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 ................. 27.25
with grilled shrimp .................. 28.25

**hearts of romaine & bay shrimp**
with tomatoes, hard boiled eggs, and cucumbers, lime thousand island dressing ........................................ 30.50

**oriental style grilled salmon**
on a bed of mesclun greens with lemon grass dressing .............. 30.50

**kale, frisée lettuce & spinach**
grilled chicken breast, dried cranberries, sliced almonds, cucumber and tear drop tomatoes lemon vinaigrette. ................ 27.25

chicken entrées

**cajun pan seared chicken**
with etouffée sauce, creole rice and fresh seasonal vegetables ........ 29.50

**sautéed herb seasoned chicken**
deoglazed with balsamic vinegar and finished with butter, fresh seasonal vegetables and roasted garlic mashed potatoes ...... 28.25

**grilled mediterranean chicken**
tomato jam and extra virgin olive oil, fresh seasonal vegetables, and roasted potatoes ........................................ 28.25

**chicken marsala**
mushrooms, shallots, marsala wine sauce on an asparagus risotto cake with fresh seasonal vegetables ...................... 29.50

**smoked soy marinated chicken**
on fettuccine pasta, fresh julienne vegetables and mirin cream sauce ................................................................. 28.25

pork entrées

**asian braised pork**
soy mirin sauce, scallion rice and fresh seasonal vegetables ........ 29.50

**48 hour brined pork loin**
crusted with buba arare, apple cider gastrique and fresh seasonal vegetables .......... 29.50

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 ...... 35.25

seafood entrées

**poached atlantic salmon**
green peppercorn ginger sauce, sliced baked potato with parsley butter and fresh seasonal vegetables .................. 27.25

**baked mahi mahi filet**
tomato chive beurre blanc, garlic mashed potatoes and fresh seasonal vegetables .............................................. 31.50

**sautéed fresh island fish**
lemon beurre blanc, lomi lomi tomato relish, herb roasted whole potatoes and fresh seasonal vegetables ................... 27.25

**grilled black tiger shrimp pasta**
fettucine pasta tossed with marinara sauce, mushrooms, spinach and garlic ........ 31.50

combination entrées

**duo of mahi mahi “dynamite” & marinated herb grilled chicken**
macadamia nut romesco sauce, whole grain rice pilaf and fresh seasonal vegetables ............................................. 33.00

**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 ........................................ 31.50
with crab cake ....................................... 33.00

**herb marinated grilled striploin & citrus honey mustard glazed chicken**
mashed potatoes and fresh seasonal vegetables ............................... 31.50

All prices are subject to an 18% service charge. Menus and prices are subject to change without notice.
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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
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**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 ........................................... 30.50

**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
crispy southern fried chicken
flame grilled guava hoisin chicken
grilled gochujang chicken with sweet and spicy lacquer
grilled beef with chimichurri and beef jus
grilled skirt steak with dijon-shiitake mushroom sauce
beef bourguignonne
sautéed shrimp penne pasta with spinach and roasted garlic cherry tomato sauce
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 ........................................... 39.50

additional hot entrées........... 6.95 each
you may also select from our dinner buffet menus for a luncheon event.