



Sodexo Campus Services Catering Policies

Aloha! Thank you very much for your interest with Sodexo Campus Services University of Hawaii to handle your Catering needs for your event. Listed below are our policies and procedures for handling events with us.

Please read carefully, sign and return banquet policy section to the catering office. Our fax number is (808) 956-5002 and Office number (808) 956-2186.

Booking of Facilities

Reservations for the use of the UH Campus Center facilities must be made through the Meetings and Events Service Office, Room 209, phone number (808) 956-4817.

Should you require audio-visual equipment, special layout or security, please contact the Campus Center Scheduling Office. Off premise facilities from the University of Hawaii may be assessed additional charges. <http://hawaii.edu/campuscenter/services/me.html>.

All equipment for service of events is the responsibility of the client. Replacement fees applied.

Deposits and Prepayment

Deposits or prepayments are required for food, beverage, additional labor needed, and rentals of equipment at least 15 days prior to planned event. A full prepayment is required 3 days prior to the event; a guarantee count is required 2 days prior to the planned event.

At the conclusion of your event, full payment is required to include beverage and additional charges that apply, less any prepayments, and deposits.

Functions paid with a purchase order, must be received in the catering office no later than two days prior to plan event date.

Facilities

The University of Hawaii Campus Center Scheduling Office will be handling all function set ups for the Campus Center. Other facilities on the University premises are to be handled by the booking agent. This is to include table and chair needs. Otherwise, there will be a charge for equipment rental provided by Sodexo to include service charge as well.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

Menus

All food and beverages are subject to 15% gratuity and 4.712 Hawaii State Tax. This is denoted as (++) . *For all non-related University events a minimum of 50 pax for buffet or pupu receptions on or off University premises. A fee of \$150.00 plus tax for set up fee for parties of 50 pax and below will be assessed (not to include equipment rentals and additional labor). For served functions less than 25 pax will be charged \$175.00 plus tax.*

Buffet menus are prepared five percent over guaranteed count. In the event that that count is increased during an event, charges will be assessed per additional count. There are no child prices. Served menus requiring the use of China/Silverware price per person \$2.00++.

Due to Health regulations, no food or beverages of any kind will be permitted into or removed from the premises by the group or guest(s) affiliated with the group.

In accordance to Chapter 281, Hawaii Revised Status, the Liquor Laws of Hawaii, and the Rules of the Liquor Commission, Sodexo and event organizers will not violate 281-101.5 and sec 3-86-101.51 Prohibitions involving minors , sec 3-82-31.7 regarding Catering. In addition, no beverages alcohol or non alcoholic will be allowed in the dining facilities on campus.

Banquet Set ups and delivery

Sodexo will provide linen, chinaware, silverware for an additional fee of \$4.00++per person, for events not held in the Campus Center, \$2.50++ for events held in the Campus Center. Off Campus non-related to University events will be assessed additional labor fee for transporting and washing of \$200.00++. Sodexo can provide additional labor for your event at a cost of \$40.00++ per server minimum two hours. \$40.00++ for each bartender. For events requiring use of a bartender, the bartender fee will be waived if sales exceed \$250.00++. Additional Linen or equipment subject to be charged per item.

A delivery charge of not more than \$25.00 plus tax will be assessed for deliveries made on University Campus. Deliveries and pick ups made Off Campus will be assessed a \$50.00 plus tax charge, and for events out of Honolulu town will be \$100.00 plus tax. Events held at the Campus Center or Bachman Hall no delivery fee will be assessed.

Timetable

All events food related events will be no longer than 4 hours, this doesn't include pick up or deliveries, special arrangements can be made to be approved by the catering manager. Planned events beginning before 7am and concluding after 8:00pm will be assessed a labor charge of \$50.00 plus tax. For planned events that are on Saturday, Sundays and major Holidays will be charged \$50.00 plus tax.

Planned events that go beyond their agreed concluded time on the Banquet Event Order will be assessed a charge of \$100.00 plus tax per hour or fraction of. (2 Pages)

All prices are subject to 15% gratuity and a 4.712% general excise tax.

