

PAVILION

Lunch Menu

\$23.95 per adult

(children 3 - 10yrs 1/2 price)

room rental applies

ENTREES

Choice of any Three Entrees

Baked Mahi with Garlic Mayo
Grilled Mahimahi with Tartar Sauce
Fish Tempura with Dipping Sauce
Saute Mahi w/ Lemon Butter Sauce
Steamed Mahimahi
Roast Beef with Homestyle Gravy
Roast Pork with Homestyle Gravy
Beef Teriyaki
Okinawan Shoyu Pork

Sweet & Sour Pork w/ Vegetables
Sweet & Sour Spareribs
Baked Chicken w/ Mushroom Cream Sauce
Hibachi Chicken w/ Teriyaki Sauce
Mochiko Chicken
Korean Style BBQ Chicken
Korean Style Fried Chicken
Teriyaki Chicken

Includes

Steamed White Rice
Fried Noodles
Fresh Island Mixed Greens with Dressing
Macaroni Salad
Jello with Fruit Cocktail

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

*Host may provide own dessert items.
Please inform banquet manager.*

PAVILION

Dinner Menu

\$24.95 per adult

(children 3 - 10yrs ½ price)

room rental applies

ENTREES

Choice of any Three Entrees

Baked Mahimahi with Garlic Mayo
Grilled Mahimahi with Tartar Sauce
Mahimahi Canton
Fish Tempura with Dipping Sauce
Breaded Mahimahi with Tartar Sauce
Saute Mahimahi with Lemon Butter Sauce
Steamed Mahimahi
Roast Beef with Homestyle Gravy
Roast Pork with Homestyle Gravy
Beef Teriyaki

Okinawan Shoyu Pork
Sweet & Sour Pork with Vegetables
Sweet & Sour Spareribs
Baked Chicken with Mushroom Cream Sauce
Hibachi Chicken with Teriyaki Sauce
Mochiko Chicken
Korean Style BBQ Chicken
Korean Style Fried Chicken
Teriyaki Chicken

Includes

Steamed White Rice
Fried Noodles
Hot Vegetable of the Day

SALAD BAR

Choice of any Three Items

Fresh Island Mixed Greens with Dressing
Macaroni Salad
Imitation Crab Salad
Pasta Salad
Vegetable Tray with Dip
Assorted Fruit Tray
Jello with Fruit Cocktail

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

*Host may provide own dessert items.
Please inform banquet manager.*

4.712% sales tax and 15% gratuity not included
Menu subject to change without notice

PEARL ROOM

Lunch Menu

\$25.95 per adult
(children 3 - 10yrs ½ price)
room rental applies

ENTREES

Choice of any Three Entrees

Baked Mahimahi with Garlic Mayo
Grilled Mahimahi with Tartar Sauce
Mahimahi Canton
Mahimahi Tempura with Dipping Sauce
Steamed Mahimahi
Saute Mahimahi with Lemon Butter Sauce
Roast Beef with Homestyle Gravy
Roast Pork with Homestyle Gravy
Beef Teriyaki
Okinawan Shoyu Pork

Pulehu Steak
Sweet & Sour Pork with Vegetables
Sweet & Sour Spareribs
Baked Chicken with Mushroom Cream Sauce
Hibachi Chicken with Teriyaki Sauce
Mochiko Chicken
Korean Style BBQ Chicken
Korean Style Fried Chicken
Teriyaki Chicken

Includes

Steamed White Rice
Hot Vegetable of the Day

Choice of One

Fried Noodles, Chow Fun, Gon Lo Mein or Whipped Potato

SALAD BAR

Choice of any Three Items

Fresh Island Mixed Greens with Dressing
Macaroni Salad
Imitation Crab Salad
Pasta Salad
Vegetable Tray with Dip
Korean Style Fried Tofu Salad
Assorted Fruit Tray
Jello with Fruit Cocktail

DESSERT

Assorted Pies and Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

4.712% sales tax and 15% gratuity not included
Menu subject to change without notice

PEARL ROOM

Dinner Menu

\$27.95 per adult
(children 3 - 10yrs ½ price)
room rental applies

ENTREES

Choice of any Three Entrees

Baked Mahimahi with Garlic Mayo
Grilled Mahimahi with Tartar Sauce
Mahimahi Canton
Mahi Tempura with Dipping Sauce
Steamed Mahimahi
Saute Mahimahi with Lemon Butter Sauce
Roast Beef with Homestyle Gravy
Roast Pork with Homestyle Gravy
Beef Teriyaki
Okinawan Shoyu Pork

Pulehu Steak
Sweet & Sour Pork with Vegetables
Sweet & Sour Spareribs
Baked Chicken with Mushroom Cream Sauce
Hibachi Chicken with Teriyaki Sauce
Mochiko Chicken
Shigure Chicken
Korean Style BBQ Chicken
Korean Style Fried Chicken
Teriyaki Chicken

