



DINNER

SERVED DINNER

Three Course (Choice of One per Course) – per person cost based on Entrée selection (Minimum 20 persons)

All Dinners include Bread Service, Freshly Brewed Hawaiian Paradise Coffee and Tea Service

STARTERS & SALADS: Choice of One

French Onion Soup~ gruyère cheese~ puff pastry

Lobster Bisque~ Kona lobster~ fresh garlic croutons

Kona Kampachi Carpaccio~ ginger~ cilantro~ green onions~ tofu~ ponzu sauce~ hot sizzling peanut oil

Crispy Pork Belly Lettuce Cups~ lomi tomato~ glass noodles~ Vietnamese dip sauce
Avocado Spring Rolls~ Asian vegetables~ sweet sour dipping sauce

Local Heirloom Tomato and Fresh Burrata~ olive oil cured cherry tomatoes~ persillade
toasted garlic chips~ balsamic reduction~ parmesan cheese~ fresh basil

Mighty Green Kale~ organic kale~ shredded root vegetable medley~ roasted beets
avocado~ toasted mac nuts~ miso vinaigrette

Compressed Watermelon Arugula~ heirloom tomatoes~ surfing goat feta~ shaved
onions~ citrus mustard vinaigrette

Kailani Farms Organic Baby Romaine Caesar~ shaved Kaua'i hearts of palm~ shaved
parmesan cheese~ garlic croutons~ white anchovies



Enhanced Starter & Salad options – additional \$

Maryland Style Lump Crab Cake~ ginger tobiko butter sauce~ avocado

Grilled Kaua'i Prawn Cocktail Martini~ wasabi cocktail~ Kailani Farms greens

Da Wedge Louis~ lump crab meat~ iceberg lettuce~ smoked bacon avocado~ olive oil cured cherry tomatoes~ blue cheese crumble blue cheese dressing

ENTRÉES: Choice of One

Pan Seared Kampachi ~ confetti vegetables~ wasabi mashed potatoes pickled ginger~ butter sauce

Miso Glazed Butter Fish~ Kaua'i Prawn Duo~ garlic flashed baby bok choy toasted furikake musubi

Porcini Dusted Roasted Chicken Breast~ pumpkin risotto~ truffle oil~ seasonal vegetables

Slow Braised Short Rib~ cured tomato polenta~ seasonal vegetable~ natural jus

Grilled New York Strip & Pan Roasted Catch~ seasonal vegetables~ chimichurri caper butter sauce

Grilled Filet Mignon~ seasonal vegetable~ potatoes dauphinoise~ cabernet demi

Filet & Shrimp Skewer~ caramelized onion mashed potatoes~ sauce béarnaise kabayaki demi

DESSERTS: Choice of One

Traditional Tiramisu~ chocolate and vanilla custard sauce

Liliko'i Cheese Cake~ anglaise sauce~ liliko'i coulis



Ganache Truffle Chocolate Cake~ fresh raspberries~ raspberry coulis

Hawaiian Salted Caramel Macadamia Nut Torte~ chocolate sauce~ whipped cream

DINNER BUFFET

(Minimum 40 persons)

Two , Three or Four Entree Selections

SALADS: Choice of Five

Kailani Farms Organic Greens~ cucumbers~ tomatoes~ shredded carrots~ red onions

Choice of two dressings: balsamic vinaigrette~ papaya seed dressing~ thousand island~ blue cheese~ ranch

Local Style Potato Macaroni Salad

Seafood Curry Salad

Somen Salad

Cucumber Namasu

Sliced Fresh Fruit

Filipino Pork Salad

Okinawan Potato Salad

Tomato~ Marinated Feta Cheese~ Cucumber~ Basil Salad

KBR Kale Caesar Salad



Mediterranean Grilled Vegetable & Quinoa Salad

Classic Caesar Salad

Sliced Fresh Fruit

Roasted German Style Red Potato Salad

Spicy Cole Slaw

ENTRÉES:

CHICKEN

Classic Chicken Katsu

Grilled Teriyaki Chicken

Fried Korean Style Chicken

Roasted Chicken ~ thyme garlic jus

Chicken Piccata

Chicken Hekka

BEEF

Kalbi Short Ribs

Mongolian Stir Fry Beef



Garlic Sliced Flank Steak~ garlic herb demi~ toasted garlic chips

Braised Oxtail~ Chinese cabbage~ ginger pesto

PORK

Roast Pork with Rosemary Gravy

Kālua Pork

Crispy Pork Belly~ hoisin ginger sauce

Baby Back Ribs~ Hawaiian bbq sauce

FISH & SEAFOOD

Chinese Style Mahi~ Chinese sausage~ ginger~ cilantro~ hot oil drizzle

Pan Seared Mahi~ egg batter~ butter garlic sauce

Furikake Crusted Salmon~ kabayaki butter sauce

Volcano Stir Fry~ shrimp~ scallops~ mussels~ Asian vegetables

Grilled Octopus, Mussels, and Clams ~ toasted garlic caper tomato sauce

Seafood Bouillabaisse~ shrimp~ scallops~ mahi~ garlic aioli

VEGETARIAN

Thai Curry Tofu

Garden Fresh Lasagna



Eggplant parmesan

ACCOMPANIMENTS

Fresh Seasonal Vegetables

Dinner Rolls and Butter

Freshly Brewed Hawaiian Paradise Coffee
and Tea Service

STARCH: Choice of One

Steamed White Rice

Mashed Potatoes

Steamed Hapa Rice

Roasted Spiced Potatoes

Quinoa & Farro Pilaf

Dinner Buffet Enhancements - Additional

Carved Prime Rib of Beef*

Whole Butter Herb Roasted Turkey*

Steamed Crab Legs

Shrimp and Vegetable Tempura



*Carver for 1.5 hours required

DESSERTS: Choice of Three

Okinawan Sweet Potato Haupia Rolls

Pineapple Upside Down Cake

Pumpkin Crunch

Chocolate Ganache Cake

Custard Pie

Seasonal Fruit Cobbler

Guava Chiffon Cake

Chocolate Chiffon Cake

Chocolate Pot de Crème

Crème Caramel with fresh fruit

Chocolate Crème Puffs