

Kalakaua Buffets

Buffets includes Fresh Baked Taro Rolls & Butter,
Fresh Sautéed Seasonal Vegetables, Choice of
Starch (Rice or Potatoes) and Fresh Brewed Kona
Blend Coffee or Hot Herbal Tea.

Oriental \$ 60 ++ per person

Cold Selections – Select six items

Chinese Chicken Salad
Cucumber Namasu
Mixed Garden Green Salad
Kim Chee
Namul (Bean Sprout Salad)
Potato Salad or Macaroni Salad
Sliced Tako w/Miso Sauce
Oriental Noodle Salad with Bay Shrimp
Salmon Tofu with Ginger Soy Sauce

Hot Selections – Select three items

Chicken Adobo
Hoisin Barbecued Chicken
Korean Kalbi Ribs
Misoyaki Butterfish
Sake Glazed Baked Salmon
Seafood & Vegetable Tempura
Shrimp in Chili Sauce
Steamed Fresh Catch “Chinese Style”
Sweet & Sour Pork
Teriyaki Chicken with Sautéed Pineapples

Desserts – Select four items

Apple Pie	Cheesecake
Caramel Custard	Chocolate Cake
Fresh Seasonal Fruits	Tiramisu
Chantilly Cake	

For parties with minimum of 40 persons

Hawaiian Islands \$ 70 ++ per person

Cold Selections – Select six items

Ogo (Seaweed) Salad
Chinese Chicken Salad
Island Supreme Salad
Fish Poke with Ogo
Lomi Lomi Salmon
Potato Salad or Macaroni Salad
Seared Tofu with Ginger
Mixed Organic Greens with Papaya-Cilantro Vinaigrette

Hot Selections – Select three items

Beef Stew
Lau Lau
Chicken Long rice
Chicken with Black Bean Sauce
Grilled Flap Steak seasoned with Garlic & Hawaiian Salt
Kalua Pork with Cabbage
Mahi-mahi with Macadamia Nut Sauce
Steamed Island Swordfish “Chinese Style”
Teriyaki Chicken with Sautéed Pineapples
Squid Luau

Desserts – Select four items

Banana Macadamia Nut Cream Pie	
Carrot Cake	Chocolate Dobash Cake
Tropical Fruit Tart	Custard Pie
Sweet Potato Pie	Liikoi Cheesecake
Guava Cheesecake	Haupia

Pricing subject to 20 % service charge
plus applicable sales tax

Kalakaua Buffets

Buffets includes Fresh Baked Taro Rolls & Butter, Fresh Sauteed Seasonal Vegetables, Choice of Starch (Rice or Potatoes) and Fresh Brewed Kona Blend Coffee or Hot Herbal Tea.

Seafood \$ 75 ++ per person

Cold Selections – Select six items

Caesar Salad with Grilled Fish
Cured Salmon Gravlox
Mixed Garden Green Salad
Fish Poke with Ogo
Mussel poke
Tako Poke
Seafood Pasta Salad
Oriental Noodle Salad with Bay Shrimp

Hot Selections – Select three items

Manila Clams with Linguini Pasta
Lamb Loin Medallions with Morel Sauce
Roast Crisp Duck with Plum Sauce
Seafood Stir-fry with Black Bean Sauce
Sherry Chicken
Snow Crab Legs with Pernod Butter
Fresh Catch of the Day
with Roasted Garlic Chili Cream Sauce

Desserts – Select four items

Apple Pie	New York Cheesecake
Custard Pie	Chocolate Cake
Sweet Potato Pie	Tiramisu
Banana Macadamia Nut Cream Pie	

Pricing subject to 20 % service charge plus applicable sales tax

Gourmet \$ 95 ++ per person

Cold Selections – Select six items

Ahi Sashimi with Wasabi Soy Sauce
Oyster on the Half Shell
Bay Shrimp Cocktail
Smoked Salmon with Traditional Condiments
Chinese Chicken Salad with Crispy Won Ton Chips
Ahi / Au Poke with Ogo
Mixed Garden Greens with Assorted Dressings
Assorted International Cheese & Crackers
Fresh Asparagus w/Roasted Bell Peppers & Buffalo Cheese

Hot Selections – Select three items

Roast Crisp Duck with Plum sauce
Seafood Stir-fry with Black Bean sauce
Sherry Chicken
Manila Clams with Linguini Pasta
Snow Crab Legs with Pernod Butter
Lamb Loin Medallions with Morel Sauce
Whole Beef Tenderloin Green Pepper Corn Sauce
Sauteed Fresh Catch of the Day
with Roasted Garlic Chili Cream Sauce

Desserts – Select four items

Caramel Custard	Fresh Fruit Tartlets
Chocolate Cake	
New York Cheesecake	Tripe Mousse Cake
Strawberry Shortcake	

Carving Station – available with any buffets

Roast Barron of Beef	\$ 750
Roast Whole Suckling Pig	\$ 800
Prime Rib of Beef	\$ 500
Roast Leg of Ham	\$ 475