Accepted and Approved by:

Client Name

Date

Date of Event

All prices are subject to 15% gratuity and a 4.712% general excise tax.

BEVERAGES



Royal Kona Coffee

(Regular or Decaf)

\$14.00

Hot Water for Assorted Flavored Teas

\$14.00

Assorted Chilled Fruit Juices

(Apple, Guava, Orange, Pineapple or POG)

\$15.00

Brewed Iced Tea

\$14.00

Luau Punch

\$12.00

Sparkling Punch

(7-up and Luau Punch)

\$13.00

Iced Water

\$5.00

Assorted Canned Sodas & Juices

\$1.00 each

Bottled Water

\$1.50 each \$1.75 each Sparkling

All prices are by the gallon, unless otherwise noted.

One gallon yields approximately 16 servings.

Minimum order is one gallon for cold beverages/one and a half for hot beverages

All prices are subject to 15% gratuity and a 4.712% general excise tax.

PASTRIES & SNACKS



Assorted Pastries or Muffins

\$16.00

Assorted Breakfast Breads

\$12.00

Assorted Cookies

\$11.00

Assortment of Scones

\$16.00

Bagels with Cream Cheese

\$14.00

Mini Bagels

\$12.00

Gourmet Brownies

\$20.00

Mini Cream Puffs or Éclairs

\$25.00

Mini Fruit Tarts

\$25.00

Assorted Yogurts

\$1.45 each

*All prices are by the dozen, unless otherwise noted.
Minimum order is one dozen.*

All prices are subject to 15% gratuity and a 4.712% general excise tax.

HORS D'OEUVRES



COLD SELECTIONS

(Small Trays serve up to 40; Large Trays serve up to 75)

	<u>Small</u>	<u>Large</u>
Vegetable Crudités Platter with Dipping Sauce	\$60.00	\$110.00
Island Fresh Fruit Platter	\$80.00	\$150.00
Imported and Domestic Cheese Assortment with Crackers	\$75.00	\$125.00
Grilled Marinated Vegetable Platter	\$95.00	\$175.00

(50 Pieces per Order)

Maki & Cone Sushi	\$75.00
Kalua Chicken Rolls with a Lomi Tomato Relish	\$75.00
Italian Salami, Grilled Eggplant & Fresh Mozzarella Cheese Bruschetta	\$100.00
Stuffed Red Potato with a Guacamole Crème Fraiche (Vegetarian)	\$87.50
Italian Salami & Green Stuffed Olive Tartlets	\$87.50
Stuffed Cherry Tomato with Lomi Salmon	\$75.00
Curried Stuffed Eggs	\$87.50
Imitation Crab Stuffed Cucumber	\$60.00
Assorted Petite Sandwiches (Tuna, Egg, Turkey and/or Ham)	\$50.00
Assorted Tea Sandwiches (Smoked Salmon, Cucumber, and/or Chicken Salad)	\$55.00
Sashimi	Market Price
Shrimp Cocktail with a Wasabi Cocktail Sauce	Market Price
Assorted Nigiri Sushi	Market Price
Potato Chips & French Onion Dip (includes 1 lb chips, ½ quart dip)	\$9.00
Tortilla Chips & Salsa (Per Pound)	\$10.00
Hummus w/Pita chips	\$50.00
Spinach & Artichoke Dip w/French Bread	\$55.00
Summer Rolls (Shrimp, Chicken, Vegetarian) w/Peanut Sauce	\$85.00

All prices are subject to 15% gratuity and a 4.712% general excise tax.

