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# DINNER

## *Menus*

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**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defect or other reproductive harm.  
For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

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## SERVED DINNER

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Three Courses to include: Starter, Rolls and Butter, Entrée, Dessert  
Coffee, Decaf and Iced Tea

### Starter Selection

(Select One)

House Salad: Mixed Greens, Carrot, Cucumber, Tomato, Ranch and Balsamic  
Vinaigrette Dressings

Caesar Salad: Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Spring Salad: Baby Arugula, Tomato Confit, Fontina Cheese, Walnut Tarragon Dressing

### Entrée Selection

#### Herb Grilled Chicken with Mushroom Ravioli \$44

Herb Marinated Grilled Chicken Breast with a Sherry Cream Glaze, Mushroom Ravioli, Market  
Vegetables

#### Chicken Cordon Bleu \$48

Chicken Breast filled with Ham and Swiss Cheese topped with a rich white wine cheese sauce,  
Roasted Garlic Risotto, Market Vegetables

#### Herb Crusted Pork Loin \$49

Smoked Herb Crusted Pork Loin with Port Sauce, Roasted Garlic-Parmesan Fingerling Potatoes,  
Market Vegetables

#### Pacific White Fish \$49

Pacific White Fish with Lemon Caper Sauce, Rice Pilaf, Market Vegetables

#### Honey Garlic Grilled Salmon \$50

Grilled Salmon Fillet with Honey Garlic Sauce, Lemon Herb Cous Cous, Market Vegetables

#### Southwest Tri-Tip \$49

Grilled Marinated Steak, Au Gratin Potatoes, Market Vegetables

#### Flat Iron Steak \$50

Grilled Flat Iron Steak with Herb Garlic Butter, Red Skin Smashed Potatoes, Market Vegetables

#### Tofu Stir-Fry \$44

Fried Tofu Sautéed with Peppers, Onion, Carrot, Snow Peas, Water Chestnuts, Bamboo Shoots,  
Teriyaki Sauce, Jasmine Rice

PRICES ARE SUBJECT TO OPERATIONS CHARGE AND SALES TAX

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## DESSERTS

(Select One)

### Chocolate Fudge Cake

Chocolate Layer Cake with Creamy Chocolate Frosting

### Lemon Cake

Tangy Lemon Cake with Lemon Custard and Fluffy White Icing

### Strawberry Mango Cake

Vanilla Sponge Cake Layered with Mango Mousse and Strawberry Jam

### Tiramisu

Italian Cake with Marsala Soaked Ladyfingers and Mascarpone Cheese

### Carrot Cake

Moist Carrot Cake with Walnuts and Almonds, Cream Cheese Icing

### Bailey's Irish Cream Cheesecake

Rich Cheesecake Baked with Bailey's Irish Cream on a Chocolate Crust

### New York Cheesecake

Creamy Cheesecake with Strawberry Coulis

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## DINNER BUFFETS

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### Handlery Dinner Buffet

#### Salad Selections

(Select 2)

Garden Salad

Caesar Salad

Spinach Salad with Mushrooms, Bacon and Red Onion

Seafood Pasta Salad

Mediterranean Pasta Salad

Seasonal Fresh Fruit Display

#### Entrée Selections

Chicken Piccata

Tuscany Chicken

Braised Short Ribs

Southwest Trip-Tip

Herb Crusted Pork Loin with Port Sauce

Honey Garlic Grilled Salmon

Pacific White Fish with Mango Cream Sauce

Roast Prime Rib (add \$3)

Carving Station (add \$100 Chef Attendant Fee)

#### Side Selections

(Select 1)

Wild Rice Medley

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Market Vegetables, Rolls and Butter, Chef's Dessert Display

Coffee, Decaf and Iced Tea

Two Entrée Selection - \$52 per person

Three Entrée Selection - \$55 per person

\*Buffets prepared for a minimum of 35 people

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## WORLD DINNER BUFFETS

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### Little Italy Buffet

Classic Caesar Salad

Caprese Salad: Buffalo Mozzarella, Sliced Tomato, Fresh Basil  
Sautéed Italian Vegetables, Garlic Bread

### Pasta Selections

(Select 1)

Cheese Tortellini with Marinara Sauce  
Mushroom Ravioli with Cream Sauce  
Cheese Stuffed Manicotti  
Linguini with Lemon Cream Sauce

### Entrée Selections

Chicken Breast with Pesto Cream Sauce  
Chicken Parmesan  
Sausage and Peppers  
Herb Roasted Pork Loin with Porcini Sauce  
Lasagna with Meat Sauce

Chef's Dessert Display  
Coffee, Decaf and Iced Tea

Two Entrée Selection - \$52 per person  
Three Entrée Selection - \$55 per person

### Baja Buffet

Caesar Salad, Spanish Rice, Refried Beans  
Salsa Fresca, Guacamole, Sour Cream, Pickled Jalapenos, Shredded Cheese  
Corn and Flour Tortillas

### Entrée Selections

Carnitas  
Carne Asada  
Chicken Fajitas  
Three Cheese Enchiladas

Chef's Dessert Display

Coffee, Decaf and Iced Tea

Two Entrée Selection - \$52 per person  
Three Entrée Selection - \$55 per person

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## CLASSIC DINNER BUFFETS

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### Ohana Buffet

Green Salad, Hawaiian Cole Slaw, Stir-Fry Vegetables  
Steamed Jasmine Rice, Sweet Hawaiian Rolls

#### Entrée Selections

Cashew Chicken Stir Fry  
Sweet and Sour Pork  
BBQ Chicken with Hoisin Sauce  
Kalua Pulled Pork  
Teriyaki Tri-Tip  
Pacific White Fish with Mango Cream Sauce

Chef's Dessert Display

Coffee, Decaf and Iced Tea

Two Entrée Selection - \$52 per person  
Three Entrée Selection - \$55 per person

### All American Buffet

Garden Salad, Ranch and Balsamic Vinaigrette Dressings  
Seasonal Fresh Fruit Display  
Sliced Cheddar and Jack Cheeses, Assorted Buns and Rolls, Condiments  
Baked Beans, Homemade Macaroni and Cheese

#### Entrée Selections

Fried Chicken  
BBQ Pulled Pork  
Hamburgers  
BBQ Chicken  
Fried Catfish  
Bratwurst

Cookies and Brownies

Coffee, Decaf and Iced Tea

Two Entrée Selection - \$48 per person  
Three Entrée Selection - \$50 per person