

Lunch Catering Menu

Served Lunch

3 COURSE MENU

Select one Starter, One Entrée & 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 Soup

Smoked Ham Hocks, Garden Vegetables, Chives,
Creme Fraiche

Kīlauea 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 or Balsamic

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, Housemade Marinara
Garlic Pasta

Chicken Saltimboca

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 Cheesecake

Anglaise Sauce, Liliko'i Coulis

Ganache Truffle Chocolate Cake

Fresh Raspberries, Raspberry Coulis

Hawaiian Salted Caramel Macadamia Nut Torte

Chocolate Sauce Whipped Cream

Lunch Catering Menu

Lunch Buffet

MINIMUM OF 40 PEOPLE
Two or Three Entrée Selection

SALADS

Choice of Four

Kailani Farms Organic Greens
Cucumber, Tomatoes, Bean Sprouts
Your 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 Grab Meat

Spicy Coleslaw

Fresh Sliced Fruit

Traditional Cobb Salad

Antipasto Platters
Assorted Roasted Veggies, Assorted Olives,
Imported Cheeses

SALADS CONTINUED

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
with Thyme Garlic Jus

Beef

Kalbi Short Ribs

Mongolian Stir Fry Beef

Beef Pot Roast and Vegetables

Local Style Hamburger Steak
with Ali'i Mushrooms, Onions, Red Wine Demi

Garlic Sliced Flank Steak
with Garlic Herb Demi, Toasted Garlic Chips

Braised Oxtail
with Chinese Cabbage, Ginger Pesto

Pork

Roast Pork with Rosemary Gravy

Kalua Pork

Crispy Pork Belly with Hoisin Ginger Sauce

Baby Back Ribs with Hawaiian BBQ Sauce

Lunch Catering Menu

Fish & Seafood

Chinese Style Catch
with Chinese Sausage, Ginger, Cilantro and
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

STARCH

Choice of One

Steamed White Rice

Steamed Hapa Rice

Mashed Potatoes

Roasted Spiced Potatoes

Quinoa & Farro Pilaf

ACCOMPANIMENTS

Fresh Seasonal Vegetables

Dinner Rolls and Butter

Freshly Brewed Hawaiian Paradise Coffee
& Tea Service

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 Creme

Creme Caramel with Fresh Fruit

Chocolate Creme Puffs