

Selections of HTL - Dinner

*All Plated Lunches must have a 3-course minimum including the entrée. Prices include Roll and butter, Kona Blend Coffee and Hot/Iced Tea.

Soup du jour - Choice of one per group -

Portuguese Bean Soup	\$ 9
New England Clam Chowder	\$ 9
Spanish Cold Gazpacho soup	\$ 9

Fresh Salads - Choice of one per group -

Hau Tree Supreme Salad <i>With House Dressing</i>	\$ 9
Bay Shrimp Spinach Salad <i>With Orange Segments and Grape Tomatoes tossed in a Bacon Vinaigrette Dressing</i>	\$13
Grilled Scallop Kebab Salad <i>Jumbo Scallops over Butter Lettuce with Blue Cheese and Grape Tomatoes topped Vinaigrette</i>	\$15

Appetizers - Choice of one per group -

Pan Smoked Island Style Duck Breast <i>Island Tuna prepared Traditional Sashimi Style or Poke Style (red pepper Sesame Soy)</i>	\$ 14
Hawaiian Ahi Sashimi <i>On Asian Slaw with Traditional Garnish</i>	\$ 18
Islander Crab Cakes <i>On Asian Slaw topped Red Curry Aioli Sauce</i>	\$ 17

Dessert - Choice of one per group -

Tiramisu	\$ 10
Chocolate Haupia Cream Pie	\$ 10
Warm Chocolate Lava Cake	\$ 10
Selection of Italian Sorbet <i>Choice of Lemon, Lychee, Pineapple or Rainbow</i>	\$ 8

For parties up to 40 persons

Minimum 20 persons

*Entrees - Choice of one per group -

Chef's Catch of the Evening - market price
Inquire for selection of the Fresh Fish and preparation style

Island Mahi Crusted with Crab & Avocado \$ 43
Sauteed and glazed with a Garlic Aioli on a Citrus Beurre Blanc Sauce Served with Gourmet Vegetables and White or Brown Rice.

Seared Ahi - \$ 46
Fresh Island Tuna on a Lemon, Butter and Caper Sauce Served with Gourmet Vegetables and White or Brown Rice.

Miso Sake Salmon - \$ 35
Filet marinated in Miso then steamed to perfection Served with Gourmet Vegetables and White or Brown Rice.

Hawaiian Grilled Chicken - \$ 32
Chicken Breast marinated in Chef's Special Sauce and with Pineapple Chutney Served with Gourmet Vegetables and White or Brown Rice.

Black Angus New York Steak - \$ 43
Harris Ranch all Natural Beef topped with Garlic Butter Served with Gourmet Vegetables and Potato au Gratin.

Black Angus Filet Mignon - \$ 45
Harris Ranch all Natural Beef with Green Peppercorns and Béarnaise Sauce Served with Gourmet Vegetables and Potato au Gratin.

Colorado Lamb Chops - \$ 49
Grilled with Garlic Herb Butter Sauce and Mint Jelly Served with Gourmet Vegetables and Potato au Gratin.

Kamuela Tomato topped with Grilled Vegetables "ala Napoleon" \$ 30
HTL Vegetarian Selection

Price subject to 20 % service charge and applicable sales tax