



Phone: (808) 948-8369 or (808) 948-8370 | www.pagodahawaii.com

SET DINNER

Minimum 35 persons

SOUP OR SALAD

(Choice of One)

Mixed Greens • Caesar Salad • New England Clam Chowder • Portuguese Bean Soup
Tomato Bisque • Kahuku Corn & Taro Chowder

ENTRÉE CHOICE

Asian Style Short Ribs

Beef short ribs slowly braised in Asian spices
Served with kabocha pumpkin & horseradish mashed potatoes
\$29.95

Stuffed Chicken Breast

Shiitake mushroom & spinach stuffed chicken breast with kabayaki sauce
Served with rice or mashed potatoes & braised baby bok choy
\$27.95

Misoyaki Butterfish

Traditional misoyaki butterfish served with steamed rice and Asian stir fried vegetables
\$28.95

Pan Seared Catch with Taro Hash

Catch of the Day pan seared with Hamakua Mushroom & Taro Hash
Topped with luau sauce & lomi tomato
\$33.95

Roast Prime Rib of Beef

Slow roasted to medium doneness
Served with au jus and horseradish, Garlic mashed potatoes or Roasted red rose potatoes & grilled vegetables
\$33.95

DESSERT

(Choice of One)

Chocolate Mousse • Key Lime Tart • Macadamia Nut Tart
Blueberry White Chocolate Bread Pudding with Anglaise & Whipped Cream
Ala mode (additional \$1.50)

BEVERAGES

Fresh Brewed Kona Coffee & Decaffeinated Coffee
Hot Tea

A HAND SERVED MEAL IS LIMITED TO ONE (1) ENTRÉE SELECTION FOR THE ENTIRE GROUP.

All menu prices included Alcoholic Beverages are subject to a twenty percent (20%) Service Charge & Applicable Taxes. The entire Service Charge is distributed to Pagoda employees as follows: (1) Eighty-two percent (82%) of the Service Charge is distributed to Pagoda's service employees; and (2) Eighteen percent (18%) of the Service Charge is distributed to Pagoda's managerial employees involved in providing the banquet service. Menu items are subject to change. Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness. Restrictions may apply. REVISED 8/15