

Lunch

Kama'aina Lunch Buffet | \$49.00 Per Person

3 starters, 1 starch, 2 entrées, 2 desserts

Kuhio Lunch Buffet | \$53.00 Per Person

3 starters, 1 starch, 3 entrées, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

Starters (each additional \$4.00)

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

Couscous Salad

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

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

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden

Pineapple & Seasonal Melons

Starches

Steamed White Rice

Roasted Herbed Red Skin Potatoes

Entrées (each additional \$7.00)

Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

Grilled Catch of the Day

Escabeche sauce (stewed sweet tomatoes, onions & basil)

Steamed Catch of the Day

Soy-ginger scallions & cilantro

Yakisoba

julienne uzumaki, tamago, sliced pork char siu

Teriyaki Sliced Beef

Beef & Vegetable Stir Fry

Sliced Teriyaki Pork

Grilled Onions

Sliced Roast Pork

Mushroom & caramelized onion sauce

Grilled Dijon-Herbed Marinated Breast of Chicken

Rosemary demi-glace

Roasted Salt & Pepper Chicken

Black mushroom ginger sauce

Mushroom Ravioli

Truffle-cream sauce with roasted fennel

Desserts & Enhancements

Continued on next page >>>



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Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

Dessert (Choose One Option)

Selection of 3 Desserts (each additional \$6.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

With 10 toppings

OR

Sundae Station

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

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

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Action Stations*

(Requires chef attendant, \$200/chef)

Herb Crusted Prime Rib \$18.00

Au-jus, creamed horseradish

Baked Honey Cured Smoked Ham \$14.00

Mango chutney, dijon mustard

*Enhancements priced per person to complement the lunch buffet. A la carte pricing will differ.



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Lunch

Deli Lunch Buffet | \$45.00 Per Person

Includes 3 salads, 3 proteins, 2 desserts

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

Salads (each additional \$4.00)

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

Couscous Salad

Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

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

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Proteins (each additional \$6.00)

Thinly Sliced Rare Roast Beef

Sliced Lightly Smoked Turkey

Homestyle Tuna Salad

Grilled Chicken Salad

Sliced Genoa Salami

Grilled Chimichurri Vegetables

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers

Included

Assorted Sliced Breads

Whole wheat & white bread, deli rolls

Assorted Sliced Cheeses

Sliced Vermont Swiss, mild cheddar, provolone cheese

Sandwich Fixings

Green leaf lettuce

Shaved red onions

Sliced pickles

Dijon mustard

Mayonnaise

Assorted Chips

Individual bags of chips

Desserts & Enhancements

Continued on next page >>>



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Lunch

Deli Lunch Buffet | \$45.00 Per Person

3 salads, 3 proteins, 2 desserts

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

Dessert (Choose One Option)

Selection of 2 Desserts (each additional \$6.00)

- Key Lime Tartlettes
- Mini Apple Cinnamon Pie Crumble
- Mini Cherry Crumble
- Coconut Cake Bites
- Coconut Macaroons
- Chocolate Cake Bites
- Lemon Bars
- Chocolate Drizzled Rice Crispy Triangles
- Assorted Cookies
- Gourmet Chocolate Brownies
- Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station With 10 toppings

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

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Add-On Beverages

Juice \$80.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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Lunch

Gourmet Wrap Buffet | \$45.00 Per Person

3 salads, 3 wraps, 2 desserts

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

Salads (each additional \$4.00)

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

Couscous Salad

Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

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

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Wraps (each additional \$6.00)

Slow Roasted Sirloin Wrap

Green leaf lettuce, Ewa tomatoes, horseradish cream, tomato flour tortilla

Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, Caesar dressing, flour tortilla

Grilled Chimichurri Vegetable Wrap

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers, balsamic basil vinaigrette, sun dried tomato relish, spinach flour tortilla

Southwest Influenced Wrap

Shredded pulled pork, spicy honey BBQ sauce, black bean salsa, queso fresco, shredded cabbage, flour tortilla

All American Wrap

Sliced hickory smoked ham, Vermont American cheese, Ewa tomatoes, shaved Vidalia onions, green leaf lettuce, roasted garlic mayonnaise, tomato flour tortilla

Turkey Wrap

Lightly smoked sliced turkey, dried cranberry-cream cheese spread, shredded romaine hearts, diced Ewa tomatoes, spinach flour tortilla

Included

Wrap Fixings

Sliced pickles

Dijon mustard

Mayonnaise

Assorted Chips

Individual bags of chips

Desserts & Enhancements

Continued on next page >>>



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Lunch

Gourmet Wrap Buffet | \$45.00 Per Person

3 salads, 3 wraps, 2 desserts

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

Dessert (Choose One Option)

Selection of 2 Desserts (each additional \$4.00)

- Key Lime Tartlettes
- Mini Apple Cinnamon Pie Crumble
- Mini Cherry Crumble
- Coconut Cake Bites
- Coconut Macarons
- Chocolate Cake Bites
- Lemon Bars
- Chocolate Drizzled Rice Crispy Triangles
- Assorted Cookies
- Gourmet Chocolate Brownies
- Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

