

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, frisee lettuce & spinach

grilled chicken breast, dried cranberries, sliced
 almonds, cucumber and tear drop tomatoes
 lemon vinaigrette 27.25

chinese chicken

with chopped peanuts, crispy won ton strips
 and our oriental sesame dressing 28.25

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 29.50

sautéed herb seasoned chicken

deglazed 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 areare, 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 31.50

baked mahi mahi filet

tomato chive beurre blanc, garlic mashed
 potatoes and fresh seasonal vegetables
 27.25

sautéed fresh island fish

lemon beurre blanc, lomi lomi tomato relish,
 herb roasted whole potatoes and fresh
 seasonal vegetables 31.50

grilled black tiger shrimp pasta

fettuccine pasta tossed with marinara sauce,
 mushrooms, spinach and garlic 33.00

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

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
..... 30.50

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 dress-
ing, 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

sauteed 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.