HORS D'OEUVRES



HOT SELECTIONS

(Trays Serve 50 Pieces)

Spanakopita (Vegetarian)	\$87.50
Kalua Pig Quesadilla with a Lomi Tomato Relish	\$75.00
Roasted Garlic Miso Smoked Salmon Cakes	\$100.00
Mini Eggplant Parmesan (Vegetarian)	\$65.00
Chicken Katsu with a Sriracha Katsu Sauce	\$75.00
Furikake Shrimp with a Sweet Chili Aioli	\$100.00
Chicken Wings (Regular or Spicy) with Bleu Cheese Dipping Sauce	\$65.00
Teriyaki Chicken Skewers	\$75.00
Teriyaki Flank Steak	\$110.00
Mini Char Siu Bao with a Hoisin Plum Dipping Sauce	\$80.00
Fried Noodles (Vegetarian)	\$75.00
Stuffed Mushrooms	\$60.00
Mochiko Chicken	\$70.00
Chinese Potstickers with Shoyu Mustard	\$60.00
Shrimp Shumai with Shoyu Mustard	\$55.00
Teriyaki Meatballs	\$55.00
Fried Won Ton with Shoyu Mustard	\$60.00
Petite Eggrolls w/ Shoyu Mustard	\$60.00

All prices are subject to 15% gratuity and a 4.712% general excise tax.

CARVING STATIONS

Roast Prime Rib of Beef with Cabernet Aioli	50 servings	\$275.00
Roasted Garlic Top Round Au Jus	75 servings	\$200.00
Roast Tom Turkey with Pan Dripping Gravy	25 servings	\$100.00
Roasted Ham with Bone-in	25 servings	\$150.00
Charbroiled London Broil	75 servings	\$300.00
Char Siu Pork Tenderloin with Kayuk Buns	40 servings	\$170.00
Roast Suckling Pig with Hoisin Dip	75-80 servings	Market Price

A carving station is subject to an additional labor charge for a chef carver.

STIR FRY STATION

A selection of Chicken, Beef, Shrimp, or Scallops
with a variety of Asian vegetables to choose from,
as well as, an array of our Chef's sauces and toppings

\$15.00 Per Person

PASTA STATION

An assortment of pastas to choose from,
sautéed and tossed with a variety of our Chef's specialty sauces

Toppings include:

Sun Dried Tomatoes
Olives
Italian Sausage
Onions
Sweet Peppers
Garlic Herbs
Parmesan Cheese
Mushrooms

\$12.00 Per Person

The stir fry and pasta stations are subject to an additional labor charge for a chef.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

BAR SERVICE



NO-HOST COCKTAILS (guest to pay)

Call Drinks	\$4.75
Wines	\$3.50
Domestic Beer	\$3.25
Specialty Beer	\$4.75
Soda	\$1.25
Juice	\$1.75
Bottled Water	\$1.75

Gratuity and tax included in above prices.

HOSTED COCKTAILS (client to pay)

Call Drinks	\$4.00
Wines	\$3.00
Domestic Beer	\$2.75
Imported Beer	\$3.50
Soda	\$1.00
Juice	\$1.50
Bottled Water	\$1.50

Gratuity and tax will be added at conclusion of service.

OTHER CHARGES

Bar Set-Up and Break-Down	\$50.00
Bartender Charge (per hour, minimum of 2 hours)	\$20.00

NOTE: A minimum of \$250.00 of liquor consumption per bar/bartender must be reached to waive the bartender charge fee. Should consumption fall below \$250.00 per bar, a \$20.00/hour bartender charge will be added.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

BREAKFAST



SUNRISE CONTINENTAL BREAKFAST

Chilled Fruit Juices

(Apple, Guava, Orange, Pineapple or POG – choice of one)

Assorted Fresh Bakery

(May include Mini Danish, Muffins, Donuts and Breads)

Fresh Brewed Kona Coffee

(Regular and Decaf)

Hot Water for Assorted Flavored Teas

\$6.50 PER PERSON

Minimum of 25 people.

