Demi Entrée SERVED DINNER

■ **SALAD** (selection of one)

Mixed Greens with Selection of One Dressing: Ginger Sesame Herb, Ranch, Oriental, Balsamic Vinaigrette

Spinach Salad with Shallot Vinaigrette

Caesar Salad with Parmesan and Crouton Cubed Ahi with Wasabi Furikake Dressing (add \$2/person)

Oriental Chicken Salad with Lettuce, Chicken, Wontons, Tossed with Cilantro and Oriental Dressing

Cobb Salad with Lettuce, Cheese, Tomatoes, Egg, Bacon, Ranch Dressing

Chef Salad with Lettuce, Cheese, Egg, Ham, Turkey, Tomatoes, Ranch Dressing

Soba Salad with Sea Asparagus, Red Onions and Tsuyu Wasabi Dressing

■ **SOUP** (selection of one)

Clam Chowder

Roasted Corn Chowder

Kim Chee Portuguese Bean Soup

Mushroom Soup

Roasted Tomato Soup

Kalua Pig and Onion Soup

Roasted Eggplant and Chicken Soup with Sour Cream and Croutons

■ MENU INCLUDES

Rolls and Butter

Freshly Brewed Coffee House Roast or Decaffeinated

Harney & Sons Hot Tea

Mango Breeze Iced Tea

■ DEMI ENTRÉE

\$59/person

PRIME RIB AND FISH (selection of one)

Blackened Ahi with Wasabi Cream Sauce

Steamed Mahi Oriental Style with Shitake Mushroom, Ginger, Cilantro and Scallions

Miso Salmon with Miso Sake Sauce

Accompanied with Hot Vegetables and Steamed White Rice

\$52/person

PRIME RIB AND CHICKEN (selection of one)

Awapuhi Chicken with Soy Bean Oil, Ginger, Diced Onions, Scallions

Macadamia Nut Crusted Chicken with Madeira Sauce

Chicken Marsala with Mushrooms

Accompanied with Hot Vegetables and Mashed Potatoes

\$52/person

CHICKEN AND FISH (selection of one chicken and fish)

Awapuhi Chicken with Soy Bean Oil, Ginger, Diced Onions, Scallions

Macadamia Nut Crusted Chicken with Madeira Sauce

Chicken Marsala with Mushrooms

Blackened Ahi with Wasabi Cream Sauce

Steamed Mahi Oriental Style with Shitake Mushroom, Ginger, Cilantro and Scallions

Miso Salmon with Miso Sake Sauce

Accompanied with Hot Vegetables and Steamed White Rice or Mashed Potatoes

25 guest minimum