

SERVED DINNERS

(Minimum 25 guests)

*Please select one entrée for your party.
All dinner entrees include your choice of soup or salad, a dessert item,
dinner rolls and freshly brewed coffee or hot tea.
We heartily suggest you also consider one of our tempting appetizers*

CHICKEN ENTREES

CHICKEN WELLINGTON

The Classic Preparation with Chicken Breast and Wild Mushroom Filling
Surrounded by Seasonal Fresh Vegetables

\$27.50

CINAMMON ROASTED CHICKEN BREAST

With Green Chile Vinaigrette on Sweet Corn and Cheddar Soufflé
Seasonal Fresh Vegetables

\$27.00

PROSCUITTO WRAPPED CHICKEN BREAST

Stuffed with Spinach on Whole Grain Brown Rice Blend with Fresh Tomato Coulis
Seasonal Fresh Vegetables

\$26.50

CHICKEN AND MAHI-MAHI

Baked Chicken Breast with Curried Honey Orange Sauce Paired with a Mahi-mahi Filet
Topped with Seafood Stuffing and Glazed
Five Grain Garden Medley Rice, Seasonal Fresh Vegetables

\$27.50

CHICKEN MARSALA

Tender Boneless Chicken Breast Sautéed with Fresh Mushrooms, Shallots,
and Marsala Wine on a Bed of Fresh Asparagus Risotto

\$27.50

HERB MARINATED GRILLED SIRLOIN STEAK AND CITRUS HONEY MUSTARD GLAZED CHICKEN BREAST

Served with sweet corn and cheddar soufflé, fresh seasonal vegetables

\$31.50

GRILLED CHICKEN WITH JUMBO SHRIMP

Fresh Rosemary Balsamic Glazed Chicken Breast
and Marinated Sautéed Jumbo Shrimp on Garden Medley Whole Grain Rice Pilaf
Fresh Seasonal Vegetables

\$30.00

*All prices are subject to a 15% service charge.
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BEEF ENTREES

SEARED FILET MIGNON

With Red Wine Horseradish Sauce on Green Onion Mashed Potatoes
And Grilled Spring Vegetables

\$30.50

BRAISED SHORTRIBS IN RED WINE SAUCE

With Portobello Risotto and a Medley of Grilled Vegetables

\$28.50

GRILLED NEW YORK STEAK

With Cabernet Shiitake Mushroom Sauce
Sweet Corn and Cheddar Soufflé
Seasonal Fresh Vegetables

\$30.50

PRIME RIB ROAST

With Three Peppercorn Crust Served on a Bed of Potato Galette
Natural Jus and Creamed Horseradish
Seasonal Fresh Vegetables

\$30.50

GRILLED STEAK AND SHRIMP

Top Sirloin Steak and Sautéed Jumbo Shrimp
with Roasted Garlic Herb Butter Sauce on a Bed of Potato Galette
Seasonal Fresh Vegetables

\$30.50

ROASTED AND GRILLED

Oven Roasted Beef Tenderloin with Red Wine Horseradish Sauce
On Green Onion Mashed Potatoes and Grilled Sea Scallops
On Yellow Corn and Black Bean Salsa
Seasonal Fresh Vegetables

\$32.00

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LAMB AND VEAL ENTREES

ROAST RACK OF VEAL

With Fennel Port Wine Sauce on Roasted Garlic and Chive Mashed Potatoes
Seasonal Fresh Vegetables

\$37.50

GRILLED LAMB CHOPS

With Horseradish Mustard Sauce
Served with Parmesan Potato Gratin
Seasonal Fresh Vegetables

\$37.00

SEAFOOD ENTREES

GRILLED FRESH ISLAND FISH

With Ginger Sake Beurre Blanc and Roasted Tomato Oil
On Lobster Fried Rice with Stir Fried Asian Vegetables

\$27.50

STEAMED MAHI-MAHI WITH GINGER GREEN ONION SAUCE

Served with Steamed Jasmine Rice
Seasonal Fresh Vegetables

\$26.50

ROASTED SALMON

On Wilted Mixed Greens and Mushrooms
with Thai-style Lime Curry Sauce
And Jasmine Rice