EXECUTIVE CONTINENTAL BREAKFAST

Chilled Fruit Juices

(Apple, Guava, Orange, Pineapple or POG – choice of one)

Sliced Seasonal Fruits

Assorted Fresh Bakery

(May include Mini Danish, Muffins, Donuts and Breads)

Fresh Brewed Kona Coffee

(Regular and Decaf)

Hot Water for Assorted Flavored Teas

\$8.50 PER PERSON

Minimum of 25 people.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

BREAKFAST



ISLAND STYLE BREAKFAST BUFFET

Chilled Fruit Juices

(Apple, Guava, Orange, Pineapple or POG – choice of one)

Sliced Seasonal Fruits

Assorted Fresh Bakery

(May include Mini Danish, Muffins, Donuts and Breads)

Breakfast Entrees

Choice of one:

Scrambled Eggs
Hawaiian Sweet Bread French Toast
Blueberry Pancakes

Breakfast Meats

Choice of one:

Bacon
Portuguese Sausage
Chicken Sausage Patty
Baked Sliced Ham
Corned Beef Hash

Starches

Choice of one:

Steamed White Rice
O'Brien Potatoes
Hash Browns

Freshly Brewed Kona Coffee

(Regular and Decaf)

Hot Water for Assorted Flavored Teas

\$13.95 PER PERSON

Minimum of 25 people.

If final count is less than 25 people, there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

BREAKFAST



Ala Carte

Breakfast Lox with Bagels

Accompanied with Condiments

\$8.50 PER PERSON

French Toast or Pancakes

With Maple Syrup

\$7.00 PER PERSON

\$7.50 with Banana or Strawberry

Hot Cereals

Oatmeal or Cream of Wheat

With Brown Sugar and Raisins

\$6.50 PER PERSON

Cold Cereals

Boxed Assortment

Served with Milk

\$5.00 PER PERSON

\$5.50 with Banana

**Breakfast Ala Carte Items can be added to Buffet Menu's
Pricing Varies speak to Catering Sales**

Minimum of 25 people.

If final count is less than 25 people, there will be a surcharge of \$3.00 per person

All prices are subject to 15% gratuity and a 4.712% general excise tax.

GOOD TO GO



GOOD TO GO SALADS

Island Cobb Salad

Kalua chicken, roma tomato, Maui onions, avocado and roasted Kahuku sweet corn
on a bed of crisp romaine lettuce, laced with a Maui onion vinaigrette

Asian Chicken Breast

Marinated in olive oil, oyster sauce, garlic and rice vinegar, fire grilled to perfection
on a bed of fresh field greens laced with a hoisin vinaigrette

Asian Crusted Ahi Salad

"Market Price"

Ahi crusted with lemongrass, ginger and green onion
on a bed of fresh field greens laced with a ginger soy vinaigrette

Blackened Chicken Breast Caesar

Sliced chicken breast on a bed of romaine lettuce, topped with garlic croutons,
carrot and beet ribbons and laced with a Caesar vinaigrette

Greek Salad

Imported salami, garbanzo beans, sweet peppers, feta and mozzarella cheese,
tomatoes and olives with peppercornini herb vinaigrette

Somen Salad

Cucumber, corn, watercress, spicy diakon ribbons and fried tofu "croutons"
on a bed of mango somen noodles laced with a ko choo jung vinaigrette

Salads Also Includes:

Dinner Rolls & Butter

Assorted Cookies (2 per salad)

Canned Soda or Juice

\$11.95 PER PERSON

Minimum order of 5 salads each.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

GOOD TO GO SANDWICHES

House Smoked Salmon Salad

Our own hickory smoked salmon tossed with a fresh dill aioli,
topped with shaved red onions on a croissant

Turkey Focaccia

Smoked turkey breast on focaccia with a cranberry “yogurt aioli” and spring greens

Chicken Salad and Avocado Croissant

Diced grilled chicken folded with a roasted garlic herb cream cheese,
tomatoes, shaved red onions and avocado fan on a flaky croissant

California Health

Avocado, cucumber, carrots, jicama, zucchini, red cabbage slaw and fontina cheese
on a 12-grain bread, served with a garlic dill cream cheese spread

Grilled Veggie Baguette

Zucchini, yellow squash, Japanese eggplant, spinach, tomato, jicama
and shaved red onions on a baguette with a roasted red bell pepper aioli

Roasted Pesto Chicken

Chicken with green leaf lettuce, carrot ribbons, marinated balsamic tomatoes,
shaved red onions on grilled focaccia

