# Mai-Kai Dinner and Show Banquet Menus For parties of 20 adults or more

The roaring drums sound the beginning of the exciting islander revue. You will be enticed by the romantic Hawaiian wedding dance and the thrilling Samoan fire knife dance performed by our native Polynesian dancers. Let us sweep you off your feet with our great service, exquisite cuisine and entertainment second to none. We welcome groups up to 300 to enjoy our dinner and show packages, for a true evening to be remembered.

## All prices include:

Appetizer, Entrée, Dessert and Show Charge – *Beverages, Sales Tax and Gratuity are additional* A 6% sales tax will be added to the bill, we suggest 18% to 20% gratuity for the wait staff

## **BANQUET MENU #1**

Appetizer: Choice of one Lobster Bisque Wonton Soup Mai-Kai House Salad

Entrée: Choice of one Honey Chicken Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice Teriyaki Chicken Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice Sweet & Sour Pork Roasted pineapple, sweet mini peppers in our Chef's tangy sweet sauce, served with pork fried rice Teriyaki Beef Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice Crispy Tofu Sweet tamari chili sauce, green tea soba noodles

**Dessert**: Choice of one Tahitian Vanilla Ice Cream Dreamy Dark Chocolate Ice Cream

## Cost: Sunday – Thursday \$40.00 per person / Friday – Saturday \$45.00 per person

#### **BANQUET MENU #2**

Appetizer: Choice of one Lobster Bisque Wonton Soup Mai-Kai House Salad Ceviche

#### Entrée: Choice of one

#### Honey Chicken

Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice

#### Teriyaki Beef

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

#### Thai Chicken and Shrimp

Sliced chicken & shrimp sautéed with green and red peppers, basil, pineapple and bamboo shoots in a Thai red coconut curry sauce, served with pork fried rice

*Crispy Tofu* Sweet tamari chili sauce, green tea soba noodles

#### **Oven Roasted Prime Rib \*Chairman's Reserve**

Chairman's Reserve 10 oz. prime rib slow roasted in our Chinese ovens, served with wasabi horseradish and au jus with vegetable of the day and potatoes au gratin

#### Teriyaki Scottish Salmon

French beans, brussel sprouts and roasted mushrooms, served with pork fried rice

#### Macadamia Crusted Mahi

Pineapple salsa and passion fruit buerre blanc, served with pork fried rice

*Walnut Shrimp* Crispy black tiger prawns, Yuzu lemon honey aioli, candied walnuts and fresno peppers, served with pork fried rice

#### Farmers Market Vegetables with Tofu

Artisanal baby vegetables, brussel sprouts, roasted mushrooms, sugar snap peas, broccolini and cauliflower with tamari sauce, served with steamed white rice

**Dessert**: Choice of one Tahitian Vanilla Ice Cream Dreamy Dark Chocolate Ice Cream

#### Cost: Sunday – Thursday \$55.00 per person / Friday – Saturday \$60.00 per person

#### **BANQUET MENU #3**

#### Appetizer: Choice of one

Pupu Platter (Crab Rangoon, Shanghai Chicken, Egg Rolls & Tahitian Cheese Tangs) Mai-Kai House Salad Ceviche

#### Entrée: Choice of one

#### Honey Chicken

Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice

#### Teriyaki Beef

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

#### Thai Chicken and Shrimp

Sliced chicken & shrimp sautéed with green and red peppers, basil, pineapple and bamboo shoots in a Thai red coconut curry sauce, served with pork fried rice

#### Crispy Tofu

Sweet tamari chili sauce, green tea soba noodles

#### Oven Roasted Prime Rib \*Chairman's Reserve

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#### Teriyaki Scottish Salmon

French beans, brussel sprouts and roasted mushrooms, served with pork fried rice

#### Macadamia Crusted Mahi

Pineapple salsa and passion fruit buerre blanc, served with pork fried rice

#### Walnut Shrimp

Crispy black tiger prawns, Yuzu lemon honey aioli, candied walnuts and fresno peppers, served with pork fried rice

#### Farmers Market Vegetables with Tofu

Artisanal baby vegetables, brussel sprouts, roasted mushrooms, sugar snap peas, broccolini and cauliflower with tamari sauce, served with steamed white rice

#### Filet Mignon

10 ounce prime cut, served with vegetable of the day and potatoes au gratin

#### Lobster Tail

8 ounce lobster tail, served with vegetable of the day and pork fried rice

#### **Dessert**: Choice of one Tahitian Vanilla Ice Cream Dreamy Dark Chocolate Ice Cream Key Lime Pie Chocolate Mousse Pie

#### Cost: Sunday – Thursday \$70.00 per person / Friday – Saturday \$73.00 per person



## **MAI-KAI DRINK PACKAGES**

## FOR PARTIES OF 20 GUESTS OR MORE

## Unlimited Tropical Drinks, Premium Cocktails, House Wine, Imported and Domestic Beer, Sodas and Juices

(Not including Mystery Drink, Pina Passion, Moonkist Coconut and Mara Amu)

- 1 Hour: \$30.00 per person
- 2 Hours: \$54.00 per person
- 3 Hours: \$63.00 per person

# Unlimited Pina Coladas, Rum Punch, Standard Cocktails, House Wine, Imported and Domestic Beer, Sodas and Juices

- 1 Hour: \$25.00 per person
- 2 Hours: \$43.00 per person
- 3 Hours: \$53.00 per person

## Unlimited House Wine, Domestic Beer, Standard Cocktails, Sodas and Juices

- 1 Hour: \$20.00 per person
- 2 Hours: \$35.00 per person
- 3 Hours: \$44.00 per person

## Non Alcoholic Drinks:

Unlimited Fruit Punch, Pina Coladas, Sodas, Iced Tea, Coffee, Hot Tea and Juices

- 1 Hour: \$13.00 per person
- 2 Hours: \$22.00 per person
- 3 Hours: \$27.00 per person

## Unlimited Sodas, Iced Tea, Juices, Coffee and Hot Tea

Up to 3 hours: \$8.00 per person

## Unlimited Coffee, Iced & Hot Tea

Up to 3 hours: \$5.00 per person

A 6% sales tax will be added to the bill, we suggest 18% to 20% gratuity for the wait staff