



SET LUNCHEONS

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

\$27.95

Grilled Chicken with Macadamia Nut Pesto Pasta

*Grilled Chicken Breast with sundried tomatoes, fresh mushrooms, zucchini in a
Macadamia Nut Basil Pesto Sauce over Pasta*

Served with garlic bread

\$22.95

Stuffed Chicken Breast

Shiitake mushroom & Boursin stuffed chicken breast with kabayaki truffle sauce

Served with rice or mashed potatoes & braised baby bok choy

\$25.95

Pan Seared Catch with Taro Hash

Catch of the Day pan seared with Hamakua Mushroom & Taro Hash

Topped with luau sauce & lomi tomato

\$30.95

Pasta Primavera (Vegetarian)

*Sautéed mushrooms, asparagus, zucchini, sundried tomatoes & fresh diced tomatoes in light garlic olive oil
topped with parmesan cheese on linguine.*

Served with garlic bread.

\$21.95

DESSERT

(Choice of One)

Peanut Butter Opera • Key Lime Tart • Macadamia Nut Tart
Cheese Cake \$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 nineteen percent (19%) 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 2/15/15