



International Buffet

(1 of 2)

Minimum of 75 persons (*Parties under 75 will be subject to a \$200.00 room rental fee*)

Selection of Three Entrees \$35.00

Prime Rib and selection of Two Entrees \$48.00

Salads

Choice of Five

Mixed Greens with Assorted Dressings	Chap Chae
Potato Salad with Japanese Cucumber	Pasta Salad with Roasted Vegetables & Balsamic Dressing
Tofu Watercress Salad with Toasted Garlic Soy Dressing	Fresh Vegetable Crudit�
Asian Chicken Salad with Sesame Ginger Vinaigrette	Fresh Seasonal Fruits
Bara Sushi	Caesar Salad with Croutons
Namasu with Wakame	Caprese Salad
Kim Chee	Broccoli Salad
Namul (<i>Bean Sprouts</i>)	

Starches

Choice of Two

Steamed White Rice	Garlic Mashed Potatoes	Pancit (<i>Bihon or Miki Style</i>)
Brown Rice	Roasted Red Rose Potatoes	Vegetable Chow Mein
Hapa Blend Rice	Potatoes Au Gratin	Chow Funn

Vegetables

Choice of One

Seasonal Oriental Style Vegetables	Grilled Seasonal Vegetables	Roasted Vegetables
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Desserts

Choice of Three

Assorted Cakes (2)	Zenzai	Assorted Pudding
Assorted Pies (3)	Almond Float	Bread Pudding with Cr�me Anglaise
Assorted Fruit Panna Cotta	Ice Cream Cups	

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Hot Tea

(Continued on 2 of 2)

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Revised 5/18

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International Buffet

(2 of 2)

Entrées

Poultry

(Choice of One)

Shichimi Garlic Chicken
Island Style Teriyaki Chicken
Sesame Nori Chicken
Chicken Piccata
Chicken Marsala
Roasted Turkey with Stuffing,
Gravy and Cranberry Relish
Pulehu Chicken

Beef or Pork

(Choice of One)

London Broil
Pot Roast Beef Jardinière
Hibachi Teriyaki Steak
Smoked Beef Brisket
*Served with a choice of
Caramelized Sweet Onion Gravy or
Western Style Barbeque Sauce*
Baked Ham
Honey Mustard Sugar Glazed
Roast Pork
with Shiitake Sauce
Garlic Miso Pork
Braised Shoyu Pork
Char Siu Roast Pork
with Asian Slaw

Seafood

(Choice of One)

Furikake Panko Catch of the Day
with Homemade Tartar Sauce
"Molokai" Style Catch of the Day
with Ginger, Cilantro, & Shoyu Sauce
"Dore" Style Catch of the Day
with Lemon Butter Sauce
Beer Batter Catch of the Day
with Malt Vinegar
Seafood Medley
*(Mussels, Clams, Shrimp)
Served with a choice of:
Asian Lemongrass Sauce
Black Bean Sauce
Kaisen Butteryaki*
Seafood Newburg
(Shrimp, Scallops, Clams)

Additional Selections

(Priced per Person)

Spinach & Mushroom Stuffed Chicken Breast
with Kabayaki Sauce \$7.00
Grilled Garlic Ribeye \$8.00
Sake Soy Braised Short Ribs \$8.00
Boneless Kalbi \$8.00
Ahi Poke \$4.00
Tako Sesame Onion Poke \$4.00
Steamed Crab Legs *(Market Price)*
Misoyaki Butterfish \$21.00
Shrimp & Vegetable Tempura
with Tentsuyu Dipping Sauce \$7.50
Seafood Crusted Salmon *(Market Price)*
Whole Steamed Kona Kampachi *(Market Price)*

Sushi Hand Roll Station with Chef

(\$14.00 additional per person)

Includes:

Spicy Ahi, California Roll, Unagi, Shrimp Tempura
(Limit 2 rolls per person at a time)

Pasta Station with Chef

(\$5.00 additional per person)

Includes:

Shrimp, Scallops, Mussels On-The-Half Shell,
Onions, Mushrooms, Broccoli, Zucchini, Tomatoes

Sauces include:

Marinara, Clam, Garlic Butter

Garlic Bread

Chef's fee of \$150 for a duration of 1-1/2 hours.

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Japanese Buffet

Minimum of 75 persons (*Parties under 75 will be subject to a \$200.00 room rental fee*)

Salad Bar

Mixed Greens with House Dressings
(*To include Goma Sesame Seed Dressing*)
Tofu Watercress Salad

Potato Salad with Japanese Cucumber
Namasu
Ohitashi

Entrées

Choice of Two

Chicken Shoyu Ni
Sesame Nori Chicken
Chicken Karaage
Mochiko Chicken
Chicken Katsu
with Curry Sauce on the side

Shoyu Pork
Roast Pork
with Garlic Miso Sauce
Roast Beef
with Shiitake Mushroom Sauce
Seafood Kaisen Butteryaki

Furikake Teriyaki
Catch of the Day
Island Style Steamed
Catch of the Day
Beef Sukiyaki

Inclusions:

Miso Soup with Condiments
Steamed White Rice

Chirashi Sushi
Yaki Soba

Teppan Vegetables

Dessert

Cake
Zenzai

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Green Tea

\$35.00

Additional Selections

(Priced per Person)