Includes

Steamed White Rice
Hot Vegetable of the Day

Choice of One

Fried Noodles, Chow Fun, Gon Lo Mein or Whipped Potato

SALAD BAR

Choice of any Three Items

Fresh Island Mixed Greens with Dressing
Macaroni Salad
Imitation Crab Salad
Pasta Salad
Vegetable, Cold Cuts and Cheese Tray
Korean Style Fried Tofu Salad
Assorted Fruit Tray
Jello with Fruit Cocktail

DESSERT

Assorted Pies and Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

HAWAIIAN LUNCH BUFFET

\$26.95

35 minimum

(children 3 -10yrs ½ price)

room rental applies

ENTREES

Lau Lau

Kalua Pork

Chicken Long Rice

Includes

Steamed White Rice

SALAD BAR

Fresh Island Tossed Greens

Potato Macaroni Salad

Lomi Salmon

Assorted Fresh Fruit Tray

DESSERT

Haupia Cake

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

*Also available
at market price

Sashimi

Fish Poke

Tako Poke

4.712% sales tax and 15% gratuity not included
Menu subject to change without notice

HAWAIIAN DINNER BUFFET

\$29.95

35 minimum

(children 3 -10yrs ½ price)

room rental applies

ENTREES

Choice of three items:

Lau Lau

Kalua Pork

Pulehu Steak

Steamed Mahi

Chicken Long Rice

Includes

Steamed White Rice

Sweet Potato

SALAD BAR

Fresh Island Tossed Greens

Potato Macaroni Salad

Vegetable Platter

Lomi Salmon

Assorted Fresh Fruit Tray

DESSERT

Haupia Cake

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

*Also available
at market price

Sashimi

Fish Poke

Tako Poke

4.712% sales tax and 15% gratuity not included
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CONTINENTAL DINNER BUFFET

35 pax minimum
(children 3 – 10yrs ½ price)
room rental applies

Roast Top Sirloin

\$31.95

served with aujus and creamy horseradish

Roast Prime Rib

\$32.95

served with aujus and creamy horseradish

Rack of Lamb

\$32.95

served with aujus and mint jelly

ENTREES

Choice of any Two Entrees

Seafood with Blackbean Sauce
Seafood Newburg
Baked Seafood with Garlic Mayo
Baked Mahimahi with Garlic Mayo
Seafood Casserole
Sauté Mahimahi with Lemon Butter Sauce
Sauté Shrimp Scampi with Linguini
Steamed Mahimahi

Sauté Chicken Almondine
Chicken Broccoli Au Gratin
Hibachi Chicken with Teriyaki Sauce
Mochiko Chicken
Korean Style BBQ Chicken
Korean Style Fried Chicken
Teriyaki Chicken
Baked Chicken with Mushroom Cream Sauce

Includes

Steamed White Rice
Hot Vegetable of the Day

Choice of One

Fried Noodles, Chow Fun, Gon Lo Mein or Whipped Potato

SALAD BAR

Choice of Four Items

Fresh Island Mixed Greens with Dressing
Macaroni/Potato Salad
Imitation Crab Salad
Pasta Salad
Somen Salad
Chicken Pesto Pasta Salad
Korean Style Fried Tofu Salad
Jello with Fruit Cocktail
Assorted Fresh Fruit Tray

DESSERT

Assorted Pies & Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

4.712% sales tax and 15% gratuity not included
Menu subject to change without notice

ORIENTAL DINNER BUFFET

\$29.95

35 minimum

(children 3 –10yrs ½ price)

room rental applies

ENTREES

Choice of Three Entrees

Beef Broccoli	Mahimahi Tempura
Beef Teriyaki	Grilled Mahimahi with Tartar Sauce
Kal-bi	Mahimahi Nitsuke
Okinawan Shoyu Pork	Baked Mahimahi with Garlic Mayo
Sweet & Sour Pork with Vegetable	Sweet & Sour Shrimp with Vegetables
Boneless Chicken With Vegetable	Salt & Pepper Shrimp
Korean Style BBQ Chicken	Shrimp And Mahi Canton
Korean Style Fried Chicken	Steamed Mahimahi
Shigure Chicken	

Includes

Steamed White Rice

Maki Sushi

Yakisoba

SALAD BAR

Fresh Island Tossed Greens
Vegetable Platter
Cold Tofu With Ginger Sauce
Namasu
Assorted Fresh Fruit Tray

DESSERTS

Assorted Pies & Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

4.712% sales tax and 15% gratuity not included
Menu subject to change without notice

ALA CARTE BUFFET

You may select any number of the items listed below
to accompany your lunch or dinner buffet menu
(Menu is priced per person)