Sirloin Beef

With provolone cheese, shaved cucumbers, roasted tomato, green leaf lettuce,
carrot and beet ribbons on a sub roll with a horseradish whole grain mustard aioli

“New Wave” Ham and Cheese

Prosciutto ham, grilled pineapple, Swiss cheese and sliced Maui onions on sweet bread

Sandwiches Also Includes:

Fresh Fruit Cup

Assorted Cookies (2 per sandwich)

Canned Soda or Juice

\$12.95 PER PERSON

Minimum order of 5 sandwiches each.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

GOOD TO GO BOXED LUNCH

Sandwiches

Choice of one:

Turkey

Roast Beef

Ham

Tuna Salad

comes with lettuce, tomato and cheese

Breads

Choice of one:

Croissant

Sub Roll

12-Grain Bread

Bagged Chips

Bottled Water, Canned Soda or Juice

\$8.50 PER PERSON

Minimum order of 5 sandwiches each.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

GOOD TO GO BENTOS

Mixed Bento

Fried Chicken

Teriyaki Beef

Spam

Teri Hot Dog Slices

Fried Noodles

Steamed White Rice

Kamaboko / Takuan / Ume

Canned Soda or Juice

\$7.95 EACH

Yakitori Chicken Bento

Yakitori Chicken

Fried Noodles

Steamed White Rice

Kamaboko / Takuan / Ume

Canned Soda or Juice

\$6.50 EACH

Vegetarian Bento

Cubed Tofu, Mushrooms, Assorted Peppers and Eggplant

Fried Noodles

Steamed White Rice

Takuan and Ume

Canned Soda or Juice

\$6.50 EACH

Minimum order of 5 Bentos per order.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

LUNCH



CAMPUS DELI BUFFET

Assorted Deli Meats & Cheeses

Ham, Smoked Turkey, Roast Beef, Cheddar, Swiss Cheese

and

Choice of Tuna or Egg Salad

Fresh Assortment of Breads

Choice of two:

White, Wheat, 12-Grain, Sub Roll or Onion Bun

Cold Selections

Choice of one:

Red Potato Salad

Bowl of Potato Chips

Macaroni Salad

Fresh Fruit Salad

Rainbow Pasta Salad

Marinated Zucchini Salad

Dessert

Choice of two:

Guava Chiffon Cake, Chocolate Dobash Cake,

Haupia Cake, Lilikoi/Guava, Dream, Lemon,

Or Cookies

Buffet Also Includes:

Sliced Tomatoes, Leaf Lettuce & Onions

Mustard, Mayonnaise & Dijonnaise

Coffee, Hot Tea, Iced Tea

\$13.00 PER PERSON

Minimum of 25 people.

If final count is below 25 people, there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

HOMESTYLE SOUP AND SALAD BAR BUFFET

Fresh Field Greens with Assorted Dressings

Salad Toppings

Choice of four:

Cucumber
Shredded Cheddar Cheese
Croutons
Sunflower Seeds
Crumbled Eggs

Pepperoncini
Broccoli Florets
Carrot sticks
Celery Sticks

Homestyle Soups

Choice of two:

Roasted Garlic & Shiitake Mushroom
Corn & Bacon Chowder
Minestrone
Southwestern Chicken & Corn Tortilla

Cold Selections

Choice of three:

Red Potato Salad
Macaroni Salad
Rainbow Pasta Salad
Fresh Fruit Salad
Marinated Zucchini Salad
Hawaiian Potato Salad

Dessert

Choice of Two:

Guava Chiffon Cake, Chocolate Dobash Cake,
Haupia Cake, Lilikoi/Guava, Dream, Lemon,

Buffet Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea & Iced Water

\$12.00 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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GOURMET PASTA BAR BUFFET

Sauces

Choice of two:

Bolognese
Vegetable Marinara
White Clam
Alfredo
Cabonara
Seafood Marinara

Pasta

Choice of two:

Spaghetti
Rainbow Rotini
Penne
Spinach Fettuccini

Dessert

Choice of Two:

Guava Chiffon Cake, Chocolate Dobash Cake,
Haupia Cake, Lilikoi/Guava, Dream, Lemon,
Or Cookies

