

## Selections of HTL - Lunch

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
Caesar Salad <i>Fresh Romaine, Parmesan Cheese, Herb Croutons &amp; Classic Dressing</i>	\$14
Kamuella Caprese Insalata <i>Slices of Fresh Mozzarella Cheese, Vine ripen Island Tomatoes in a Butter Cup Lettuce topped with Balsamic Vinaigrette</i>	\$14

### Appetizers - Choice of one per group -

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

### Dessert - Choice of one per group -

Tiramisu	\$ 10
Mud Pie	\$ 10
Rainbow Sorbet	\$ 8
Selection of Italian Gelato <i>Choice of Chocolate, Vanilla or White Chocolate Macadamia Nut</i>	\$ 8

Prices subject to 20 % service charge and applicable sales tax

For parties up to 40 persons

*Minimum 20 persons*

### Entrees - Choice of one per group -

#### Miso Sake Salmon - \$ 20

*Fresh Salmon Filet marinated with a Soy Glaze topped with a Citrus Butter Sauce Served with Seasonal Vegetables and White or Brown Rice.*

#### Garlic Shrimp Scamp - \$ 20

*Shrimp prepared with White Wine & Butter Garlic Sauce Served with Toasted Garlic Bread*

#### Black Angus New York Steak - \$ 38

*Harris Ranch all Natural Beef topped with Garlic Butter Served with Seasonal Vegetables and Potato au Gratin.*

#### Seafood or Chicken Curry - \$ 24

*Malaysian Style Curry with Fresh Vegetables Served over Brown Rice*

#### Herb Roasted Chicken - \$ 32

*Chicken Breast marinated in Chef's Special Sauce topped with Shitake Mushroom Port Wine Sauce Served with Seasonal Vegetables and Mashed Potatoes*

#### Seared Garlic Ahi - \$ 40

*Fresh Island Tuna with Thai Basil Vinaigrette over Linguini Pasta Served with Seasonal Vegetables*

#### Chef's Catch of the Day - market price

*Inquire for selection of the Fresh Fish and preparation style*

#### Ginger Steamed Tofu - "Chinese Style" \$ 30

*HTL Vegetarian Selection*

04/2013