



Dinner

Buffet | \$75 per guest / minimum 50 or more

Served with regular and decaffeinated coffee and tea. Rolls & Butter. Based on 90 minutes of continuous service.

Salad (Select 3)

- House Mix greens *Fresh Island veggie's tossed with a House made sesame yuzu soy dressing.*
- Romaine Caesar Salad *Hearts of romaine lettuce tossed with croutons, parmesan cheese, tomato.*
- Sweet Potato Leaf, Maui Onion, Fiddle Head fern & Tomato Salad *with Toasted almonds.*
- Smoke Salmon & Bagel Salad *Smoked Salmon, red onions, bagel croutons, eggs, tomato, cucumber, Parmesan cheese tossed in Caesar dressing.*
- Potato Furikake Salad *House potato salad with a twist of oriental flavoring.*
- Green Pea Salad *Smoky chopped bacon tossed with red onions & mayonnaise.*
- Raw Kale Salad *with avocados, cucumbers, tomato, mushroom, roasted red peppers, feta cheese, red onion and golden beets tossed in citrus oregano dressing.*
- Quinoa Salad *Quinoa mixed with tomatoes, avocado, olives, cucumbers, onions, cilantro, black beans and peas then tossed in a light lemon garlic dressing.*
- Lomi Salmon & Poi *Traditionally ordered with Lau lau, Salted salmon mixed with tomatoes, onions and scallions. Served separately with Poi.*
- Stir Fry of Mixed Vegetable *A selection Broccoli, cauliflower, carrots, zucchini seasoned & stir-fried.*

Hot Entree's

Starches (Select 2)

- Steamed White with Mix Grains.
- Ulu (Bread Fruit) *Upon Availability. Sautéed with herbs & seasoning.*
- Plain White Rice
- Rice Pilaf with scallions and Mushrooms
- Fettuccini Pasta with parsley & Butter
- Garlic Whipped Potato
- Scalloped Potatoes
- Vegetarian Fried Rice
- Vegetarian Fried Noodles

Entree's (Select 3 items)

- Braised Short Ribs in Coconut Milk
Slowly cooked in coconut milk
- Braised Short Ribs with Anise
Slowly braised in Anise flavored sauce.
- Kalbi Ribs
Short Ribs marinated in sesame ginger and garlic soy than flame grilled.
- Roasted Pork Loin *with Taro Leaf & Sundried Tomatoes*
Always Tender and Juicy. Served with Honey mustard sauce.
- Roast Pork
With Corn Bread Stuffing and gravy.
- Hawaiian Lau Lau
Shoulder of pork wrapped in taro leaves and steamed to perfection

1

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Consuming raw or undercooked foods may increase your risk of food borne illness.

All pricing is subject to 20% service charge and 4.166% Hawaii State Tax.



- **Wok Fried Salmon** *with Tomato Relish*
Salmon filets seasoned in tapioca flour and wok fried. Topped with a flavorful tomato relish.
- **Sautéed Fresh Fish** *with garlic caper cream sauce*
Based on availability we offer Mahi, Monchong, opah or other chef selected fish.
- **Shrimp & Vegetable Stir-fry** *Stir-fry with orange sauce*
- **Fresh Manilla Clams**
Fresh clams sautéed in a garlic, herb and white wine sauce.
- **Shrimp Scampi Pasta**
Large shrimp sautéed in a lemon garlic cream sauce with fettuccini pasta
- **Steamed Fish**
*Based on availability we offer Mahi, Monchong, opah or other chef selected fish.
Steamed with lup chong sausage, oyster sauce and cilantro then finished with hot oil.*
- **Kiawe Roast Turkey**
Roasted and served with Macadamia nut stuffing and gravy.
- **Lamb Fettuccini**
A house specialty served with mushrooms and tomatoes in a flavorful tomato sauce tossed with parmesan and fettuccini.
- **Chicken Teriyaki**
Chicken Breast marinated in a sweet ginger soy and grilled.
- **Chicken Cutlet**
Breaded and fried and covered in gravy
- **Chicken Cashew**
A selection of peppers, onions, broccoli, sugar snap peas, shitake mushrooms, carrots and baby corn tossed in a sesame oyster base sauce with ginger and garlic.
- **Thai Chicken Curry**
Tender pieces of chicken stir fried in a yellow curry sauce with fresh basil and a selection of fresh vegetables.
- **Smoked Pork & Onions**
House made slices of smoked pork sautéed with sweet Maui Onion, Green Beans
- **Add an entree selection** **\$10** per person more

Desserts *(Select 3)*

- Assorted Hawaiian Pastries
- Mini Macadamia Nut, Banana, Strawberry, & Taro Sweet Potato Cream Pies
- Assorted Flavored Mini Cheesecakes
- Mini Mousse Cups
- Mini Ginger Creme Brulèe
- Haupia and Chocolate Cakes
- Chocolate Dipped Strawberries



Enhancements

Action Stations | Chef Attendance fee \$300.

