

BREAKFAST BUFFET I

*Start your meeting off with our Continental Breakfast Buffet
(Minimum 25 guests)*

Orange Juice and Passion Orange Guava Juice
Selection of Cold Cereals
Array of Sliced Seasonal Fruits
Assortment of Fruit Yogurt

Assortment of Danish, Mini Bagels, Mini Croissants and Muffins
Butter, Cream Cheese and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$15.00

BREAKFAST BUFFET II

(Minimum 50 Guests)

Orange Juice and Passion Orange Guava Juice
Array of Sliced Seasonal Fruits

Fluffy Scrambled Eggs with Chives and Condiments to include Diced Tomatoes
Shredded Cheese, Sliced Mushrooms and Bay Shrimp

Choice of Two Meats:

Crispy Bacon, Grilled Ham, Breakfast Links, Beef Hash or Portuguese Sausage

Hash Brown Potatoes with Grilled Onions or Steamed Rice

Assortment of Breakfast Pastries and Muffins
Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

\$19.25

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

BREAKFAST BUFFET III

(Minimum 50 Guests)

Orange Juice and Passion Orange Guava Juice

Selection of Cold Cereals

Array of Sliced Seasonal Fruits

Fluffy Scrambled Eggs with Chives and Condiments to include Diced Tomatoes
Shredded Cheese, Sliced Mushrooms and Bay Shrimp

Choice of Two Meats:

Crispy Bacon, Grilled Ham, Breakfast Links, Beef Hash or Portuguese Sausage

French Toast with Crushed Strawberry Sauce and Maple Syrup

Cheese Blintzes with Sour Cream

Hash Brown Potatoes with Grilled Onions or Steamed Rice

Assortment of Breakfast Pastries and Muffins

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

\$22.50

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

BRUNCH BUFFET

(Minimum 100 guests)

FRUITS AND JUICES

Sliced Tropical Fruit Platter
Puna Papaya Wedges with Lime
Fresh Pineapple with Li Hing Essence
Orange Juice and Passion Orange Guava Juice

PASTRIES

Freshly Baked Apple Turnovers, Assorted Muffins
Cinnamon Rolls and Banana Bundt Cake

SALADS

Tossed Greens with Choice of Dressings
Fresh Buffalo Mozzarella and Sliced Tomatoes
With Extra Virgin Olive Oil and Fresh Basil
Chicken Artichoke Pesto Pasta Salad, Broccoli Seafood Salad
Rainbow Jello

COLD BUFFET

Assorted Sushi Platter, Selection of Domestic Cheeses
Fresh Vegetable Crudités with Dip, Tako Poke
Bay Shrimp with Cocktail Sauce, Swordfish Sashimi
House Cured Salmon with Condiments

HOT BUFFET

Sliced Roast Rack of Lamb or Sliced Skirt Steak with Shiitake Mushroom Sauce
Steamed Mahi-mahi Filet, Island Style
Glazed Chicken and Mushroom Crepes
Potato Benedict with Spicy Dill Hollandaise Sauce or Poached Eggs Florentine
Scrambled Eggs with Chives
Crispy Bacon, Breakfast Links, and Portuguese Sausage
Brunch Potatoes and Steamed Rice

DESSERTS

Chef's Featured Warm Bread Pudding with Crème Anglaise,
Assorted Tarts, Cakes, Pies, French Pastries and Mousses

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$28.50

*To enhance your buffet, we suggest adding a carved Roast Baron of Beef
or Baked Honey Glaze Ham to your buffet at a nominal charge.*

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

SOUP, SANDWICH AND SALAD BUFFET

Available for luncheon events only

(Minimum 35 guests)

SALADS

Tossed Green Salad with Choice of Dressings

Potato Macaroni Salad

Sliced Fresh Fruit

Fresh Vegetable Crudité with Creamy Dip

SOUP OF THE DAY

SELECTION OF CRUSTY ROLLS AND BREAD

French Mini Baguettes, Kaiser Buns, Jewish Rye, Whole Wheat, Italian Country Bread

