

Served Dinners

(minimum of 25 guests)

Please select one entrée for your party.

All dinner entrées include your choice of soup or salad, a dessert item, dinner rolls and freshly brewed coffee or hot tea. We highly suggest you consider one of our tempting appetizers.

chicken entrées

chicken forestiere

sautéed with woodland mushrooms, shallots, garlic & madeira wine cream sauce, market fresh vegetables and indian harvest 5-grain medley 39.25

chicken breast saltimbocca

layered with sliced prosciutto ham, fontina cheese, fried sage & poultry jus, market fresh vegetables and linguini pasta 38.00

chicken picatta

sautéed with light parmesan egg batter, thai basil yuzu butter sauce & fried capers, market fresh vegetables and linguini pasta 38.00

chicken marsala

sautéed with crimini mushrooms, shallots, garlic and marsala wine demi glace, market fresh vegetables and asparagus risotto cake 39.25

beef entrées

filet of beef mignon

crimini mushroom truffle cabernet sauce, market fresh vegetables and pommes dauphinoise 44.50

'alaea sea salt crusted prime rib roast

au jus and creamy horseradish sauce, market fresh vegetables and loaded whipped potatoes 44.50

new york steak au poivre

three peppercorn brandy sauce, market fresh vegetables and garlic roasted red bliss potato 44.50

pork & lamb entrées

roast tenderloin of pork roulade

cajun spice rub, apple-walnut brioche stuffing, calvados brandy gastrique, market fresh vegetables and okinawan sweet potato duchess..... 41.25

pork chop kaiulani

hawaiian kona coffee spiced brine, topped with lilikoi bbq butter sauce & fried onion confetti, market fresh vegetables & garlic roasted red bliss potato 41.25

grilled american lamb chops

marinated in garlic & herbs, argentinean style mint chimichurri & lamb jus, market fresh vegetables and polenta cake 54.00

seafood entrées

pier 38 fresh island fish

select your preparation method:

macadamia nut & butter cracker crust with lilikoi basil coulis

wrapped in romaine lettuce & poached in a white wine court bouillon, fresh tarragon-tobiko cream

grilled with lomi tomato-sea asparagus relish & ponzu citrus beurre blanc

market fresh vegetables and okinawan sweet potato duchess..... 39.25

roasted atlantic salmon

furikake crust, ume-shiso aioli and kabayaki sauce, market fresh vegetables and steamed jasmine rice 39.50

shrimp scampi fettuccine

chablis wine, romesco garlic butter sauce, fried capers and parmesan cheese, market fresh vegetables..... 43.50

pacific seafood brochette

shrimp, scallop, fish, peppers & mushrooms, korean gochujang lobster sauce, market fresh vegetables and saffron lemon rice pilaf 42.50

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combination entrées

chicken & new york steak au poivre

chicken with hawaiian curry spice rub, macadamia nut honey tangerine lacquer paired with new york steak, three peppercorn brandy sauce, market fresh vegetables and pommes dauphinoise 45.50

chicken provencale & seafood stuffed mahi mahi

chicken with herb crust, poultry jus and romesco sauce paired with scallops, crab, & shrimp stuffed mahi mahi, lomi tomato-sea asparagus relish and lilikoi hollandaise sauce, market fresh vegetables and steamed basmati rice 43.50

filet of beef & seafood stuffed shrimp

crimini mushroom truffle cabernet sauce paired with scallops, crab, fish stuffed shrimp, rockefeller spinach, poha-mango butter sauce market fresh vegetables and pommes dauphinoise 48.75

new york steak au poivre & mahi mahi

flame grilled, three peppercorn brandy sauce paired with macadamia nut & butter cracker crusted mahi mahi, lilikoi basil coulis, market fresh vegetables & lyonnaise potatoes 43.50

roast tenderloin of beef & half maine lobster tail

porcini mushroom rub, port wine reduction, bearnaise sauce, market fresh vegetables and roasted garlic-spinach whipped potatoes 53.00

vegetarian entrées

vegetarian fettuccine

fettuccine pasta tossed with olive oil, garlic, parmesan cheese, kosher salt, sweet basil and fresh garden vegetables 38.00

roasted vegetable napoleon

asparagus, zucchini, yellow squash, portobello mushrooms, sweet red pepper, and eggplant, romesco sauce and kale pesto, market fresh vegetables and roasted orzo-israeli couscous 39.25

pan seared furikake crusted tofu steak

crisp asian slaw, tamari soy lacquer, green onion oil, market fresh vegetables and steamed jasmine rice 39.25

tricolor quinoa pilaf with 7 garden treasures

malaysian curry sauce garnished with toasted peanuts, market fresh vegetables and lyonnaise potato 38.00

ravioli trilogy

kale & mozzarella, roasted butternut squash and wild mushrooms, garlic cream and brown butter noisette and parmesan cheese, market fresh vegetables 38.00

