

# Dinner

## Kama'aina Dinner Buffet | \$53.00 Per Person

3 starters, 2 entrées, 2 desserts

## Island Dinner Buffet | \$60.00 Per Person

4 starters, 3 entrées, 2 desserts

## Soiree Dinner Buffet | \$67.00 Per Person

5 starters, 3 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Starters (each additional \$4.00)

#### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Chinese Cold Ginger Chicken

Scallion-cilantro dressing

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

#### Island Macaroni & Potato Salad

#### Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Chilled Tofu & Blanched Watercress

Soy-ginger dressing

#### Spinach & Orzo with Basil Vinaigrette

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### Included Sides

#### Locally Baked Brioche Rolls

#### Steamed White Rice

#### Garlic Mashed Potatoes OR Au-Gratin Potatoes

#### Sautéed Mixed Vegetables

### Entrées & Desserts

Continued on next page >>>



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Minimum 25 Guests • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at anytime without notice • Buffet pricing as follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • \*consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 02.23

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5 starters, 3 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Entrées (each additional \$9.00)

#### Chinatown Steamed Catch of the Day

With soy-ginger scallions & cilantro

#### Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

#### Pan Seared Catch of the Day

Ginger-kaffir lime leaf beurre blanc, pineapple and cranberry salsa

#### Steamed Asian Influenced Catch of the Day

Ginger pesto, Chinese vegetables, julienne lup cheong, oyster sauce glaze

#### Sliced Slow Roasted Beef Striploin

Roasted shiitake mushroom sauce

#### Sliced Braised Beef

Red wine sauce, crispy onions

#### Paniolo Crusted Porkloin

Wild mushroom demi

#### Pork Lau Lau

#### House Made Kalua Pork & Cabbage

#### Smoked Bacon Wrapped Roasted Porkloin

Mushroom & caramelized onion sauce

#### Huli Huli Style Chicken

Black mushroom ginger sauce

#### Grilled Soy Ginger Glazed Chicken

#### Sesame Chicken

Lemon sake shoyu sauce

#### Penne Pasta

Pesto cream sauce, grilled vegetables, roasted cherry tomatoes

#### Fried Tofu

Spinach, light oyster-ginger sauce

#### Mushroom Ravioli

Truffle-cream sauce with roasted fennel

### Dessert (Choose One Option)

Selection of 3 Desserts  
(each additional \$5.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Seasonal Fruit Tartlettes

Chocolate Fudge & Mac Nut Brownies

Coconut Cake Bites

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooter

Mini Pineapple Crème Brûlée

Chocolate Cake Bites

Tapioca-Haupia

Warm Butter Mochi Bites

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station (additional \$7.00)

With 10 Toppings

OR

#### Sundae Station

With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream



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## Dinner Buffet Enhancements

All items are priced per person to complement the dinner buffet. A la carte pricing will differ.

### Suggested Enhancements

**Chinese Style Cold Ginger Chicken \$8.00**

Ginger-green onion cilantro dressing

**Kalbi Beef Shortribs \$14.00**

**Futomaki & Inari Sushi \$10.00**

Pickled ginger, wasabi, soy sauce

**Assorted Nigiri & Maki Sushi \$18.00**

Pickled ginger, wasabi, soy sauce

**Assorted Steamed Dim Sum \$10.00**

Hot mustard with soy sauce

### Soup Station Enhancement\*

(Choice of one)

**Cream of Hamakua Mushrooms \$8.00**

Truffle oil

**New England Clam Chowder \$7.00**

**Roasted Tomato Bisque \$7.00**

**Loaded Potato Soup \$7.00**

On side: green onions, chopped Applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

**Miso Soup \$5.00**

Wakame, green onions, diced firm tofu

### Action Stations

(Requires chef attendant, \$200/chef)

**Pasta Station \$15.00**

Penne pasta, linguini, cavatappi pasta, marinara, Bolognese, creamy pesto, garlic bread

**Herb-Crusted Prime Rib \$18.00**

Au-jus, creamed horseradish

**Roasted Applewood Smoked Bacon Wrapped Porkloin \$14.00**

Port wine demi glace, pineapple relish

**Baked Honey Cured Ham \$14.00**

Mango chutney, dijon mustard

**Slow Roasted Leg of Lamb \$18.00**

Rosemary-garlic demi glace, house made mint jelly

**Rack of Lamb Dijonaise \$28.00**

Herbed crusted Australian rack of lamb, rosemary-garlic demi glace, house made mint jelly

**Lechon \$28.00 (min. 50 paid guests)**

Whole roasted pig, traditional lechon sauce, hoisin sauce, honey Dijon mustard, bao buns

**Live Sushi Bar \$50.00 (min. 50 paid guests)**

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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# Dinner

## Plated Dinner

3 Courses: 1 starter, 1 entrée, 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Butter

### Starters

(2 choice add \$5.00, 3 choice add \$7.00)

#### Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, papaya seed dressing

#### Waipoli Farms Greens

Diced granny smith apples, grape tomatoes, dried cranberries, mandarin oranges, macadamia nuts, honey-dijon dressing, carrot noodles