\$27.50

HERB CRUSTED MAHI-MAHI FILET WITH ROASTED RED PEPPER SAUCE AND GRILLED SIRLOIN STEAK

Served with Garlic Mustard Green Peppercorn Jus
Fresh Mashed Potatoes with Chives
And Fresh Seasonal Vegetables

\$30.50

MEDITERRANEAN STYLE SHRIMP

Sautéed in Extra Virgin Olive Oil, With Lemon, Garlic, Fennel, Clams and Mussels
On a Bed of Herb Rice Pilaf

\$35.00

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SERVED DINNER APPETIZERS

(Minimum 25 guests with dinner)

GRILLED ASPARAGUS WITH DELICATELY SMOKED SALMON

\$9.25

ANTI PASTO SALAD

Marinated Artichokes and Mushrooms, Salami, Fresh Mozzarella,
Roasted Peppers, Pepperocini and Olives on a Bed of Romaine Lettuce
Red Wine Vinaigrette

\$9.25

CHILLED JUMBO SHRIMP APPETIZER

Horseradish Cocktail Sauce

\$9.25

SEARED YELLOWFIN AHI WITH OGO AND PUNA PAPAYA FAN

Wasabi Mustard Essence

\$10.25

AHI SASHIMI AND MARINATED SHRIMP WITH CHILLED SOBA NOODLES

Pickled Ginger
Mustard Shoyu Sauce

\$10.25

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DINNER SOUP AND SALAD SELECTIONS

Select one to accompany your meal

SOUPS

Cream of Watercress
North Shore Sweet Corn Chowder
Lobster Bisque
Minestrone
Italian Pea
Potato Leek
Oriental Egg Drop
Tomato Basil
Wild Rice and Mushroom

SALADS

HALE KOA HOUSE SALAD

Mixed Greens with Chopped Egg, Tomatoes, Sprouts,
Radishes and Sliced Cucumbers
Tarragon Dressing

ASSORTED MESCLUN GREENS

With Pan Roasted Macadamia Nuts and Cranberry Vinaigrette

HEARTS OF ROMAINE AND LOLLA ROSA LETTUCE

Tossed with Bay shrimp
Garnished with Kaiware Sprouts and Crisp Carrot Curls
Tarragon Dressing

CLASSIC CAESAR SALAD

With Aged Parmesan and Garlic Croutons

CLASSIC TENDER SPINACH SALAD

With Chopped Egg, Red Onions, Sliced Mushrooms
Warm Bacon Dressing

*Both soup and salad courses may be added to your meal for an additional
\$4.75*

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DESSERTS

Select one to accompany your dinner

Red Velvet Cake

Strawberry Shortcake

Tiramisu

Chocolate Mousse Cake

Pineapple Upside Down Cake

Refreshing Homemade Sorbets

Strawberry Cream Cheesecake

Vanilla Ice Cream Taco with Fruit Salsa

Peanut Butter Pie

Key Lime Pie

Dutch Apple Pie with Vanilla Ice Cream

Macadamia Nut Cream Pie

Frozen Banana Soufflé

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HALE KOA ROYAL FEAST

(Minimum 25 guests)

*A Traditional Hawaiian Luau served sit down style indoors
in one of our banquet rooms or outdoors in our Luau Garden*

SALADS

Cucumber Papaya Salad
Lomi Lomi Salmon
Seaweed Salad
Fresh Pineapple
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MAIN COURSE

Kalua Pig
Butterfish Laulau or Sautéed Mahi-mahi
Island Shoyu Chicken
Teriyaki Beef
Char Siu Fried Rice
Sweet Potato
Banana Fritter

DESSERT

Haupia
Coconut Cake

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$31.00

*Hawaiian Entertainment, a traditional imu ceremony and lei greeting
can be arranged for you upon request at additional charges.
Ask your catering representative for details.*

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