SERVED DINNER

delectable dinners

Served Dinners

(minimum of 25 guests)

select a soup or salad to accompany your served dinner

soups

cream of watercress
lobster bisque
wild rice and mushroom
sweet corn chowder
southwestern chicken tortilla
navy bean
potato leek
cream of spring vegetable
new england clam chowder
oriental egg blossom
beef & barley

salads

hale koa house salad

mixed greens with chopped eggs, tomatoes, sprouts, radishes and sliced cucumbers
tarragon dressing

assorted mesclun greens

pan roasted macadamia nuts and creamy cranberry vinaigrette

kale & romaine salad

tossed with bay shrimp, eggs, bacon bits and tomatoes, balsamic vinaigrette dressing

classic caesar salad

aged parmesan and garlic croutons

romaine & spinach salad

blue cheese crumble, chopped roasted walnut and dried cranberries, creamy cranberry vinaigrette

both soup and salad courses may be added to your meal for an additional 7.25

desserts

select one to accompany your served dinner

red velvet cake
tiramisu
chocolate mousse cake
refreshing signature sorbet
(strawberry, lilikoi or lychee)
strawberry cheesecake
vanilla ice cream taco with fruit salsa
dutch apple pie with vanilla ice cream
macadamia nut cream pie
classic crème brulee
mango bar with lime cream
chocolate haupia pie
coffee almond fudge ice cream cake
calamansi tart with white chocolate mousse

Served Dinner Additions

cold appetizers

house cured salmon with asparagus
..... 13.75

anti pasto salad

romaine lettuce, marinated artichokes and mushrooms, salami, fresh mozzarella, roasted peppers, pepperoncini and olives, red wine vinaigrette..... 12.75

chilled jumbo shrimp

cocktail sauce 14.75

seared yellowfin ahi with ogo & puna papaya fan

wasabi mustard essencemarket price

poke trilogy

ahi limu poke, spicy kajiki poke, spicy salmon with oyster sauce poke, frisee lettuce, garnished with won ton strips, red, green & orange tobikomarket price

hot appetizers

pacific crab cakes

sautéed horensa spinach, sweet red pepper coulis, calamansi lime beurre blanc.... 13.75

arancini & roasted portobello mushroom

risotto cheese croquette, wilted kale, roasted tomato basil vinaigrette..... 12.75

flame grilled bacon wrapped asparagus bundles

balsamic-soy reduction, lemon pepper aioli and roasted tear drop tomatoes..... 12.75

hale koa royal feast

(minimum 25 guests)

a traditional hawaiian luau
served sit down style

salads

cucumber papaya salad
lomi lomi salmon
seaweed salad
fresh pineapple
poi

main course

imu style kalua pork
lawalu style mahi mahi
(ewa sweet onion, kukui nut inamona
coconut ginger cream)
island shoyu chicken
teriyaki beef steak
char siu fried rice
cane sugar butter glazed sweet potato
with toasted coconut
stir fried vegetables

dessert

haupia
guava cake

beverages

freshly brewed coffee, decaffeinated coffee
or tea

..... . 45.50

*hawaiian entertainment, a traditional imu
ceremony (luau garden only) and lei greeting can
be arranged for you upon request at
additional charges. ask your catering
representative for details.*

SERVED DINNER

delectable dinners

aloha buffet

(minimum 100 guests)

an introduction to hawaii with favorite flavors from the islands

salads

seasonal greens with italian, thousand island and ranch dressing, sliced tomatoes and cucumbers, broccoli and seafood, cucumber and papaya namasu, macaroni and potato, kim chee tofu, lomi lomi salmon and poi

cold selections

sliced tropical fruit platter
chilled bay shrimp with cocktail sauce,
tako limu poke, swordfish shoyu onion poke,
cold ginger chicken platter

from the carving station

(select one)

roast new york striploin of beef

roast prime rib of beef,
both accompanied by au jus and creamy horseradish sauce

hot entrée selections

steamed snow crab legs with lemon butter or hawaiian seafood curry

hibachi chicken or flamed grilled guava hoisin chicken

dore style mahi mahi with meuniere butter sauce and toasted macadamia nuts or local style steamed fresh manila clams

kalua pork and cabbage
chinatown fried noodles
steamed white rice or char siu fried rice
cane sugar butter glazed 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 new york striploin of beef 54.00
with prime rib of beef 61.50

asian buffet

(minimum 100 guests)

a taste of japanese, chinese, and other ethnic delicacies along with western foods prepared with the seasoning secrets of the orient

