

## *Dinner Buffets*

**Fresh Roasted Coffee Bar Included**

### *Luau Buffet*

**Thai Chicken “Truffles”** with Peanut Sauce

**Ahi Poke** with ponzu & sesame oil

**Macadamia Crusted Opakapaka** with papaya basil sauce

**Udon Noodle Salad** with green onion, cilantro, almonds,  
carrots, mandarin orange vinaigrette

**Kalua Pig** with basil jasmine rice & mango coconut curry

**Kalbi Beef Ribs** with hoisin dipping sauce

**Kona Coffee & Chocolate Mousse** with macadamia nuts

**\$54 per person**

### *Chef's Choice Buffet*

**Mini Coconut Dusted Crab Cakes**

**Crostini with Tomato Olive Relish**

**Potato, Brie, & Red Onion Quesadillas**

**Spinach and Radicchio Salad**, blue cheese vinaigrette with spiced walnuts

**Choice of 2 Entrees –**

**Panko Breaded Chicken** with wild mushroom cream sauce

**Herb Crusted Bistro Steak** with honey peppercorn sauce, roasted garlic potato mash

**Tilapia** with BBQ cream sauce

Served with:

**Mini Penne Pasta** tomatoes, basil, garlic, baby spinach, pecorino cheese

**Roasted Vegetables**

**Tahitian Vanilla Bean Crème Brulee**

**\$49 per person**

Minimum 25 Guests

18% Gratuity and 8.75% Sales Tax Additional

Prices Subject To Change

### *South of the Border Buffet*

**Grilled Vegetable and Corn Quesadilla** with avocado and mozzarella

**Six Layer Torta** with guacamole, black bean, cheddar cheese,  
sour cream, scallions and cilantro with tortilla chips

**Romaine Salad** with chipotle lime vinaigrette, black beans, white corn,  
jicama, cilantro, roasted peppers

**Chipotle Marinated Flat Iron Steak**

**Tequila Lime Chicken** with fire roasted tomatoes, Mexican Rice and Chipotle Black Beans

**Mexican Ibarra Chocolate Mousse Tarts** with fresh berries

**\$50 per person**

### *Asian Buffet*

**Chicken Ginger Potstickers** with soy chile drizzle

**Thai Chicken “Truffles”** with peanut sauce

**Chinese Salad** with carrots, zucchini, cilantro, and sesame vinaigrette

**Opakapaka** papaya basil sauce

**Mongolian Beef or Ginger Soy Glazed Chicken** with vegetable stir fry and rice noodles

**Kona Coffee & Chocolate Mousse** with macadamia nuts

**\$54 per person**

### *Italian Buffet*

**Caprese Salad Shooters**

**Antipasto Stix**, artichoke hearts, tomatoes, mozzarella, balsamic syrup

**Insalata Rustica** (Chopped Salad) with mozzarella, basil, roasted red peppers, balsamic vinaigrette

**Vegetable Lasagna**

**Spinach Gnocchi** with tomato – leek ragout

**Pollo Parmigiana** baked with tomato sauce and mozzarella cheese

**Tilapia Picatta** white wine, garlic, lemon and capers

**Tiramisu and Canolis**

**\$50 per person**

Minimum 25 Guests

18% Gratuity and 8.75% Sales Tax Additional

Prices Subject To Change

*BBQ Buffet*

**Chips with Bean Dip and Salsa**

**BBQ and Hot Chicken Wings**

**Grilled Vegetable Pasta Salad** onion, tomato, eggplant, red and yellow peppers

**Grilled Red Potato Salad** with cilantro and red onion

**Select Two:**

**BBQ Pulled Pork**

**Chimichurri Grilled Flat Iron Steak**

**Garlic Lemon BBQ Chicken**

**Apple Crisp and Cookies**

**\$48 per person**

*Premier Buffet*

**Prosciutto Wrapped Shrimp with Basil**

**Rum and Mango Lamb Chops**

**Arugula and Radicchio Salad** with candied pecans, honey walnut vinaigrette

**Beef Kabobs**

**Macadamia Crusted Opakapaka** with mango coconut curry

**Individual Flourless Chocolate Cakes** with fresh berries

**\$56 per person**

Minimum 25 Guests

18% Gratuity and 8.75% Sales Tax Additional

Prices Subject To Change