* Carving Fee of \$85.00 applies

BEEF, PORK, LAMB & SEAFOOD

* Rack of Lamb carved w/ mint jelly and aujus	5.95
Saute Shrimp Scampi w/ Linguini	4.95
* Prime Rib (carved to ord)	5.95
Seafood Newburg	4.90
* Top Sirloin (carved to order)	5.95
Seafood with Black Bean Sauce	4.95
Roast Beef with Gravy	4.00
Baked Seafood with Garlic	4.90
Beef Broccoli	4.00
Mahi with Toasted Almonds and Butter Sauce	4.70
Okinawan Shoyu Pork	4.60
Pulehu Steak	4.25
Beef Teriyaki	4.25
Bar-B-Que Ribs	5.30
Mahi with Lemon Butter Sauce	4.50
Pulehu Ribs	4.75
Baked Mahi with Garlic Mayo	4.50
Grilled Pork Chops (option brown gravy)	5.30
Shrimp and Mahi Canton	4.95
Sweet and Sour Spareribs	4.00
Salt & Pepper Shrimp - (peel & eat)	4.90
Sweet & Sour Shrimp w/ Vegetables	4.90
Fish Nitsuke	4.50
Steamed Mahi	4.50
Lau Lau (pork)	4.90
Fish Tempura	4.50
Kalua Pork	4.50
Shrimp Tempura Style (2 per person)	4.90
Roast Pork with Gravy	4.50
Seafood Casserole (celery onion white sauce)	4.90
Pork Teriyaki	4.50
Baked Ham with Pineap Raisin Sauce	4.50
Kal-bi	4.75
Sweet Sour Pork w/Vegetables	4.25

POULTRY

Sliced Roast Turkey w/stuffing	4.00
Saute Chicken Almondine	4.25
Roast Chicken with Gravy	4.00
Chicken with Mushroom Sauce	4.00
Bar-B-Que Chicken	4.00
Shoyu Chicken	4.00
Boneless Chicken with Vegetable	4.00
Cold Ginger Chicken	4.00
Lemon Chicken	4.00
Pepper Chicken	4.00
Chicken Long Rice	3.80
Shigure Chicken	4.00
Teriyaki Chicken	4.00
Lau Lau (chicken)	4.75
Mochiko Chicken	4.00
Korean Style BBQ Chicken - thighs	4.00
Chicken Florentine- w/spinach	4.50
Chicken Broccoli Au Gratin	4.50

STARCHES

Steamed White Rice	1.45
Fried Noodle	2.45
Whipped Potatoes	1.75
Fried Rice	2.10
Chow Fun	2.10
Sweet Potato	0.75
Diner Rolls	0.50
Maki Sushi (2 per person)	1.10
Inari Sushi (1 per person)	1.10
Kappa Maki Sushi (2 per person)	1.00
Oshinko Maki Sushi (2 per person)	1.00
Lyonnais Potato	2.00

Continued on back

ALA CARTE BUFFET CONT.

SALADS

Fresh Island Tossed Greens	1.75
Potato Macaroni Salad	1.90
Assorted Fresh Fruit Tray	2.15
Somen Salad	1.75
Pasta Salad	1.90
Tako Namasu	2.15
Namasu	1.95
Lomi Salmon	2.25
Cold Tofu with Ginger Sauce	2.45
Cold Cuts and Cheese Tray	3.10
Vegetable Platter	2.45
Kim Chee	1.65
Namool	1.85
Korean Style Fried Tofu Salad	1.75

VEGETABLES

Hot Vegetable of the Day	1.85
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DESSERTS

Assorted Pies and Cakes	2.30
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BEVERAGE

Coffee	1.25
Hot Tea	1.25
Iced Tea	1.25
Fruit Punch	1.00

PUPU SELECTION

COLD PUPUS

Each tray serves 25 persons

Sushi Bar on request	market price
Sashimi	market price
Fish Poke	market price
Snow Crab Cocktail	market price
Shrimp Cocktail	market price
Tako Poke	\$85.00
Tako Sumiso	\$75.00
Cold Ginger Chicken	\$60.00
Cold Soba & Cold Somen	\$55.00
Relish Tray	\$58.00
Assorted Finger Sandwiches	\$43.00
Makizushi (2per person)	\$27.00
Inari (1 per person)	\$26.00
Kappa Maki (2 per person)	\$21.00
Oshiko Maki (2 per person)	\$21.00
Furikaki Rice	\$40.00

HOT PUPUS

Each tray serves 25 persons

Shrimp Tempura Style	\$75.00
Kalbi	\$85.00
Spring Rolls	\$65.00
Spicy Chicken Wings	\$50.00
Shumai	\$40.00
Gyoza	\$46.00
Fried Noodles	\$50.00
BBQ Ribs	\$85.00
Chow Fun	\$50.00
Chicken or Pork and Eggplant with Spicy Sauce	\$48.00
Fried Won Ton	\$40.00
Nacho Bar	\$70.00
Pizza	\$70.00
Imitation Crab Dip	\$75.00
Roast Beef <i>carved to order</i> -with Dinner Rolls (per person)	\$3.85
Salt & Pepper Shrimp	\$85.00