

Pearl Country Club

CONTINENTAL DINNER BUFFET

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

Roast Top Sirloin

\$35.95

served with aujus and creamy horseradish

Roast Prime Rib

\$37.95

served with aujus and creamy horseradish

Rack of Lamb

\$36.95

served with aujus and mint jelly

ENTREES

Choice of any Two Entrees

- ❖ Baked Island Mahimahi *with Garlic Mayo*
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Shrimp & Mahi Canton
- ❖ Sauté Shrimp Scampi *with Linguini*
- ❖ Seafood Casserole
- ❖ Seafood Newburg
- ❖ Seafood *with Blackbean Sauce*
- ❖ Chinese Style Roast Duck
- ❖ Mochiko Chicken
- ❖ Hibachi Chicken *with Teriyaki Sauce*
- ❖ Char Grilled Korean Style BBQ Chicken
- ❖ Korean Style Fried Chicken *with Fresh Scallions*
- ❖ Oven Roasted Chicken *with Mushroom Cream Sauce*

Includes

Steamed White Rice
Mashed Potato
Steamed Fresh Vegetable
Dinner Rolls and Butter

SALAD BAR

Fresh Island Mixed Greens with Dressing
Potato Macaroni Salad
Sliced Cucumbers
Cherry Tomatoes
Jello Squares
Seasonal Fresh Fruit

DESSERT

Assorted Pies & Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

4.712% sales tax and 15% service charge not included
Menu and Prices subject to change without notice

Pearl Country Club

HAWAIIAN DINNER BUFFET

\$33.95

35 minimum

(children 3 –10yrs ½ price)

room rental applies

ENTREES

Lau Lau

Kalua Pork

Chicken Long Rice

Beef Stew

Steamed Mahi with Ginger, Soy Sauce & Sesame

Includes

Steamed White Rice

Sweet Potato

SALAD BAR

Fresh Island Tossed Greens

Potato Macaroni Salad

Lomi Salmon

Seasonal Fresh Fruit

Kim Chee

Jello Squares

DESSERT

Haupia Cake

*Also available
at market price

Sashimi

Fish Poke

Tako Poke

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

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Pearl Country Club

PEARL ROOM

Dinner Menu

\$31.95 per adult

(children 3 – 10yrs ½ price)

room rental applies

ENTREES

Choice of any Three Entrees

- ❖ Baked Island Mahimahi *with Garlic Mayo*
- ❖ Fish Nitsuke *with Ginger & Soy Sauce*
- ❖ Grilled Island Mahimahi *with Tartar Sauce*
- ❖ Sweet & Sour Island Catch Mahimahi Canton
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Saute Island Mahimahi *with Meuniere Caper Sauce*
- ❖ Char Sirloin Pulehu Steak
- ❖ Oven Roasted Beef Sirloin *with Homestyle Gravy*
- ❖ Okinawan Shoyu Pork
- ❖ Bar B Que Ribs *with Hoisin Sauce*
- ❖ Sweet & Sour Pork *with Peppers & Onions*
- ❖ Mochiko Chicken
- ❖ Char Grilled Korean Style BBQ Chicken
- ❖ Grilled Hibachi Chicken *with Teriyaki Sauce*
- ❖ Oven Roasted Chicken *with Mushroom Cream Sauce*
- ❖ Korean Style Fried Chicken *w/Fresh Scallions*

Includes

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetables

SALAD BAR

Fresh Island Mixed Greens with Dressing

Potato Macaroni Salad

Sliced Cucumbers

Cherry Tomatoes

Jello Squares

Seasonal Fresh Fruit

DESSERT

Assorted Pies and Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

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Pearl Country Club

PAVILION

Dinner Menu

\$29.95 per adult

(children 3 – 10yrs ½ price)

room rental applies

ENTREES

Choice of any Three Entrees

- ❖ Baked Island Mahimahi *with Garlic Mayo*
- ❖ Fish Nitsuke *with Ginger Soy Sauce*
- ❖ Grilled Island Mahimahi *with Tartar Sauce*
- ❖ Sweet & Sour Island Catch Mahimahi Canton
- ❖ Saute Island Mahimahi *with Meuniere Caper Sauce*
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Char Sirloin Pulehu Steak
- ❖ Oven Roasted Beef Sirloin *with Homestyle Gravy*
- ❖ Beef Teriyaki
- ❖ Oven Roasted Pork *with Homestyle Gravy*
- ❖ Okinawan Shoyu Pork
- ❖ Sweet & Sour Pork *with Peppers & Onions*
- ❖ Mochiko Chicken
- ❖ Char Grilled Korean Style BBQ Chicken
- ❖ Grilled Hibachi Chicken *with Teriyaki Sauce*
- ❖ Oven Roasted Chicken *with Mushroom Cream Sauce*
- ❖ Korean Style Fried Chicken *w/ Fresh Scallions*