- Whole Pig \$950 Serves approximately 100 guest
Rotisserie roasted with tropical fruit sauce, BBQ sauce and sweet rolls.
- Award winning Leg Of Lamb \$750 Serves approximately 50 guest
Marinated in a blend of Asian herbs and sweet soy than roasted to perfection. Served with a tropical mint relish and sweet rolls.
- Prime Rib of Beef \$600 Serves approximately 25 guest
Seasoned and Slow roasted. Served with a creamy horseradish sauce, Au Jus and sweet rolls.
- Baron of Beef \$1100 Serves approximately 75 guest
Seasoned and Slow roasted. Served with a creamy horseradish sauce, Au Jus and sweet rolls
- Top inside round \$600 Serves approximately 50 guest
Seasoned and Slow roasted. Served with a creamy horseradish sauce, Au Jus and sweet rolls
- Roast Turkey with dressing \$300 Serves approximately 25 guest
Seasoned and Roasted. served with Macadamia nut and corn stuffing, gravy, cranberry sauce and Sweet rolls
- Baked Bone-in Ham \$250 Serves approximately 25 guest
Slow roasted and basted with a Mustard Lilikoi fruit glaze and sweet rolls.
- Whole Lamb \$MKT Serves approximately 75 guest
Rotisserie roasted with a herb honey mustard rosemary glaze, pineapple mint chutney and sweet rolls. Based on availability



Family Style Dinners | \$65 per guest / minimum 10 or more, if less than 10, add \$10 per person

Served with regular and decaffeinated coffee and tea. Rolls & Butter.

Salad (Select 1)

- **Bountiful** A fresh mixture of tossed greens mixed with broccoli, cauliflower, carrots, red cabbage, sliced radish, tomatoes, mushrooms and croutons. Serve with a selection of House sesame soy dressing, Ranch or Italian dressing.
- **Romaine Caesar salad** Chopped hearts of romaine lettuce tossed with croutons, parmesan cheese, tomatoes and a Caesar dressing.

Starch (Select 1)

- Steamed White Rice
- Spanish Rice
- Fried Rice
- Rice Pilaf with scallions & Mushrooms (Inform if Vegetarian)
- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Au gratin Potatoes

Hot Entrée's (Select 3)

- **Kalbi Ribs**
Boneless slices short ribs marinated in a special sesame soy marinade than grilled over an open flame.
- **Hawaiian Lau Lau**
Pork wrapped in taro leaves, seasoned with Hawaiian salt and steamed. Includes lomi Salmon.
- **Seafood Stir Fry**
A combination of calamari, shrimp and scallops sautéed in a black bean sauce with broccoli, onions, mushrooms and long beans over chow Mein noodles
- **Seafood Cioppino**
A selection of Clams, mussels, fish, calamari and scallop stew with vegetables in a flavorful tomato broth.
- **Wok Fried Salmon**
Seasoned in Tapioca flour mixed with seasoning salt than fried and served with a tomato relish
- **Fresh island Fish (Based on availability)**
Sautéed with a Porcini cream with a splash of white truffle oil over bok choy greens and shitake mushrooms.
- **Chinese Roast Pork**
Kau Yuk Style, marinated with red bean curd and roasted. Served sliced over Napa cabbage with chopped green onions.
- **Seared Island Fish (Fresh salmon or Island fish, based on availability)**
Seared and served in a lemongrass tomato jus and topped with cilantro and fried scallions
- **Beef Tenderloin Stir-fry**
Tender beef strips wok seared with snow peas, onions, mushrooms, tomatoes and carrots in a tomato, ginger sauce.
- **Chinese Pork Hash**
Ground pork, water chestnuts, vegetables and a blend of Chinese seasoning mix together and steamed. Served with a egg flower, scallion jus.
- **Star Anise Braised short ribs**
Slowly cooked boneless short ribs stewed in a anis flavor sauce. Served over steamed choi sum green & onions
- **Braised Short Ribs in Coconut Milk**
Slowly cooked in coconut milk



