



LUNCH

SERVED LUNCH

3-Course Menu

Select One Starter, One Entrée and One Dessert

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

STARTERS: Choice of One

Polynesian Chowder~ fresh seafood~ taro leaves~ potatoes~ coconut milk

Split Pea & Ham~ smoked ham hocks~ garden vegetables~ chives~ crème fraiche

Kilauea Tomato Gazpacho & Grilled Mini Cheese sandwich

Kailani Farms Baby Romaine Caesar Salad~ Spanish white anchovy dressing~ shaved parmesan cheese~ garlic croutons

Kailani Farms Field Greens Salad~ shaved beets~ carrots~ radish~ cucumber~ tomatoes~ croutons~ sunflower seeds~ your choice of dressing~ ranch~ thousand island~ papaya seed dressing or balsamic dressing

Spinach Salad~ mushrooms~ onions~ eggs~ shaved red onions~ candied pecans~ warm bacon vinaigrette

ENTRÉES: Choice of One

Hawaiian Salt & Pepper Grilled Ahi~ roasted fingerling smashed taters~ roasted tomato caponata~ soy mustard tamari beurre blanc

Maryland Style Crab Cakes~ pickled vegetable slaw~ persillade emulsion orange tobiko

Eggplant Parmesan~ surfing goat feta~ fresh basil~ house made marinara garlic pasta



Chicken Saltimbocca ~ sautéed spinach ~ fettuccine pasta porcini cream sauce

Sautéed Kaua'i Shrimp Scampi~ tomatoes~ basil~ capellini pasta butter garlic herb sauce

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

LUNCH BUFFET

(Minimum 40 persons)

Two Entrée Selection

Three Entrée Selection

SALADS: Choice of Four

Kailani Farms Organic Greens ~ cucumber ~ tomatoes ~ bean sprouts

Choice of two dressings: papaya seed dressing ~ green goddess ~ balsamic ~ thousand island ~ ranch

Mediterranean Quinoa Salad ~ roasted vegetables~ tomatoes~ feta cheese~ cranberries

Massaged Kale Salad~ shaved root vegetables~ miso vinaigrette

Cucumber Namasu

Spinach Salad~ beets~ shaved onions~ feta cheese~ candied walnuts



Hawaiian Style Potato Mac Salad~ imitation crab meat

Spicy Cole Slaw

Fresh Sliced Fruit

Traditional Cobb Salad

Antipasto platters~ assorted roasted vegetables~ assorted olives~ imported cheeses

Greek Salad~ peppers~ pepperoncini peppers~ black olives~ shaved red onions~ red wine vinaigrette

Tomato Basil Salad

ENTRÉES:

CHICKEN

Classic Chicken Katsu

Grilled Teriyaki Chicken

Fried Korean Style Chicken

Roasted Chicken ~ thyme garlic jus

BEEF

Kalbi Short Ribs

Mongolian Stir Fry Beef



Beef Pot Roast and vegetables

Local Style Hamburger Steak~ Ali'i mushrooms~ onions~ red wine demi

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 Catch~ chinese sausage~ ginger~ cilantro~ hot oil drizzle

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

Pan Seared Catch~ egg batter~ butter garlic sauce

Furikake Crusted Salmon~ kabayaki butter sauce

VEGETARIAN

Thai Curry Tofu

Garden Fresh Lasagna



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

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