Includes

Steamed White Rice
Mashed Potato
Steamed Fresh Vegetables

SALAD BAR

Fresh Island Mixed Greens with Dressing
Potato Macaroni Salad
Sliced Cucumber
Cherry Tomatoes
Jello Squares
Seasonal Fresh Fruit

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee
Hot Tea
Fruit Punch

*Host may provide own dessert items.
Please inform catering office.*

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Pearl Country Club

PAVILION

Lunch Menu

\$27.95 per adult

(children 3 – 10yrs ½ price)

room rental applies

ENTREES

Choice of any Three Entrees

- ❖ Baked Island Mahimahi *with Garlic Mayo*
- ❖ Fish Nitsuke *with Ginger Soy Sauce*
- ❖ Grilled Island Mahimahi *with Tartar Sauce*
- ❖ Sweet & Sour Island Mahimahi Canton
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Char Sirloin Pulehu Steak
- ❖ Oven Roasted Beef Sirloin *with Homestyle Gravy*
- ❖ Beef Teriyaki
- ❖ Oven Roasted Pork *with Homestyle Gravy*
- ❖ *Okinawan Shoyu Pork*
- ❖ Sweet & Sour Pork *with Peppers & Onions*
- ❖ *Mochiko Chicken*
- ❖ Char Grilled Korean Style BBQ Chicken
- ❖ Grilled Hibachi Chicken *with Teriyaki Sauce*
- ❖ Over Roasted Chicken *with Mushroom Cream Sauce*
- ❖ Korean Style Fried Chicken *with Fresh Scallions*

Includes

Steamed White Rice

Mashed Potato

SALAD BAR

Fresh Island Mixed Greens with Dressing

Potato Macaroni Salad

Sliced Cucumber

Cherry Tomatoes

Jello Squares

Seasonal Fresh Fruit

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

Host may provide own dessert items.

Please inform catering office.

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Menu and Prices subject to change without notice

Pearl Country Club

PEARL ROOM

Lunch Menu

\$29.95 per adult

(children 3 – 10yrs ½ price)

room rental applies

ENTREES

Choice of any Three Entrees

- ❖ Baked Island Mahimahi *with Garlic Mayo*
- ❖ Fish Nitsuke *with Ginger & Soy Sauce*
- ❖ Grilled Island Mahimahi *with Tartar Sauce*
- ❖ Sweet & Sour Island Catch Mahimahi Canton
- ❖ Steamed Island Mahimahi *with Ginger, Soy Sauce & Sesame*
- ❖ Saute Island Mahimahi *with Meuniere Caper Sauce*
- ❖ Char Sirloin Pulehu Steak
- ❖ Oven Roasted Beef Sirloin *with Homestyle Gravy*
- ❖ Okinawan Shoyu Pork
- ❖ Bar B Que Ribs *with Hoisin Sauce*
- ❖ Oven Roasted Pork *with Homestyle Gravy*
- ❖ Sweet & Sour Pork *with Peppers & Onions*
- ❖ Mochiko Chicken
- ❖ Char Grilled Korean Style BBQ Chicken
- ❖ Grilled Hibachi Chicken *with Teriyaki Sauce*
- ❖ Oven Roasted Chicken *with Mushroom Cream Sauce*
- ❖ Korean Style Fried Chicken *with Fresh Scallions*

Includes

Steamed White Rice

Mashed Potato

SALAD BAR

Fresh Island Mixed Greens with Dressing

Potato Macaroni Salad

Sliced Cucumbers

Cherry Tomatoes

Jello Squares

Seasonal Fresh Fruit

DESSERT

Assorted Pies and Cakes

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

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Pearl Country Club

HAWAIIAN LUNCH BUFFET

\$31.95

30 minimum

(children 3 –10yrs ½ price)

room rental applies

ENTREES

Lau Lau

Kalua Pork

Chicken Long Rice

Beef Stew

Includes

Steamed White Rice

SALAD BAR

Fresh Island Tossed Greens

Potato Macaroni Salad

Lomi Salmon

Seasonal Fresh Fruit

Kim Chee

Jello Squares

DESSERT

Haupia Cake

*Also available
at market price

Sashimi

Fish Poke

Tako Poke

BEVERAGE

Fresh Brewed Hawaiian Kona Coffee

Hot Tea

Fruit Punch

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