

Served Luncheons

(minimum 25 guests)

Please select one entrée for your party.

All entrées include your choice of a soup and dessert. Rolls and freshly brewed coffee or tea completes your meal.

salad entrées

classic caesar

with grilled chicken 23.95
with grilled shrimp 24.95

hearts of romaine & bay shrimp

with tomatoes, hard boiled eggs,
and cucumbers, lime thousand island dressing
..... 26.95

oriental style grilled salmon

on a bed of mesclun greens with
lemon grass dressing 26.95

kale, frisee lettuce & arugula

grilled chicken breast, dried cranberries, sliced
almonds, cucumber and tear drop tomatoes
lemon vinaigrette 23.95

chinese chicken

with chopped peanuts, crispy won ton strips
and our oriental sesame dressing 24.95

Please select one entrée for your party.

All entrées include your choice of our hale koa house salad or a soup and dessert. Rolls and freshly brewed coffee or tea completes your luncheon.

chicken entrées

cajun pan seared chicken

with etouffee sauce, creole rice and fresh
seasonal vegetables 25.95

sautéed herb seasoned chicken

deglazed with balsamic vinegar and finished
with butter, fresh seasonal vegetables and
roasted garlic mashed potatoes 24.95

grilled mediterranean chicken

tomato jam and extra virgin olive oil, fresh
seasonal vegetables, and roasted potatoes
..... 24.95

chicken marsala

mushrooms, shallots, marsala wine sauce on
an asparagus risotto cake with fresh seasonal
vegetables 25.95

smoked soy marinated chicken

on fettuccine pasta, fresh julienne vegetables
and mirin cream sauce 24.95

pork entrées

asian braised pork

soy mirin sauce, scallion rice and fresh
seasonal vegetables 25.95

48 hour brined pork loin

crusted with buba areare, apple cider gastrique
and fresh seasonal vegetables 25.95

beef entrées

red wine braised boneless short rib

matignon of root vegetables, scallion mashed
potatoes and fresh seasonal vegetables
..... 27.95

broiled new york steak

cabernet peppercorn sauce, frizzled onions,
roasted garlic mashed potatoes and grilled
marinated squash and peppers 30.95

seafood entrées

poached atlantic salmon

green peppercorn ginger sauce, sliced baked
potato with parsley butter and fresh seasonal
vegetables 27.95

baked mahi mahi filet

tomato chive beurre blanc, garlic mashed
potatoes and fresh seasonal vegetables
..... 24.95

sautéed fresh island fish

lemon beurre blanc, lomi lomi tomato relish,
herb roasted whole potatoes and fresh
seasonal vegetables 27.95

grilled black tiger shrimp pasta

fettuccine pasta tossed with marinara sauce,
mushrooms, spinach and garlic 28.95

combination entrées

duo of mahi mahi "dynamite"

& marinated herb grilled chicken
macadamia nut romesco sauce, whole grain
rice pilaf and fresh seasonal vegetables
..... 28.95

grilled skirt steak with dijon shiitake mushroom sauce paired with your choice of broiled mahi mahi filet or crab cake

local style fried udon noodles and sautéed
zucchini with tomatoes
with mahi mahi 27.95
with crab cake 28.95

herb marinated grilled striploin

& citrus honey mustard glazed chicken
mashed potatoes and fresh seasonal
vegetables 27.95

Served Luncheons

(minimum 25 guests)

soup selections

select one to accompany your meal

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

dessert selections

select one to accompany your meal

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 LUNCH

mid day meal

soup, sandwich and salad lunch 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 breads

white, whole wheat, 10 grain and light rye

sliced cold cuts and cheeses

cured ham, roast beef, roast turkey breast, salami, monterey jack, cheddar, brie and swiss cheeses

to accompany your sandwich

crisp lettuce, sliced tomatoes, red onions, cucumbers, 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
..... 26.95

warriors luncheon buffet

(minimum 50 guests)

cold buffet

tossed green salad with choice of dressings, sliced tomatoes and cucumbers, redskin potato salad with bacon chive dressing, cucumber and papaya namasu, ginger chicken with penne pasta salad, pipikaula salad with chicory, assorted fish cake poke with furikake, greek salad, rainbow jello, sliced seasonal fruits, fresh vegetable crudités with creamy dip, assorted cold cuts and a selection of domestic cheeses

soup of the day

hot buffet

(select two)

island huli huli chicken, natural jus
fried plantation chicken with mango tamarind glaze
asian pesto chicken
roast young turkey, mushroom duxelle, italian sausage gravy
grilled beef with chimichurri and beef jus
grilled skirt steak with dijon-shiitake mushroom sauce
beef bourguignonne
seafood fra diavolo and penne pasta
steamed mahi mahi filet island style
pan fried mahi mahi with bay shrimp and lemon caper butter
roast pork loin forestiere with woodland mushrooms and marsala wine cream sauce
steamed rice
roasted potatoes
seasonal vegetables
assortment of rolls

desserts
french almond pear tart, key lime pie, assortment of french pastries, and chocolate mousse

beverages
fresh brewed coffee, decaffeinated coffee or tea 34.95
additional hot entrées 6.00 each
you may also select from our dinner buffet menus for a luncheon event.