SLICED COLD CUTS AND CHEESES

Cured Ham, Roast Beef, Roast Turkey Breast, and Salami

Monterey Jack, Cheddar, Brie and Swiss Cheeses

TO ACCOMPANY YOUR SANDWICH

Crisp Lettuce Leaves, Sliced Tomatoes and Cucumbers, Red Onion Rings,

Alfalfa Sprouts, and Assorted Condiments

DESSERTS

Assorted French Pastries

Choice of Apple, Cherry, or Peach Cobbler

With Vanilla Ice Cream

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$19.25

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

WARRIORS LUNCHEON BUFFET

(Minimum 50 guests)

COLD BUFFET

Tossed Green Salad with Choice of Dressings
Sliced Tomatoes and Fresh Mozzarella with Basil Olive Oil
Potato-Macaroni, Cucumber Namasu
Pasta Salad with Sundried Tomatoes and Artichoke
Greek Salad and Rainbow Jello
Sliced Tropical Fruit Platter
Fresh Vegetable Crudités with Creamy Dip
Assorted Cold Cuts and a Selection of Domestic Cheeses
House Specialty Smoked Mahi-mahi with Horseradish Sauce

HOT BUFFET

(Select two)

(Additional entrees available at additional cost)

Lemon Herb Roasted Chicken
Braised Chicken with Mushrooms and Sundried Tomatoes
Tarragon Chicken
Beef Broccoli
Grilled Skirt Steak with Shiitake Mushroom Sauce
Beef Bourguignonne
Grilled Mahi-mahi with Macadamia Nuts and Lychee Salsa
Steamed Mahi-mahi Filet Island Style
Pan Fried Mahi-mahi with Bay Shrimp and Lemon Caper Butter
Seafood Stir-fry with Oriental Mushrooms and Leafy Vegetables
Chinese Black Bean Pork and Tofu Stir-Fry

Steamed Rice
Roast Potatoes
Seasonal Vegetables
Assorted Rolls

DESSERTS

French Apple Tart, Key Lime Pie, Assortment of French Pastries,
And Chocolate Mousse

BEVERAGES

Fresh Brewed Coffee, Decaffeinated Coffee or Tea

\$25.00

Additional Hot Entrees - \$4.00 each

For parties of 100 or more, a Carved Roast Baron of Beef may be added to your buffet at an additional cost of \$4.75 per person. You may also select menus listed under "Gourmet Buffet" for a luncheon event.

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

ALOHA BUFFET

(Minimum 100 guests)

An introduction to Hawaii with favorite foods from the islands

SALADS

Seasonal Greens with Watercress and Chicory
Italian, Thousand Island, Ranch and Creamy Tarragon Dressing
Soy Bean Sprout, Broccoli and Seafood, Namasu, Macaroni and Potato,
Asian Pesto Chicken Pasta, Kim Chee Tofu, Oriental Vegetable, and Edamame Salads
Lomilomi Salmon and Poi
Sliced Tomatoes and Cucumbers

COLD SELECTIONS

Sliced Tropical Fruit Platter
Fresh Vegetable Crudités with Creamy Dip
Selection of Assorted Cheeses
Chilled Bay Shrimp with Cocktail Sauce, Tako Poke,
Cold Ginger Chicken Platter, Char Siu and Pipikaula Platter

FROM THE CARVING STATION (SELECT ONE)

Roast Baron of Beef
Roast Prime Rib of Beef, additional charge per guest

HOT ENTRÉE SELECTIONS

Seafood Stirfry with Black Bean Sauce or Steamed Crab Legs, Lemon Butter
Chinese Roast Duck or Huli Huli Style Chicken
Sautéed Mahi-mahi with Lilikoi Beurre Blanc
Or Steamed Fresh Manila Clams
Kalua Pig and Cabbage
Fried Noodles
Steamed Rice or Char Siu Fried Rice
Baked Sweet Potatoes with Toasted Coconut
Assortment of Dinner Rolls

DESSERTS

A Selection of Cakes, Pies, French Pastries, Haupia and Mousses

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

With Roast Baron of Beef \$35.75

With Prime Rib of Beef \$40.50

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

INTERNATIONAL BUFFET

(Minimum 100 guests)

