

CONTINENTAL DINNER BUFFET

Roast Prime Rib

served with aujus & creamy horseradish

\$50.95

Roast Top Sirloin

served with aujus & creamy horseradish

\$47.95

ENTREES

Choice of any Two Entrees

Baked Fish

Rolled in garlic & mayo

Steamed Fish

*Topped with ginger, scallions,
hot sesame oil, & special shoyu sauce*

Sautéed Fish

with meuniere caper sauce

Seafood Casserole

*Shrimp, imitation crab, & mahimahi
baked in a garlic cream sauce*

Shrimp & Fish Canton

*Battered & deep fried, rolled
in a sweet & sour sauce*

Sautéed Shrimp Scampi

*Sautéed with garlic butter & sherry wine on a bed
of linguine topped with mushroom & zucchini*

Seafood Newburg

*Shrimp, imitation crab, & mahimahi
in a sherry cream sauce*

Mochiko Chicken

Marinated in Chef's special sauce

Hibachi Chicken

*Charbroiled & marinated with seasoning salt,
served with teriyaki sauce*

Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled
& topped with green onions*

Korean Style Fried Chicken

Deep fried and rolled in a sweet & spicy sauce

Roast Chicken

Whole chicken chopped with homestyle gravy

INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetable

Dinner Rolls and Butter

SALAD BAR

Fresh Island Mixed Greens

Pasta Salad

with balsamic vinaigrette

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad
*with watercress, bean sprouts, bell peppers,
cucumbers, & Korean dressing*

Chopped Salad

DESSERT

Chef's Choice

BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

40 person minimum, room rental applies

Children 3-7 will be ½ price

4.712% sales tax and 18% service charge not included

Menu and Prices subject to change without notice.

Pearl Country Club
BANQUET

PEARL ROOM

Dinner Buffet Menu

\$42.95

ENTREES

Choice of any Three Entrees

Baked Fish

Rolled in garlic & mayo

Steamed Fish

*Topped with ginger, scallions,
hot sesame oil, & special shoyu sauce*

Sautéed Fish

with meuniere caper sauce

Fish Nitsuke

with ginger shoyu sauce

Seafood Casserole

*Shrimp, imitation crab, & mahimahi
baked in a garlic cream sauce*

Shrimp & Fish Canton

*Battered & deep fried, rolled in
a sweet & sour sauce*

Sautéed Shrimp Scampi

*Sautéed with garlic butter & sherry wine on a bed
of linguine topped with mushroom & zucchini*

Seafood Newburg

*Shrimp, imitation crab, & mahimahi in a sherry
cream sauce*

Char Sirloin Pulehu Steak

Choice grade top sirloin grilled to medium rare

Oven Roasted Beef Sirloin

with homestyle gravy

Oven Roasted Pork

with homestyle gravy

Okinawan Shoyu Pork

*Pork shoulder simmered in a sugar,
soy, & sake sauce*

Sweet & Sour Pork

with peppers & onions

Mochiko Chicken

Marinated in Chef's special sauce

Hibachi Chicken

*Charbroiled & marinated with seasoning salt,
served with teriyaki sauce*

Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled
& topped with green onions*

Korean Style Fried Chicken

Deep fried and rolled in a sweet & spicy sauce

Roast Chicken

Whole chicken chopped with homestyle gravy

INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetable

SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercress, bean sprouts, bell peppers,
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

with balsamic vinaigrette

DESSERT

Chef's Choice

BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

40 person minimum, room rental applies

Children 3-7 will be ½ price

4.712% sales tax and 18% service charge not included

Menu and Prices subject to change without notice.



**HAWAIIAN
DINNER BUFFET**

\$43.95

ENTREES

**Pork Lau Lau
Kalua Pork
Chicken Long Rice
Beef Stew**

INCLUDES

Steamed White Rice

SALAD BAR

**Fresh Island Mixed Greens
Pasta Salad
with balsamic vinaigrette**

**Potato Macaroni Salad
Fresh Seasonal Fruits
Strawberry Jello**

**Lomi Salmon
Chopped Salad**

DESSERT

Haupia Cake

BEVERAGE

**Fresh Brewed Lion's Kona Coffee
Hot Tea
Fruit Punch**

**Also available at market price
Sashimi
Fish Poke
Tako Poke*

*40 person minimum, room rental applies
Children 3-7 will be ½ price
4.712% sales tax and 18% service charge not included
Menu and Prices subject to change without notice.*



PAVILION

Dinner Buffet Menu

\$39.95

ENTREES

Choice of any Three Entrees

Baked Fish

Rolled in garlic & mayo

Steamed Fish

*Topped with ginger, scallions, hot sesame oil,
& special shoyu sauce*

Sautéed Fish

with meuniere caper sauce

Grilled Fish

Sautéed in egg batter & served with tartar sauce

Fish Nitsuke

with ginger shoyu sauce

Shrimp & Mahi Canton

Battered & deep fried, rolled in a sweet & sour sauce

Char Sirloin Pulehu Steak

Choice grade top sirloin grilled to medium rare

Oven Roasted Beef Sirloin

with homestyle gravy

Beef Teriyaki

Oven Roasted Pork with homestyle gravy

Okinawan Shoyu Pork

Pork shoulder simmered in a sugar, soy, sake sauce

Sweet & Sour Pork

with peppers & onions

Mochiko Chicken

Marinated in Chef's special sauce

Hibachi Chicken

*Charbroiled & marinated with seasoning salt,
served with teriyaki sauce*

Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled
& topped with green onions*

Korean Style Fried Chicken

Deep fried and rolled in a sweet & spicy sauce

Roast Chicken

Whole chicken chopped with homestyle gravy

INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetables

SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercrest, bean sprouts, bell peppers,
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

with balsamic vinaigrette

DESSERT

Host may provide own Dessert items

Please inform catering office.

BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

40 person minimum, room rental applies

Children 3-7 will be ½ price

4.712% sales tax and 18% service charge not included

Menu and Prices subject to change without notice.



**PEARL COUNTRY CLUB
SPECIAL BANQUET BUFFET**

Limited Time Only

Monday thru Thursday

Lunch or Dinner

\$33.95

ENTREES

Choice of any Two Entrees

Baked Fish

Rolled in garlic & mayo

Fish Nitsuke

with ginger shoyu sauce

Shrimp & Mahi Canton

*Battered deep fried & rolled in
a sweet & sour sauce*

Steamed Island Fish

with ginger, soy sauce & sesame

Sautéed Island Fish

with meuniere caper sauce

Oven Roasted Beef Sirloin

with homestyle gravy

Okinawan Shoyu Pork

Pork shoulder simmered in a sugar, soy, sake sauce

Bar B Que Ribs

with hoisin sauce

PCC Chop Steak

top sirloin w/vegetable served w/chef special sauce

Mochiko Chicken

Marinated in Chef's special sauce

Hibachi Chicken

*Charbroiled & marinated with seasoning salt,
served with teriyaki sauce*

Roast Chicken

Whole chicken chopped with homestyle gravy

Korean Style Fried Chicken

Deep fried and rolled in a sweet & spicy sauce

INCLUDES

Steamed White Rice

Yakisoba

SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercress, bean sprouts, bell peppers,
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

with balsamic vinaigrette

DESSERT

Host may provide own Dessert items

BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

COCKTAIL BAR

10% off on all Cocktail Prices

40 person minimum, room rental applies

Children 3-7 will be ½ price

4.712% sales tax and 18% service charge not included

Menu and Prices subject to change without notice.

Pearl Country Club
BANQUET