

SERVED LUNCHEONS

(Minimum 25 Guests)

SALAD ENTREES

Please select one entrée for your party. All salad entrees include soup and dessert. An assortment of rolls and freshly brewed coffee or tea completes your luncheon.

CLASSIC CAESAR SALAD

With your choice of Grilled Savory Chicken Breast or Grilled Shrimp

With Chicken \$17.25

With Shrimp \$18.25

SEARED AHI WITH MESCLUN SALAD GREENS

Raspberry Vinaigrette

\$20.50

ORIENTAL STYLE GRILLED SALMON SALAD

On a Bed of Mesclun Greens with Lemon Grass Dressing

\$19.25

GRILLED TROPICAL PAPAYA CHICKEN SALAD

Served Warm on a Bed of Mesclun Greens

Papaya Seed Dressing

\$17.25

CHINESE CHICKEN SALAD

With Chopped Peanuts, Crispy Won Ton Strips and Our Oriental Sesame Dressing

\$18.25

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

SERVED LUNCHEONS

(Minimum 25 guests)

HOT ENTREES

Please select one entrée for your party.

*All entrees include your choice of our Hale Koa Salad or a soup and dessert.
An assortment of rolls and freshly brewed coffee or tea completes your luncheon.*

CHICKEN ENTREES

ROASTED CORNISH GAME HEN WITH GARLIC AND ROSEMARY

On Mashed Potatoes and Vegetables Glazed with Balsamic Vinegar

\$19.25

CHICKEN MARSALA

Boneless Chicken Breast with
Mushroom, Shallot, Marsala Wine Sauce on a Bed of Asparagus Risotto

\$19.25

ROASTED CHICKEN BREAST WITH TARRAGON CREAM SAUCE

On Herbed Rice Pilaf and Seasonal Vegetables

\$19.00

CHICKEN BREAST MARINATED AND SAUTEED IN RED WINE SAUCE

With Mushrooms, Pearl Onions and Apple Glazed Baby Carrots
On Rice Pilaf with Parmesan

\$19.25

SAUTEED HERB SEASONED CHICKEN BREAST

Deglazed with Balsamic Vinegar and Finished with a Touch of Butter
Served with Fresh Seasonal Vegetables and Roasted Garlic Mashed Potatoes

\$18.50

PORK ENTREES

SLOW ROASTED GUAVA HONEY GLAZED PORK LOIN

With Wild Mushroom Bread Pudding and Herb Roasted Garden Vegetables

\$19.25

SAUTEED PORK LOIN CUTLETS

With Sundried Tomato Mushroom Caper Sauce on Mashed Potatoes
With Ginger Scented Broccoli, Squash and Peppers

\$19.25

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BEEF ENTREES

MIXED GRILL

Korean Style Short Ribs Grilled Apple-Chicken Sausage and Herb Crusted Pork Loin.
Served with Char Siu Fried Rice and Broiled Roma Tomatoes

\$20.50

BROILED NEW YORK STEAK

On Roasted Garlic Mashed Potatoes with Cabernet Peppercorn Sauce, Frizzled Onions
Grilled Marinated Squash and Peppers

\$22.50

GRILLED SKIRT STEAK WITH SHIITAKE MUSHROOM SAUCE PAIRED WITH YOUR CHOICE OF BROILED MAHI-MAHI FILET OR CRAB CAKE

Served on Local Style Fried Udon Noodles and Sautéed Zucchini with Tomatoes

With Mahi-mahi \$20.50

With Crab Cake \$21.50

HERB MARINATED GRILLED SIRLOIN STEAK AND CITRUS HONEY MUSTARD GLAZED CHICKEN BREAST Fresh Mashed Potatoes and Herb Roasted Garden Vegetables

\$21.50

SEAFOOD ENTREES

POACHED ATLANTIC SALMON

With Green Peppercorn Ginger Sauce
Seasonal Vegetable and Sliced Baked Potato with Parsley Butter

\$20.50

BAKED MAHI-MAHI FILET

With Tomato Chive Beurre Blanc
On Garlic Mashed Potatoes and Mushroom Zucchini Sauté

\$18.50

GRILED FRESH ISLAND FISH

With Ginger Sake Beurre Blanc and Roasted Tomato Oil
Served on Lobster Fried Rice and Stir Fried Asian Vegetables

\$20.50

SAUTEED SHRIMP AND CHICKEN

Poha Berry Port Wine Glaze Chicken Breast and Herb Marinated Shrimp
With Garden Medley Whole Grain Rice Pilaf and Seasonal Vegetables

\$21.00

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SOUP SELECTIONS

Select one to accompany your meal

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

DESSERT SELECTIONS

Select one to accompany your meal

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