With 10 toppings

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

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Add-On Beverages

Juice \$80.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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Lunch

Plated Lunch

3 Courses: 1 starter, 1 entrée, 1 dessert (2 Course Option Also Available)

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

Starters

(2 choice add \$6.00, 3 choice add \$8.00)

Island Portuguese Bean Soup

Kahuku Corn Chowder

Island Fish Chowder

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, choice of dressing: balsamic vinaigrette, papaya seed or ranch

Caesar Salad

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

Entrées

(2 choice add \$4.00, 3 choice add \$5.00, Duo Plate add \$6.00, Trio Plate add \$8.00, Portion size for combination entrées varies, Higher price prevails when choosing multiple)

Grilled Herbed-Garlic Rubbed Boneless Pork Chop \$42.00 (\$38.00 for 2 Course)

Garlic mashed potatoes, grilled broccolini tossed in lime vinaigrette, port wine sauce

Grilled Herb Marinated Chicken Breast \$40.00 (\$36.00 for 2 Course)

Roasted mushroom & thyme sauce, saffron rice, grilled broccoli tossed in lime-olive oil

Oven Roasted Half Chicken \$42.00 (\$38.00 for 2 Course)

Soy ginger glaze, sautéed baby bok choy, steamed white rice

Grilled Island Catch of the Day \$47.00 (\$43.00 for 2 Course)

Roasted cherry tomatoes, garlic, basil, Maui onions, steamed white rice, steamed broccoli

Macadamia Nut Pesto Crusted Catch of the Day \$48.00 (\$43.00 for 2 Course)

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

Boneless Kalbi Style Shortribs \$46.00 (\$40.00 for 2 Course)

Steamed white rice, stir fry vegetables

Grilled 10oz. New York Steak \$52.00 (\$49.00 for 2 Course)

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

Shrimp Fettuccine Provençal \$47.00 (\$43.00 for 2 Course)

Stewed tomatoes, garlic, capers, Kalamata olives, fresh herbs

Vegetarian Options

(Main entrée price will prevail)

Tofu Katsu

Katsu sauce, sautéed seasonal vegetable, steamed white rice

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 \$4.00, 3 choice add \$5.00)

Fresh Fruit Tart

Raspberry coulis

Warm Bread Pudding

Crème Anglaise

Chocolate Cake

Espresso creme sauce, chocolate drizzle

Lilikoi Cheesecake

Berry compote, fruit coulis



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Plated Sandwich Lunch

2 Courses: 1 starter & 1 sandwich OR 1 sandwich & 1 dessert

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

Starters

(2 choice add \$4.00)

Island Portuguese Bean Soup

Kahuku Corn Chowder

Island Fish Chowder

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, choice of dressing: balsamic vinaigrette, papaya seed or ranch

Caesar Salad

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

Sandwiches

(2 choice add \$4.00, 3 choice add \$5.00, Duo Plate add \$3.00, Trio Plate add \$6.00, Portion size for combination entrées varies, Higher price prevails when choosing multiple)

HOT SELECTIONS

Pastrami on Rye \$31.00

Grained mustard, gruyere cheese, (sauerkraut-optional)

Grilled Shaved Ham & Cheese \$31.00

Ciabatta bread, Vermont Swiss cheese, caramelized Maui onions, garlic aioli

Beyond Meat Sandwich (Vegetarian) \$31.00

Grilled focaccia bread, roasted garlic pesto, roasted red bell pepper, caramelized Maui onions

COLD SELECTIONS

Shaved Smoked Turkey \$29.00

Locally baked whole wheat bread, honey Dijon mustard, sliced Ewa tomato, green leaf lettuce

Shaved Rare Roast Beef Sandwich \$31.00

Hoagie bread, caramelized onions, tomato jam, Vermont gruyere cheese, green leaf lettuce

House Made Tuna Salad \$28.00

Grilled pita bread, lemon caper mayo, Vermont cheddar cheese, clover sprouts

Dessert

(2 choice add \$4.00, 3 choice add \$5.00)

Fresh Fruit Tart

Raspberry coulis

Warm Bread Pudding

Crème Anglaise

Chocolate Cake

Espresso creme sauce, chocolate drizzle

Lilikoi Cheesecake

Berry compote, fruit coulis



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Boxed Lunches

Includes bag of chips, cookie, whole fruit and bottled water

Selections

Smoked Turkey \$38.00

Whole wheat bread, honey Dijon mustard,
green leaf lettuce

Roast Beef Sandwich \$38.00

Hoagie bread, caramelized onions,
cheddar cheese, green leaf lettuce

Ham and Cheese Sandwich \$38.00

Focaccia bread, swiss cheese,
caramelized onions, garlic aioli

Vegetarian Sandwich \$39.00

Focaccia bread, zucchini, yellow squash,
grilled Portobello mushroom, roasted garlic pesto,
roasted red bell pepper



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