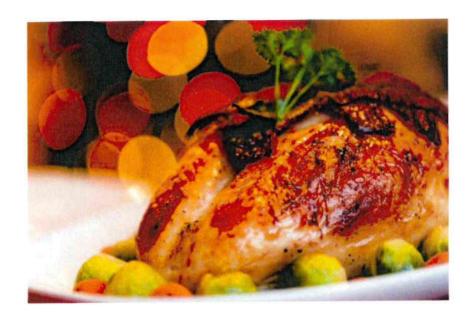
DINNER

Menus





SERVED DINNER

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



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



DINNER BUFFETS

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



WORLD DINNER BUFFETS

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



CLASSIC DINNER BUFFETS

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