

Buffet Dinner Selections

(For parties of 75 or more)

OHANA BUFFET | \$55 PER PERSON

Minimum 75 persons, parties of lesser amount add \$8 per person. Minimum 50 persons.

COLD SALAD BAR

- Tossed greens with Assorted Dressings and Toppings
- Potato Salad
- Three Bean Salad
- Fresh Baked Rolls with Butter

HOT ENTRÉE'S

- Steamed White Rice
- Scalloped Potatoes
- Sautéed Mixed Vegetables
- Hibachi Grilled Chicken
- Sautéed Mahi Mahi with Lemon Caper Butter Sauce
- Slow Roasted Beef Pot Roast with Peas, Carrots, and Onions
 - Substitutions Available:
 - Kiawe Roasted Prime Rib and condiments: Additional \$10 per person
 - Kiawe Roasted Top Round and condiments: Additional \$6 per person

DESSERTS

- Haupia Cake or Chocolate Cake (Choice of 1)
- Mini Assorted Fruit Tarts
- Chocolate Dipped Strawberries

Coffee and Tea

HAWAIIAN BUFFET | \$60 PER PERSON

Minimum 75 persons, parties of lesser amount add \$10 per person. Minimum 50 persons.

COLD SALAD BAR

- Tossed Greens with Assorted Dressings and Toppings
- Tropical Fruit and Yogurt Salad
- Lomi Lomi Salmon
- Fresh Ka'anapali Beach Hotel Poi
- Fresh Baked Rolls with Butter

HOT ENTRÉE'S

- Steamed White Rice
- Scalloped Potatoes
- Sautéed Mixed Vegetables
- Chicken Wrapped in Taro Leaves
- Grilled Ahi with Papaya and Basil Cream
- Kalua Pig and Cabbage
- Kiawe Smoked Baron of Beef (carved to order, minimum 75 persons, parties of lesser amount, selection will be top round)
 - Substitutions Available:
 - Kiawe Roasted Whole Pig: Additional \$12 per person
 - Kiawe Roasted Prime Rib: Additional \$12 per person

DESSERTS

- Haupia Squares
- Pineapple Upside Down Cake or Coconut Cake (Choice of 1)
- Mini Assorted Fruit Tarts

Coffee and Tea

ALŪI BUFFET | \$75 PER PERSON

Minimum 75 persons, parties of lesser amount add \$10 per person. Minimum 50 persons.

COLD SALAD BAR

- Assorted Kula Baby Greens with Assorted Dressings and Toppings
- Ahi Shoyu Poke
- Fresh Fruit Skewers
- Fresh Baked Rolls with Butter

HOT ENTRÉE'S

- Steamed White Rice
- Scalloped Potatoes
- Sautéed Mixed Vegetables
- Steamed Island Fish with a Prosciutto, Mushroom, Rainbow Chard Cream Sauce
- Creamy Garlic Shrimp Pasta
- Teriyaki Grilled Chicken
- Kiawe Smoked Prime Rib of Beef Carving Station (carved to order, minimum 75 persons. If less than 75, selection will be Kiawe smoked baron of beef)
 - Substitutions Available:
 - Kiawe Rotisserie Roasted Whole Lamb: Additional \$14 per person
 - Kiawe Roasted Whole Pig: Additional \$12 per person

DESSERTS

- Mini Assorted Fruit Tarts
- Assorted Mini Cheesecakes
- Chocolate Cake or Haupia Cake (Choice of 1)
- Chocolate Dipped Strawberries

Coffee and Tea

THE CHEF'S DINNER BUFFET | \$90 PER PERSON

Minimum 75 persons, parties of lesser amount add \$10 per person. Minimum 50 persons.

COLD SALAD BAR

- Assorted Kula Baby Greens with Assorted Dressings and Toppings
- Okie Dokie Poke (Hawaiian Seaweed and Ahi Poke)
- Tako (Octopus) Poke
- Sushi Tray (Cone Sushi, California Maki, and Spicy Tuna)
- Fresh Fruit Skewers
- Fresh Baked Rolls with Butter

HOT ENTRÉE'S

- Steamed White Rice
- Garlic Mashed Potatoes
- Sautéed Mixed Vegetables
- Island Fish with Choi Sum Scallop Glaze
- Seafood Linguini with Porcini Mushroom Cream
- Hibachi Chicken Breast
- Grilled Koala Lamb Chops with Mango Mint Relish
- Carving Station: Smoked Beef Tenderloin with Gorgonzola and Mushroom Polenta Pudding

DESSERTS

- Mini Assorted Fruit Tarts
- Assorted Mini Cheesecakes
- Mini Mousse Cups
- Mini Ginger Crème Brulee
- Chocolate Cake or Haupia Cake (Choice of 1)

Coffee and Tea

Buffet Dinner Enhancements

SPECIALTY STATIONS

ALL SPECIALTY STATIONS REQUIRE A STATION COOK AT \$85 PLUS TAX PER HOUR.
TWO (2) HOUR MINIMUM REQUIRED

CARVING STATION

Kiawe (Hawaiian Mesquite) rotisserie roasted with Chef's blend of herb and spices. Based on availability. Condiments and rolls included.

- Steamship Round | \$900 feeds 150 persons
- Top Round | \$450 feeds 50 persons
- Whole Pig | \$1000 feeds 75 persons
- Half Side of Lamb | \$600 feeds 50 persons
- Whole Lamb | \$1100 feeds 100 persons

SUSHI STATION | \$400 per 25 people

Includes: California Maki, Maki Sushi, Spicy Tuna, Cone Sushi

SAIMIN NOODLE STAND | \$350 per 25 people

Choice of ramen or somen noodles

Includes: Teryaki beef, shrimp, ham, kamaoko, roast pork, fried eggs, green onions, carrots, broccoli, bok choy, kim chee, bean sprouts, watercress, teriyaki beef, hot mustard, roasted seaweed

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TEPANYAKI STATION | \$350 per 25 people

Includes: Beef, chicken, shrimp, onions, peppers, bean sprouts, shitake mushrooms, green onions, cabbage, dipping sauces: ponzu and sesame

TEMPURA STATION | \$400 per 25 people

Includes: Shrimp, Fish, Vegetables, Dipping Sauces: Ponzu and Miso

BBQ STATION | \$400 per 25 people

Includes: Chicken, pork, beef, shrimp skewers

ENHANCEMENTS

- Sushi (Cone, California Maki, and Spicy Tuna) \$5 per person
- Fresh Ahi Tuna Poke \$5 per person
 - Choice of Shoyu, Ogo, or Wasabi
- Crab Legs | Market price per person