Buffet Also Includes:

Fresh Field Greens with Assorted Dressings
Fresh Fruit Salad
Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea & Iced Water

\$13.50 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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TACO BAR BUFFET

Cold Selections

Fresh Field Greens with Chipotle Ranch Dressing
Mexican Style Garbanzo Bean Salad
Nacho Chips & Salsa

Hot Selections

Seasoned Ground Beef with Flour Tortillas
Shredded Chicken

Starches

Fiesta Refried Beans
Mexican Rice

Dessert

Choice of two:

Mocha, Coconut,
Chocolate Cake, or Pumpkin Pie

Buffet Also Includes:

Shredded Cheddar Cheese
Guacamole
Sour Cream
Lettuce
Tomatoes
Coffee, Hot Tea, Iced Tea

\$14.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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ORIGINAL SIZZLING BUFFET

Cold Selections

Choice of two:

Fresh Field Greens with Assorted Dressings
Potato Salad
Fresh Fruit Salad

Macaroni Salad
Pasta Salad
Marinated Zucchini Salad

Hot Entrée Selections

Choice of two:

Panko Dijon Chicken Breast
Housemade Baked Lasagna
Herb Baked Chicken

Mushroom Stroganoff with Egg Noodles
Mahi Mahi Piccata
Eggplant Parmesan

Starches

Choice of one:

Steamed White or Brown Rice
Oven Roasted Red Potatoes

Wild Rice Pilaf
Roasted Garlic Whipped Potatoes

Vegetables

Choice of one:

Buttered Broccoli and Baby Carrots
Vegetable Medley
Corn

Dessert

Choice of Two:

Apple Pie, Pumpkin Pie, Chocolate Dobash Cake,
Haupia Cake, Lilikoi/Guava, Dream, Lemon,
Or Cookies

Buffet Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea

\$15.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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FLAVORS OF HAWAII BUFFET

Cold Selections

Choice of two:

Fresh Field Greens with Assorted Dressings

Island Fresh Fruit Platter

Lomi Lomi Salmon

Zucchini Salad

Poi

Hot Entrée Selections

Choice of two:

Macnut Crusted Fish with a Coconut & Lemongrass Cream Sauce

Pineapple Hibachi Chicken

Asian Pork Spareribs

Kalua Pork with Cabbage

Chicken Long Rice

Starches

Choice of Two:

Steamed White or Brown Rice

Vegetarian Fried Rice

Sweet Mashed Potatoes

Roasted Garlic Whipped Potatoes

Dessert

Choice of Two:

Pineapple Upside Down Cake, Chocolate Dobash Cake,

Haupia Cake, Lilikoi/Guava, Dream, Lemon,

Taro Haupia Pie

Buffet Also Includes:

Dinner Rolls & Butter

Coffee, Hot Tea, Iced Tea

\$16.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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PANIOLA BBQ BUFFET

Cold Selections

Fresh Field Greens with Assorted Dressings
and
Cole Slaw or Potato Salad

Hot Entrée Selections

BBQ Chicken
BBQ Baby Back Ribs
Baked Beans
Corn Cobblettes

Starches

Choice of two:

Steamed White or Brown Rice
Mashed Potatoes

Dessert

Choice of Two:

Pineapple Upside Down Cake, Chocolate Dobash Cake,
Haupia Cake, Lilikoi/Guava, Dream, Lemon,
Apple or Pumpkin Pie

Buffet Also Includes:

Cornbread with Whipped Butter
Coffee, Hot Tea, Iced Tea & Iced Water

\$15.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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MANOA TABLE SERVICE LUNCHEON

Salads

Choice of one:

Fresh Field Greens with Assorted Dressings

Island Fresh Fruit Salad

Entrees

Choice of one:

Eggplant Parmigiana

Laced with a sun-dried tomato marinara and topped with a blend of cheeses, served on a bed of linguini, served with garlic bread

