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## Lunch

Buffet \$40 per guest / minimum 25 or more

Served with, Regular and Decaffeinated coffee and Tea  
Based on 90 minutes of continue service

### Salad (Select 2)

- **Kula Spring mix greens** Fresh Island veggie's tossed with a House made sesame yuzu soy dressing.
- **Romaine Caesar salad** Hearts of romaine lettuce tossed with croutons, parmesan cheese, tomato
- **Broccoli cranberry salad** with Toasted almonds.
- **Mediterranean Salad** Olives, roasted red peppers, red onions, croutons, eggs, tomato and beans tossed with Caesar dressing
- **Potato Furikake Salad** House potato salad with a twist of oriental flavoring.
- **Pasta Salad** Penne pasta tossed with red onions, roasted peppers, olives, fresh basil, sweet tomatoes, parmesan cheese in pesto
- **Raw Kale Salad** with cucumbers, tomato, mushroom, roasted red peppers, feta cheese, red onion and golded beets tossed with citrus oregano dressing
- **Quinoa Salad** quinoa mixed with tomatoes, avocado, olives, cucumbers, onions, cilantro, black beans and peas tossed in a light lemon garlic dressing
- **Stir fried of Mix Vegetable**

### Entree's (Select 1)

#### Starch

- Steamed white Rice
- Rice Pilaf with scallions and Mushrooms
- Fettuccini Pasta with parsley & Butter
- Garlic Whipped Potato
- Scalloped Potatoes
- Vegetarian Fried Rice
- Vegetarian Fried Noodles

### Hot Entree's (Select 2)

- **Meatloaf & Gravy** Chef's house made meat loaf with Mushroom gravy
- **Hamburger Steak** with onions & mushrooms
- **Baked stuff Chicken** with taro leaf and sundried tomato and Honey Dijon mustard sauce\
- **Chicken Teriyaki** Sweet ginger soy marinated and grilled
- **Kiawe Roast Turkey** with Stuffing and gravy
- **Kalua pig with cabbage**, Lomi salmon
- **Baked Mahi Mahi** with lemon caper sauce
- **Garlic Shrimp Pasta** large shrimp sautéed with roasted garlic cream & parmesan.
- **Slow Roast beef** with Gravy, Peas, carrot and onions
- **Teriyaki Beef** Marinated in sweet ginger soy and grilled.
- **Chicken Pasta** Tender chicken tossed with Parmesan, broccoli & mushrooms in a pesto cream sauce

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1

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Consuming raw or undercooked foods may increase your risk of food borne illness.

*All pricing is subject to 20% service charge and 4.166% Hawaii State Tax.*



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### Dessert (Select 2)

- Pina colada Cheese cake
- Mini Strawberry Shortcake
- Chocolate Mousse cups
- Haupia Squares with Lilikoi
- Cream Wraps with Banana Caramel
- Tiramisu Cake
- Tropical Fruit Cocktail
- Apple Cobbler

### Enhancements

#### Add Another Salad Selection                      \$85 Serves Approximately 25 guests

- Seared Tuna Salad - *Olives, roasted red peppers, red onions, croutons, eggs, tomato and beans tossed with sesame soy dressing*
- Tuna Poke Salad - *Cubes of tuna mixed with Sweet Soy, scallions, onions, ginger and sesame oil*
- Smoked Salmon & Bagel Salad - *Seasoned bagel croutons tossed with basil, tomatoes, fresh mozzarella cheese, Smoked salmon mushrooms and spinach. with a citrus oregano dressing.*
- Kabocha squash & Arugula Salad - *A selection of Steamed Kabocha with Arugula, red onions, Roasted Macadamia and roasted Seaweed tossed with an orange Miso Dressing*

#### Add Another Starch Selection                      \$75 Serves Approximately 25 guests

- Roasted Potatoes
- Cheese & Macaroni
- Brown rice with grain
- Risotto with basil and coconut
- Roasted Ulu or Bread fruit (Upon availability)
- Steamed Purple sweet potato

#### Add Another Hot Entree selection of starch

- Prime Rib of Beef                      \$600    Serves approximately 25 guests  
Seasoned and Slow roasted. Served with a creamy horseradish sauce, Au Jus and sweet rolls.
- Add another lunch selection                      \$125



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## Lunch

Butcher Table \$36 per guest/15 guest minimum

Served with Regular and Decaffeinated coffee and Tea  
Based on 90 minutes of continue service

- Assorted Breads White, wheat, multi grain, croissant or rye breads
- Assorted Slice Meats Smoked turkey, ham, roast beef and pastrami and Vegetarian selections
- Bowl of Chips Maui brand potato chips
- Dice fresh fruits Watermelon, cantaloupe, pineapple and grapes
- Tray slice Vegetable condiments Tomato, bell peppers, onions, lettuce, sprouts and cucumbers
- Assorted Cheese slices Swiss, Cheddar, Provolone or American
- Assorted Sandwich Spreads Mustard, Mayonnaise, Pesto, Tepanade & Hummus
- Brownies & Cookies Fresh made brownies and Macadamia nut Chocolate chip cookies

### Enhancements

- Potato Salad \$55 Serves Approximately 15 guests
- Pasta Salad \$55 Serves Approximately 15 guests
- Toss green Salad w/ assorted Dressing \$50 Serves Approximately 15 guests
- Caesar Salad \$50 Serves Approximately 15 guests
- Five bean Salad \$55 Serves Approximately 15 guests
- Vegetable Crudités w/dip \$55 Serves Approximately 15 guests
- Relish Tray \$75 Serves Approximately 15 guests
- Bottle Water 3
- Assorted Regular & Diet Soft Drinks 4
- Energy Drinks 8  
Red bull®, Vitamin Water®, Powerade®
- Starbuck® Frappuccino Bottled coffee 6

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3

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## Lunch

Plated Lunch \$26 per guest/10 guest minimum

Served with Regular and Decaffeinated coffee and Tea  
Based on 90 minutes of continue service

### Salad Course *(Select 1)*

- Kula Spring Mix Salad

Fresh island grown green served with tomatoes, onions, carrots, radish, croutons and parmesan cheese tossed in our house made Sesame soy dressing or upon request we offer balsamic dressing.

- Romaine Salad

Chopped romaine hearts offered with tomatoes, croutons and parmesan cheese tossed in a Caesar dressing.

### Entrée Course *(Select 1)*

- Island Fish sautéed with grilled vegetables and steamed white rice
- Seared Chicken Breast with grilled vegetables and steamed white rice
- Island Fish Taco Plate
- Huli Huli Chicken Plate with grilled vegetables and steamed white rice
- Grilled Steak with grilled vegetables and steamed white rice