A lavish sampling of foods from all over the world

SALADS

Seasonal Greens with Watercress and Chicory
Italian, Thousand Island, Ranch and Creamy Tarragon Dressings
Marinated Hearts of Artichokes and Mushrooms, Broccoli and Seafood, Kim Chee Tofu,
Bay Shrimp Salad, Chicken and Artichoke Pesto Pasta, Macaroni and Potato,
Pineapple Coleslaw and Greek Salad

COLD BUFFET

Sliced Tropical Fruit Platter, House Cured Salmon with Fresh Dill Mustard,
Fresh Buffalo Mozzarella and Sliced Tomatoes with Extra Virgin Olive Oil and Basil,
Fresh Vegetable Crudite with Creamy Dip, Roast Turkey Breast, Cured Ham,
and Cold Roast Beef and Salami, Selection of Domestic Cheeses, Assorted Sushi Platter

FROM THE CARVING STATION (SELECT ONE)

Roast Baron of Beef
Roast Prime Rib of Beef, additional charge, per guest

CHICKEN ENTREES (SELECT ONE)

Roast Chicken with Caramelized Shallots
Baked Chicken with Wild Mushrooms and Balsamic Vinegar
Marinated and Grilled Chicken with Green and Pink Peppercorn Brandy Sauce
Chicken Marsala

SEAFOOD ENTREES (SELECT ONE)

Glazed Miso-Citrus Mahi-mahi on Stir Fried Vegetables
Shrimp, Scallops, and Assorted Seafood in Roasted Garlic and Saffron Sauce
Poached Mahi-mahi in Sake Ponzu Sauce
Roasted Salmon with Red Pepper Garlic Sauce
Assorted Seafood in White Wine Sauce

Fresh Vegetable Medley
Roasted Garlic and Chive Mashed Potatoes or Rosemary Roasted Potatoes
Steamed Rice or Rice Pilaf
Assorted Dinner Rolls

DESSERTS

A Selection of Cakes, Pies, French Pastries Crèmes and Mousses

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

With Roast Baron of Beef \$34.50
With Prime Rib of Beef \$39.25

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*

ORIENTAL BUFFET

(Minimum 100 persons)

A taste of Japanese, Chinese, and other Asian delicacies along with Western foods prepared with the seasoning secrets of the Orient

SALADS

Seasonal Greens with Watercress and Chicory
French, Italian, Thousand Island, Ranch and Creamy Tarragon Dressings
Tofu and Salmon, Mung Bean Sprouts, Asian Pesto Chicken Pasta,
Macaroni and Potato with Seafood, Namasu, Seaweed Salad, Cole Slaw with Kamaboko,
Won Bok Kim Chee, Sliced Tomatoes and Cucumbers

COLD SELECTIONS

Sliced Tropical Fruit Platter, Assorted Kamaboko Platter,
Sushi Assortment, Swordfish Sashimi with Wasabi Mustard Sauce
Tako Poke, Seafood Poke, Fresh Vegetable Crudités with Creamy Dip,
Selection of Domestic Cheeses

FROM THE CARVING STATION (SELECT ONE)

Teriyaki Roast Baron of Beef
Roast Prime Rib of Beef, additional charge per person

HOT ENTRÉE SELECTIONS

Korean Style Chicken or Hoi-Sin Glazed Chicken

Steamed Mahi-mahi Filet Island Style or
Seared Sesame Crusted Mahi-mahi with Ginger Ponzu Butter

Stir Fry Pork and Tofu

Fried Noodles or Pad Thai Noodles
Steamed White Rice or Jasmine Rice
Seasonal Oriental Style Vegetables
Assortment of Dinner Rolls

DESSERTS

Assortment of Cakes, Pies, French Pastries, Crèmes and Mousses

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

With Teriyaki Roast Baron of Beef \$34.50
With Roast Prime Rib of Beef \$39.25

*All prices are subject to a 15% service charge.
Menus and Prices are subject to change without notice*