Rosemary Roasted Chicken Breast

Red bliss mashed potatoes with a medley of Seasonal Vegetables

Teriyaki New York Steak

Served on a bed of lemongrass jasmine rice with a Seasonal Vegetables

Italian Sausage Con Pollo Puntanesca

Italian Sausage and Chicken, sautéed with onions, capers, olives, anchovies and garlic, tossed with a tomato sauce over a bed of spaghetti, served with garlic bread

Mahimahi with Lemon Capers

Mahimahi sautéed with lemon butter, served with seasonal vegetables
Steamed White Rice

Dessert

Choice of one:

Fruit Sorbets, Guava Chiffon Cake, Chocolate Dobash Cake,
Haupia Cake, Lilikoi/Guava, Dream, Lemon,
Or Cookies

Buffet Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea & Iced Water

\$14.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

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PARADISE TABLE SERVICE LUNCHEON

Salads

Choice of one:

Fresh Field Greens with Assorted Dressings

Island Fresh Fruit Salad

Entrees

Choice of one:

Shrimp Scampi

Sautéed shrimp with our house scampi butter on a bed of linguini, served with garlic bread

Seafood Marinara

Bay shrimp, scallops and crab meat, tossed with a marinara sauce, served on a bed of linguine and topped with parmesan cheese

Roast Pork Tenderloin

Served with oven roasted red potatoes, fresh vegetable medley
and laced with a port wine reduction

Roasted Chicken Roulade

Chicken breast stuffed with sun-dried tomatoes, cremini mushrooms and spinach served on a bed of roasted garlic mashed potatoes and fresh vegetable medley

Fresh Salmon

Pan Seared salmon laced with a dill pommery mustard cream sauce served on a bed of herb pilaf and fresh asparagus spears

Garlic Sirloin Steak

Hawaiian salt and garlic rubbed sirloin with a shiitake mushroom sauce, fire grilled vegetables and mashed potatoes

Dessert

Choice of one:

Lilikoi/Coconut Cake, Strawberry Shortcake,
Chocolate Rum., Tiramisu, Petite Fours

Buffet Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea & Iced Water

\$18.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person

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DINNER



ISLAND STYLE DINNER BUFFET

Cold Selections

Choice of four:

Tossed Green Salad
Somen Salad
Pasta Salad
Marinated Mushroom Salad
Marinated Vegetable Salad

Italian Bean Salad
Macaroni Salad
Hawaiian Potato Salad
Watercress Salad
Tofu Salad

Starches

Choice of two:

Steamed White or Brown Rice
Garlic Mashed Potatoes

Oven Roasted Potatoes
Rice Pilaf

Entrees

Choice of two:

Whole Baked Snapper

Topped with ginger, scallions and drizzled with sesame oil and soy
with a spicy black bean cream sauce

Pineapple Char Siu Baby Back Ribs

Marinated baby back ribs in char siu sauce with a splash of pineapple

Furikake Baked Salmon

Fresh salmon filet with a furikake aioli drizzle

Stuffed Portobello Mushroom

Fire grilled vegetable stuffed Portobello mushroom,
laced with a sun dried tomato marinara sauce

Honey Thyme Glazed Pork Loin

Glazed and roasted pork loin finished with a wild mushroom jus

Oat Bran Crusted Mahi Mahi

Baked with a fresh fruit salsa

Kalbi Style Beef Tenderloin

Korean marinated beef tenderloin with a sweet chili glaze

Chicken Picatta

Egg washed fried chicken breast with a lemon wine caper sauce

~ continued ~

All prices are subject to 15% gratuity and a 4.712% general excise tax.

