

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