## 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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken forestiere</td>
<td>sautéed with woodland mushrooms, shallots, garlic &amp; madeira wine cream sauce, market fresh vegetables and indian harvest 5-grain medley</td>
<td>$42.00</td>
</tr>
<tr>
<td>chicken breast saltimbocca</td>
<td>layered with sliced prosciutto ham, fontina cheese, fried sage &amp; poultry jus, market fresh vegetables and linguini pasta</td>
<td>$40.75</td>
</tr>
<tr>
<td>chicken piccata</td>
<td>sautéed with light parmesan egg batter, thai basil yuzu butter sauce &amp; fried capers, market fresh vegetables and linguini pasta</td>
<td>$40.75</td>
</tr>
<tr>
<td>chicken marsala</td>
<td>sautéed with crimini mushrooms, shallots, garlic and marsala wine demi glace, market fresh vegetables and asparagus risotto cake</td>
<td>$42.00</td>
</tr>
</tbody>
</table>

### beef entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>filet of beef mignon</td>
<td>crimini mushroom truffle cabernet sauce, market fresh vegetables and pommes dauphinoise</td>
<td>$47.50</td>
</tr>
<tr>
<td>alae’a sea salt crusted prime rib roast</td>
<td>au jus and creamy horseradish sauce, market fresh vegetables and loaded whipped potatoes</td>
<td>$47.50</td>
</tr>
<tr>
<td>new york steak au poivre</td>
<td>three peppercorn brandy sauce, market fresh vegetables and garlic roasted red bliss potato</td>
<td>$47.50</td>
</tr>
</tbody>
</table>

### pork & lamb entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>roast tenderloin of pork roulade</td>
<td>cajun spice rub, apple-walnut brioche stuffing, calvados brandy gastrique, market fresh vegetables and okinawan sweet potato duchess</td>
<td>$44.25</td>
</tr>
<tr>
<td>pork chop kaiulani</td>
<td>hawaiian kona coffee spiced brine, topped with lilikoi bbq butter sauce &amp; fried onion confetti, market fresh vegetables &amp; garlic roasted red bliss potato</td>
<td>$44.25</td>
</tr>
<tr>
<td>grilled marinated lamb chops</td>
<td>marinated in garlic &amp; herbs, argentinean style mint chimichurri &amp; lamb jus, market fresh vegetables and polenta cake</td>
<td>$57.75</td>
</tr>
</tbody>
</table>

### seafood entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>pier 38 fresh island fish</td>
<td>select your preparation method: macadamia nut &amp; butter cracker crust with lilikoi basil coulis wrapped in romaine lettuce &amp; poached in a white wine court bouillon, fresh tarragon-tobiko cream grilled with lomi tomato-sea asparagus relish &amp; ponzu citrus beurre blanc market fresh vegetables and okinawan sweet potato duchess</td>
<td>$42.00</td>
</tr>
<tr>
<td>roasted atlantic salmon</td>
<td>furikake crust, ume-shiso aioli and kabayaki sauce, market fresh vegetables and steamed jasmine rice</td>
<td>$42.25</td>
</tr>
<tr>
<td>shrimp scampi fettuccine</td>
<td>chablis wine, romesco garlic butter sauce, fried capers and parmesan cheese, market fresh vegetables</td>
<td>$46.50</td>
</tr>
<tr>
<td>pacific seafood brochette</td>
<td>shrimp, scallop, fish, peppers &amp; mushrooms, korean gochujang lobster sauce, market fresh vegetables and saffron lemon rice pilaf</td>
<td>$45.50</td>
</tr>
</tbody>
</table>

All prices are subject to an 18% service charge. Menus and prices are subject to change without notice.
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 also consider one of our tempting appetizers.

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.................. 48.75

chicken provençale & seafood stuffed mah 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 .................. 46.50

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 .................. 52.25

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 .................. 46.50

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 .................. 56.75

vegetarian entrées

vegetarian fettuccine
fettuccine pasta tossed with olive oil, garlic, parmesan cheese, kosher salt, sweet basil and fresh garden vegetables .................. 40.75

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

pan seared furikake crusted tofu steak
crisp asian slaw, tamari soy lacquer, green onion oil, market fresh vegetables and steamed jasmine rice .................. 42.00

tricolor quinoa pilaf with 7 garden treasures
malaysian curry sauce garnished with toasted peanuts, market fresh vegetables and lyonnaise potato .................. 40.75

a taste of south asia
tandoori tikka tofu with pakora asian ratatouille and Hawaiian curry jasmine rice pilaf . . . 42.00
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 7.75

**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**
  ........................................ 14.75
- **Antipasto Salad**
  romaine lettuce, marinated artichokes and mushrooms, salami, fresh mozzarella, roasted peppers, pepperoncini and olives, red wine vinaigrette.  .................................. 13.75
- **Chilled Jumbo Shrimp**
  cocktail sauce  ................................ 13.75
- **Seared Yellowfin Ahi with Ogo & Punapapaya Fan**
  wasabi mustard essence, market 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 tobiko  ............... market price

hot appetizers

- **Pacific Crab Cakes**
  sautéed horenso spinach, sweet red pepper coulis, calamansi lime beurre blanc  14.75
- **Arancini & Roasted Portobello Mushroom Risotto Cheese Croquette**
  roasted tomato basil vinaigrette  13.75
- **Flame Grilled Bacon Wrapped Asparagus Bundles**
  balsamic-soy reduction, lemon pepper aioli and roasted tear drop tomatoes  13.75
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

........................................ 48.75

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.
** 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 flame 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 ...... 57.75
with prime rib of beef ............. 65.75

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** 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

................................. 54.50

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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
assorted seafood in a white wine garlic cream sauce

fresh vegetable medley
roasted garlic and chive mashed potatoes or hawaiian spice roasted red bliss potatoes steamed white roasted red bliss potatoes

seafood entrées
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 ............ 54.50
with prime rib of beef ................... 62.50
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
grilled gochujang chicken with sweet and spicy lacquer
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

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

55.50

52.25

additional hot entrées 6.00 each