ISLAND STYLE DINNER BUFFET

~ continued ~

Dessert

Choice of Two:

Lilikoi/Coconut Cake, Strawberry Shortcake,
Chocolate Rum., Tiramisu, Petit Fours
Sliced Seasonal Fruits

Buffet Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea

\$28.95 PER PERSON

Option A in place of Entrées

Carving Station

With carved Ham or Turkey

\$33.95 PER PERSON

OR

Option B in place of Entrées

Carving Station

With carved Prime Rib

\$37.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people, there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

KOKO HEAD TABLE SERVICE DINNER

Salads

Choice of one:

Fresh Field Greens with Assorted Dressings

Fresh Island Fruit Salad

Entrees

Choice of one:

Stuffed Portobello Mushroom

Fire grilled vegetable stuffed Portobello mushroom,
laced with a sun dried tomato marinara sauce

Cornmeal-Cumin Crusted Fresh Catch

Fresh island catch dusted with a cornmeal-cumin mix, pan seared, topped with a black bean salsa
and laced with an ancho chili sauce with a grilled southwestern potato croquette

Chicken Breast with Prawns

Sautéed chicken breast with a miso herb cream sauce, crowned with prawns,
served over garlic mashed potatoes with baby bok choy

Charbroiled Spencer Steak

Tender, juicy cut of rib eye beef, charbroiled to perfection, then topped with sautéed shiitake
mushrooms, caramelized Maui onions and served with oven roasted potatoes

Pesto Grilled Salmon

Marinated in pesto, then charbroiled and drizzled with a fire grilled tomato herb vinaigrette
on a bed of cilantro lime rice pilaf and fresh spring greens

Dessert

Choice of one:

Crème Brulee Cheesecake Lilikoi/Coconut Cake, Strawberry Shortcake,

Chocolate Rum., Tiramisu, Petite Fours

Chef's Special of the Day

Dinner Also Includes:

Dinner Rolls & Butter

Coffee, Hot Tea, Iced Tea & Iced Water

\$24.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people, there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

DIAMOND HEAD TABLE SERVICE DINNER

Salads

Choice of one:

Fresh Field Greens with Assorted Dressings

Fresh Island Fruit Salad

Entrees

Choice of one:

Ahi Steak Au Poivre

Peppercorn crusted ahi steak, pan seared to perfection, laced with a shallot burred blanc, served with shiitake Yukon gold roasted potatoes

Spicy Black Bean Seafood Pasta

Sautéed prawns with garlic, ginger, Chinese black beans and sambal olek, tossed with a white wine cream over a bed of linguine and garnished with crispy horenzo

Mango Lime Glazed Half Chicken

Marinated with mango puree, lime juice and seasonings, charbroiled and topped with caramelized Maui onions on a pillow of mashed Okinawan sweet potatoes

Kiwae Smoked Pork Tenderloin

Laced with a chipotle port reduction on a pillow of mashed taro and sautéed spinach and shiitake mushroom

Kaki Mochi Macnut Crusted Fresh Catch

Laced with a papaya-lilikoi glaze on a bed of wakame jasmine rice and topped with an Asian slaw

Chinese BBQ Duck Breast

Drizzled with a pineapple papaya glaze, served with a bamboo sweet rice and Asian vegetables

Tenderloin of Beef

Charbroiled and laced with a balsamic veal reduction on a pillow of cabernet mashed potatoes and garden vegetables

~ continued ~

All prices are subject to 15% gratuity and a 4.712% general excise tax.

DIAMOND HEAD TABLE SERVICE DINNER

Dessert

Choice of one:

Tiramisu Lilikoi/Coconut Cake, Strawberry Shortcake,
Chocolate Rum., Tiramisu, Petit Fours

Dinner Also Includes:

Dinner Rolls & Butter
Coffee, Hot Tea, Iced Tea

\$29.95 PER PERSON

Minimum of 25 people.

If final count is below 25 people there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.

HAWAIIAN BUFFET MENU

Macaroni Salad
Pineapple Chunks
Lomi Lomi Salmon
Poi

Entrees

Choice of two for lunch OR choice of three for dinner:

Kalua Pig

Chicken Long Rice

Shoyu Chicken

Teriyaki Chicken

Steamed White Rice

Coconut Cake or Pineapple Upside Down Cake

Haupia Pudding Squares

Dinner Also Includes:

Coffee, Fruit Punch

\$15.95 PER PERSON for Lunch

\$18.95 PER PERSON for Dinner

Minimum of 25 people.

If final count is below 25 people, there will be a surcharge of \$3.00 per person.

All prices are subject to 15% gratuity and a 4.712% general excise tax.