#### Kale Salad

Diced Asian pears, raisins, candied pecans, mandarin orange, crispy garlic chips, roasted sesame seed dressing

#### Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

#### Spinach Salad

Feta cheese, smoked bacon crumble, tomato wedges, shaved Maui onions, sliced eggs, diced papaya, onion dressing, melba toast

#### Baby Arugula & Roasted Beet Salad

Baby arugula, gold & red beets, shaved fennel, goat cheese, mandarin orange segments, crispy garlic chips, candied walnuts, herbed vinaigrette, micro greens

### Entrées

(2 choice add \$5.00, 3 choice add \$7.00, Duo Plate add \$6.00, Trio Plate add \$8.00)  
Portion size for combination entrées varies, Higher price prevails when choosing multiple

#### Grilled Herb Marinated Chicken \$51.00

Roasted mushroom and thyme sauce, saffron rice, grilled broccolini tossed in lime-olive oil

#### Chicken Roulade \$52.00

Caramelized onion sauce, garlic mashed potatoes, grilled broccolini tossed in lime-olive oil

#### Grilled Tiger Prawns \$58.00

Rice pilaf, sautéed baby bok choy, sauce provencal

#### Pan Seared Atlantic Salmon \$60.00

Roasted cherry tomatoes, garlic-basil cream sauce, Maui onion jam, steamed white rice, grilled asparagus

#### Duck Breast de Casis \$65.00

Truffle mashed potatoes, grilled baby vegetables, sauce crème de casis

#### Sautéed Snapper \$72.00

Coconut jasmine rice, lemongrass-ginger sauce, grilled baby bok choy

#### Grilled 10oz. New York Steak \$65.00

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

#### Macadamia Nut Crusted Mahi Mahi \$66.00

Kaffir-lemongrass butter sauce, coconut bamboo rice, roasted ginger scented cauliflower

#### 10oz. Slow Roasted Prime Rib \$72.00

Truffled mashed potatoes, sautéed green beans with smoked bacon, au-jus, creamed horseradish

#### 10oz Ribeye Steak \$69.00

Truffled mashed potatoes, asparagus spears, baby carrots, red wine demi glace, grilled Maui onions

#### Seared 6oz. Beef Tenderloin \$80.00

Sautéed baby carrots, grilled asparagus, Alii mushroom ragout, roasted Idaho potatoes

#### Australian Lamb Dijonaise \$85.00

Herbed crusted, house made mint jelly, roasted garlic-rosemary demi glace, seasonal vegetables, garlic mashed potatoes

### Entrées & Desserts

Continued on next page >>>



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### Vegetarian Options

(Main entrée price will prevail)

#### Baked Penne Pasta with Mushroom Ragut

7 cheese sauce, topped with parmesan herbed crust, garlic sourdough baguette

#### Pan Seared Firm Tofu Steak

On bed of julienne vegetables, roasted smoked tomato coulis, topped with Maui onion jam

#### Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, zucchini, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

### Dessert

(2 choice add \$5.00, 3 choice add \$7.00)

#### Pineapple Crème Brûlée

#### Warm Bread Pudding

Crème Anglaise

#### Traditional Tiramisu

Mocha Crème Anglaise

#### Strawberry Tart

Vanilla crème, mango & raspberry coulis

#### Kona Coffee Flan

Berry compote, salted caramel sauce

#### Key Lime Tart

White chocolate mousse

#### Vanilla Panna Cotta

With berry compote

#### Chocolate Lovin Spoon Cake

Vanilla & raspberry sauce

#### Salted Caramel Cheesecake

Fresh berry compote

#### Dessert Trio (add \$8.00)

Kona Coffee Flan with salted caramel sauce

Piña Colada Crème Brûlée

Key Lime Tart with white chocolate mousse

### “Add A Course” Enhancements

#### French Onion Soup \$8.00

Gruyere crouton

#### New England Clam Chowder \$6.00

#### Lobster Bisque \$9.00

#### Cooper Island Crab Bisque \$9.00

#### Wedge Salad \$8.00

Iceberg lettuce wedge, chopped smoked bacon, diced red bell peppers, grated eggs, blue cheese crumble & dressing

#### Island Caprese \$12.00

Marinated mozzarella pearls, Ewa tomatoes, field greens, pesto dressing

#### Smoked Norwegian Salmon \$18.00

Dill cream cheese, sourdough crisp, pickled Maui onions, caper berries

#### House Hickory Smoked Honey Glazed Salmon Salad \$18.00

Baby lettuces, raisins, Asian pears, watermelon radish, crispy garlic chips, grained mustard dressing, lavosh, micro greens

#### Ahi Poke \$20.00

Sea asparagus, heirloom tomatoes, avocado, wasabi tobiko caviar, sesame melba toast

#### Crab Cake \$20.00

Asian slaw, roasted garlic with grained mustard aioli

#### Jumbo Shrimp Cocktail \$20.00

#### 4oz. Lobster tail \$35.00

Garlic-chive butter sauce

#### 7oz. Lobster tail \$56.00

Garlic-chive butter sauce

#### Hamakua Mushroom Tart \$18.00

Hard seared heirloom tomatoes, smoked goat cheese, shaved grilled fennel



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