

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 25.50

with grilled shrimp 26.50

hearts of romaine & bay shrimp

with tomatoes, hard boiled eggs, and cucumbers, lime thousand island dressing 28.50

oriental style grilled salmon

on a bed of mesclun greens with lemon grass dressing 28.50

kale, frisee lettuce & spinach

grilled chicken breast, dried cranberries, sliced almonds, cucumber and tear drop tomatoes lemon vinaigrette 25.50

chinese chicken

with chopped peanuts, crispy won ton strips and our oriental sesame dressing 26.50

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 27.50

sautéed herb seasoned chicken

deglazed with balsamic vinegar and finished with butter, fresh seasonal vegetables and roasted garlic mashed potatoes 26.50

grilled mediterranean chicken

tomato jam and extra virgin olive oil, fresh seasonal vegetables, and roasted potatoes 26.50

chicken marsala

mushrooms, shallots, marsala wine sauce on an asparagus risotto cake with fresh seasonal vegetables 27.50

smoked soy marinated chicken

on fettuccine pasta, fresh julienne vegetables and mirin cream sauce 26.50

pork entrées

asian braised pork

soy mirin sauce, scallion rice and fresh seasonal vegetables 27.50

48 hour brined pork loin

crusted with buba areare, apple cider gastrique and fresh seasonal vegetables 27.50

beef entrées

red wine braised boneless short rib

matignon of root vegetables, scallion mashed potatoes and fresh seasonal vegetables 29.50

broiled new york steak

cabernet peppercorn sauce, frizzled onions, roasted garlic mashed potatoes and grilled marinated squash and peppers 33.00

seafood entrées

poached atlantic salmon

green peppercorn ginger sauce, sliced baked potato with parsley butter and fresh seasonal vegetables 29.50

baked mahi mahi filet

tomato chive beurre blanc, garlic mashed potatoes and fresh seasonal vegetables 26.50

sautéed fresh island fish

lemon beurre blanc, lomi lomi tomato relish, herb roasted whole potatoes and fresh seasonal vegetables 29.50

grilled black tiger shrimp pasta

fettuccine pasta tossed with marinara sauce, mushrooms, spinach and garlic 30.75

combination entrées

duo of mahi mahi "dynamite"

& marinated herb grilled chicken

macadamia nut romesco sauce, whole grain rice pilaf and fresh seasonal vegetables 30.75

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 29.50

with crab cake 30.75

herb marinated grilled striploin

& citrus honey mustard glazed chicken

mashed potatoes and fresh seasonal vegetables 29.50

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

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

..... 28.50

warrior's 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 choco-
late mousse

beverages

fresh brewed coffee, decaffeinated coffee
or tea 37.00

additional hot entrées 6.50 each

you may also select from our dinner buffet
menus for a luncheon event.