- **Chinese Roast Duck**
Duck breast marinated in hoisin char siu flavors and roasted. Served over chopped Napa cabbage.
 - **Shoyu Chicken**
Boneless Chicken thighs marinated in a garlic soy and stewed in its marinade with chopped scallions
 - **Sautéed Chicken breast with lemon & caper sauce**
Boneless Chicken breast sautéed with a lemon caper sauce
 - **Chicken Parmesan**
Fried Chicken breast with tomato sauce, fresh mozzarella over linguini Pasta
 - **Fried Tofu**
Seasoned tofu fried in roasted seasoned seaweed & sesame seeds and served over watercress in ponzu sauce with eggplant and shitake mushrooms topped with a ginger scallion pesto
 - **Homemade Meatballs**
Freshly made Meatballs served with tomato sauce and mozzarella cheese
 - **Macaroni & Cheese with shrimp & Crab**
Penne pasta tossed together with crab & shrimp in a creamy cheese sauce.
 - **Tofu Bean & Mushroom Meatball**
All Vegetarian, Combined with beans, mushrooms and tofu than baked with a flavorful paprika sauce & Pico De Galo and cheese.
- Add a entree selection \$10 per person

Desserts *(Select 1)*

- Apple Cobbler
- Strawberry Shortcake
- Chocolate Mousse with Oreos
- Banana Cream Delight
- Pineapple Upside down cake
- Pina Colada Cheese cake



Plated Dinners *minimum 25 or more, less than 25 add \$10 per person*

Served with regular and decaffeinated coffee and tea. Rolls & Butter.

Salad Course (Select 1))

- **Kula Spring Mix Salad**
Fresh island grown green served with tomatoes, onions, carrots, radish, croutons and parmesan cheese tossed in our house made Sesame soy dressing or upon request we offer balsamic dressing.
- **Romaine Salad**
Chopped romaine hearts offered with tomatoes, croutons and parmesan cheese tossed in a Caesar dressing.

Entree Course #1 (3 choices per group/1 selection per person) **\$60 per guest** / minimum 25 or more

- **Center Cut Pork Loin Chop** with Filipino Adobo Sauce
A juicy center cut of pork loin chop sautéed with a flavorful adobo sauce and blanched potato leaf, tomato and onions. Served with Steamed white Rice
- **New York Steak**
A USDA Choice cut of beef strip loin, broiled and served with sautéed mushrooms, onions and garlic mashed potato
- **Homemade Hawaiian Lau Lau**
Freshly made with Black Cod, Pork and chicken wrapped in taro leave in a ti-leaf pouch and steamed to perfection. Traditionally served with Our own fresh poi and lomi salmon and rice.
- **Coconut Braised Short Ribs**
Slowly cooked in beef stock and coconut milk till tender. Served with sweet potato mash.
- **Kalbi Ribs**
A generous portion of sweet sesame soy marinated boneless short ribs grilled over an open flame and served with Kim Chee Vegetables
- **Seared Island Fish** (Based on availability we offer Mahi Mahi, Monchong, opah or fresh salmon)
Sautéed with a Kula lemon caper butter sauce.
- **Teriyaki Chicken Breast**
A double breast of chicken marinated in a ginger sweet soy and flame grilled. Served with steamed white rice.
- **Stuffed Chicken Breast**
Chicken breast stuffed with sautéed taro leaves, sundried tomatoes and mushrooms and finished with a honey mustard sauce.

Entree Course #2 (3 choices per group/1 selection per person) **\$85 per guest** / minimum 25 or more

- **Seafood Lawalu**
Chef's award winning dish, Scallops, fresh fish and shrimp sautéed with Baby bok Choy and shitake mushrooms in a porcini mushroom jus with splashes of white truffle oil.
- **Ko'ala Lamb Chops**
Another of the chef's award winning dishes, lamb rack chops marinated in a special blend of herbs, sweet soy and seasoning than flame grilled with a Mango mint relish if in season or replace with a papaya mint chutney. Both are excellent. Offered with steamed white rice.
- **Beef Teriyaki Rib Steak**
A USDA choice cut of beef rib eye marinated in teriyaki and flame grilled to order served with steamed white rice.
- **Beef Tenderloin**
A USDA choice cut of beef tenderloin served with melted blue cheese butter over garlic mashed potatoes.
- **Steak & Shrimp**
Pinwheels of grilled garlic basted large shrimp served over a beef tenderloin filet topped with green peppercorn mushroom sauce and Mashed potatoes.



Dessert Course *(2 choices per group/1 selection per person)*

- Pina Colada Cheesecake
- Ginger Creme Brulee
- Chocolate Mousse Cake
- Zinfandel Poached Pear with Haupia Ice Cream