Sushi Station \$14.00
Sushi Platter: Futomaki, Hosomaki, Inari
(Market Price)
Sashimi *(Market Price)*
Misoyaki Butterfish \$21.00

Salmon Seafood Motoyaki \$5.00
Shrimp & Vegetable Tempura \$8.00
Nishime (Chicken or Pork) \$4.00
Mitsumame \$2.00

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Hawaiian Ali'i Luau Buffet

Minimum of 75 persons (*Parties under 75 will be subject to a \$200.00 room rental fee*)

Salad Bar

Mixed Greens with Assorted Dressings
Tofu Watercress Salad
Lomi Lomi Salmon

Sweet Onions & Hawaiian Salt
Macaroni Salad

Entrées

Choice of Two

Kalua Pig
Guava Glazed Smoked Pork with Onions
"Molokai" Style Island Catch of the Day
Macadamia Nut Island Catch of the Day
with Calamansi Butter Sauce

Pulehu Boneless Chicken
Kona Coffee Smoked Beef Brisket
Beef Stew
Tripe Stew

Inclusions:

Chicken Long Rice
Steamed White Rice
Sweet Potato

Dessert

Choice of Two

Haupia Squares
Pineapple Upside Down Cake

Guava Cake
Coconut Cake

Sliced Pineapple

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Hot Tea

\$32.00

Additional Selections

(Priced per Person)

Shoyu Limu Style Ahi Poke (*Market Price*)
Spicy Ahi Poke (*Market Price*)
Sesame Tako Onion Poke \$5.50
Mini Pork Lau Lau \$7.50

Pulehu Steak \$8.50
Roast Suckling Pig \$650.00 (*Per Pig*)
Poi \$2.50 (*Per 4 oz. cup*)

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Pupu Menu

Platters & Trays:

Sliced Fresh Seasonal Fruit Platter (<i>Serves 25</i>)	\$75.00
Fresh Vegetable Crudités with Ranch & Blue Cheese Dip Platter (<i>Serves 25</i>).....	\$75.00
Sushi Platter: Futomaki, Hosomaki, California Maki (<i>Serves 50</i>).....	<i>Market Price</i>
Nairagi Sashimi Platter (<i>Serves 50</i>)	<i>Market Price</i>

Carved Specialties (*Chef's Fee \$150.00 / Service Time of 1-1/2 hour*)

Roast Prime Rib of Beef (<i>Serves 40</i>)	\$495.00
Honey Glazed Ham with Brown Sugar Honey Mustard Sauce (<i>Serves 25 - 40</i>).....	\$145.00

(All above carved specialties are served with Rolls and Condiments)

Specialty Station (*Minimum of 50 Persons / *Chef's Fee \$150.00 / Service Time of 1-1/2 hour*)

Mini Burger Station.....	\$140.00
*Pasta Station: Choice of Seafood, Chicken, Alfredo, or Marinara	\$350.00
*Sushi Station: (Temaki) Ahi, Tempura & California	\$230.00
Pho (<i>with Saw Leaf, Beansprouts, Thai Basil, Jalapeno, Cilantro</i>)	\$100.00
Pizza Station (<i>Choice of Pepperoni or Margherita</i>)	\$100.00

Pupus (*Minimum of 50 Persons*)

Roast Pig "Chinese Style" served with Bao Buns and Hoisin & Plum Sauce (<i>Serves 80 - 120</i>).....	\$650.00
Crispy Lechon Belly with Banana Sauce & Shoyu Mustard Sauce	\$120.00
Hoisin Pork Belly with Bao Buns	\$200.00
Prime Rib "Pupu Style" with Onions and Mushrooms	\$360.00
Meatballs (<i>Choice of BBQ, Sweet & Sour, Teriyaki, Kalbi or Marinara Sauce</i>).....	\$70.00
Spareribs (<i>Choice of BBQ, Sweet & Sour, or Black Bean Sauce</i>)	\$130.00
Korean Spicy Chili Clams (<i>Whole</i>).....	\$125.00
Chicken Karaage	\$65.00
Fried Chicken (<i>Choice of Buffalo or BBQ Sauce</i>)	\$65.00
Spicy Garlic Chicken.....	\$65.00
Chicken Yakitori	\$75.00
Spring Rolls (<i>With Shoyu Mustard Sauce</i>)	\$60.00
Mini Manapua.....	\$135.00
Nachos (<i>With Salsa, Shredded Cheddar, Jalapeno Peppers, Sour Cream & Sliced Olives</i>).....	\$165.00
Edamame (<i>Choice of Hawaiian Salt or Garlic Style seasoning</i>)	\$45.00
Chow Mein / Yaki Soba / Pancit Bihon / Pancit Miki	\$55.00
Kim Chee Fried Rice	\$45.00
Shrimp Cocktail (<i>With Cocktail Sauce</i>)	\$95.00
Ahi Poke	\$170.00
Spicy Ahi Poke.....	\$170.00
Fresh Raw Oysters (<i>Ponzu, Gari Shoga, Mignonette, Cocktail Sauce, or Hawaiian Chili Pepper Water</i>).....	\$185.00

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