salads

oriental salad with sesame vinaigrette, garnished with crispy wonton strips and chopped peanuts tofu and salmon, ginger chicken with penne pasta, macaroni and potato with seafood, pineapple coleslaw, broccoli and seafood won bok kim chee, cucumber and papaya namasu

cold selections

sliced fresh fruit platter, sushi assortment, cold saimin platter , tako limu and onion poke

hot entrée selections

hibachi chicken or warm asian pesto chicken

dore style mahi mahi shanghai (sweet & sour sauce, garnished with pineapple & lychee)

or seafood in thai coconut red curry sauce

braised Korean boneless short ribs

chinese black bean pork sparerib brisket

fried chow mein noodles

steamed white rice

wok fired seasonal vegetables

assorted dinner rolls

desserts

assortment of cakes, pies, french pastries, crèmes and mousses

beverages

freshly brewed coffee, decaffeinated coffee or tea

..... 51.00

international buffet

(minimum 100 guests)

a lavish sampling of foods from all over the world

salads

seasonal greens with italian, thousand island, and ranch dressings, marinated hearts of artichokes and mushrooms, broccoli and seafood, kim chee tofu, three olive salad with balsamic dressing, redskin potato salad with bacon chive dressing, greek salad, penne pasta with deli meat & cheese

cold buffet

sliced tropical fruit platter, roasted broccoli with toasted almonds and cranberries, fresh buffalo mozzarella and sliced tomatoes with extra virgin olive oil and basil, assorted sushi platter

from the carving station

(select one)

roast new york striploin of beef

roast prime rib of beef

both accompanied by au jus and creamy horseradish sauce

chicken entrées

(select one)

herb baked mushroom chicken with marsala wine sauce

paniolo chicken with tomato, tarragon, & hawaiian kona coffee spice demi-glace

korean kalbi chicken

roast chinatown duck with, lychee and mandarin orange and bigarade sauce

seafood entrées

(select one)

dore style mahi mahi grenobloise (brown butter, worcestershire sauce, lemon juice & fried capers)

seafood valencia with tomato, roasted garlic and saffron sauce

grilled mahi mahi with tomato-sea asparagus relish, ponzu citrus beurre blanc

pan seared atlantic salmon with garlic cucumber relish, umeboshi vinaigrette and sake beurre blanc

seafood in a white wine garlic parmesan cream sauce

fresh vegetable medley

roasted garlic and chive mashed potatoes or

hawaiian spice roasted red bliss potatoes

steamed white rice or lemon rice pilaf

assorted dinner rolls

desserts

a selection of cakes, pies, french pastries and mousses

beverages

freshly brewed coffee, decaffeinated coffee or tea

with new york striploin of beef..... 51.00

with prime rib of beef..... 58.50

BUFFET DINNER

delectable dinners

pacific rim buffet
(minimum 50 guests)

salads

seasonal greens with italian, thousand island, and ranch dressings, sliced tomatoes and fresh buffalo mozzarella basil olive oil, red skin potato with bacon chive dressing, bay shrimp with cocktail sauce, ginger chicken penne pasta, broccoli and seafood, kim chee tofu, pineapple coleslaw, assorted sushi platter, fresh fruit platter

hot buffet

choice of 3 hot entrées

korean style beef

sake braised boneless beef short ribs

grilled skirt steak with dijon-shiitake mushroom sauce

chinatown steamed mahi mahi

pan seared furikake crusted mahi mahi

korean style seafood newburg

flame grilled guava hoisin chicken

island shoyu chicken

szechuan salt & pepper pork

sweet & sour pork sparerib brisket

steamed white rice or char siu fried rice

fried chow mein noodles or green onion

mashed potatoes

fresh wok fired vegetable medley

assorted dinner rolls

desserts

assortment of cakes, pies, tarts french pastries and mousses

beverage

freshly brewed coffee, decaffeinated coffee or tea

..... . 48.75

additional hot entrées 6.00 each

hawaiian luau buffet
(minimum 50 guests)

salads and cold buffet

seasonal greens with italian, thousand island, and ranch dressings

sliced tomatoes and cucumbers

potato macaroni salad

cucumber and papaya namasu

swordfish shoyu and onion poke

pipkaula poke

lomilomi salmon

poi

fresh pineapple

rainbow jello

hot buffet

imu style kalua pork

island shoyu chicken

teriyaki beef steak

lawalu style mahi mahi

cane sugar butter glazed sweet potato with toasted coconut

fried chow mein noodles

steamed rice or char siu fried rice

desserts

macadamia nut pie, haupia, dobash cake, coconut cake, guava cake, lilikoi panna cotta

beverages

freshly brewed coffee, decaffeinated coffee or tea

..... . 51.75

BUFFET DINNER

delectable dinners