

# Selections of HTL - Dinner

For parties up to 40 persons

Minimum 20 persons

\*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
Spinach Salad with Bay Shrimp <i>With Orange Segments and Grape Tomatoes tossed in a Bacon Vinaigrette Dressing</i>	\$12
Capresse Insalata <i>Slices of Fresh Mozzarella &amp; Vine-ripen Island Tomatoes with Balsamic Vinaigrette Drizzle</i>	\$12

## 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>	\$ 14

## Dessert - Choice of one per group -

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

Price subject to 20 % service charge and applicable sales tax

## \*Entrees - Choice of one per group -

<u>Chef's Catch of the Evening</u> <i>Inquire for selection of the Fresh Fish and preparation style</i>	-	market price
--	---	--------------

<u>Island Mahi Crusted with Crab &amp; Avocado</u> <i>Sauteed and glazed with a Garlic Aioli on a Citrus Beurre Blanc Sauce Served with Gourmet Vegetables and White or Brown Rice.</i>	-	\$ 43
--	---	-------

<u>Garlic Ahi</u> <i>Fresh Island Tuna on a Lemon, Butter and Caper Sauce Topped with Hawaiian Style Lomi-Lomi Tomato Relish Served with White or Brown Rice.</i>	-	\$ 46
--	---	-------

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

<u>Hawaiian Style "Jidori" Chicken</u> <i>Free-Range Chicken Breast marinated in Chef's Special Sauce On a bed of Vegetable Medley and Creamy Asparagus Mashed Potato Served with Pineapple Chutney</i>	-	\$ 35
--	---	-------

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

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

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

<u>Kamuela Tomato topped with Grilled Vegetables "ala Napoleon"</u> <i>HTL Vegetarian Selection</i>	-	\$ 30
--	---	-------

# San Souci ~ Deluxe Set Dinner

For parties up to 40 persons

Minimum 20 persons

Dinners includes Fresh Baked Bread and Butter,  
Fresh Brewed Kona Blend Coffee or a Choice  
of Herbal Teas

Deluxe Menu \$ 85 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup  
New England Clam Chowder  
Classic Caesar Salad

Appetizer - Choice of one per group -

Fresh Hawaiian Ahi Sashimi  
Islander Crab Cakes

Entrees - Choice of one per group -

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

**Fresh Island Snapper**  
*Fish Filet with Braised Leeks Shrimp infused Veloute  
Served with Gourmet Vegetables and White or Brown Rice.*

**Grilled Island Shrimp**  
*With White Wine Butter Reduction  
Served with Seasonal Vegetables and White or Brown Rice*

Dessert - Choice of one per group -

**Selection of Gelato**  
White Chocolate Macadamia Nut, Chocolate or Vanilla

Deluxe Combination \$ 100 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup  
Gazpacho ~ Spanish Style Cold Soup  
Kamuela Caprese Insalada

Appetizer - Choice of one per group -

Hoisin Duck Tart  
*With Wild Mushrooms. Mix Cheese, Spinach  
And Caramelized Maui Onions*

**Grilled Lobster Asparagus**  
*With Bearnaise Sauce topped with Fish Roe Caviar*

Entrees - Choice of one per group -

**Black Angus Petite Filet of Beef & Big Island Abalone**  
*Green Peppercorn Bearnaise Sauce Herb Macadamia Nut Butter*

**New York Steak & Portabella Mushroom Crab Cakes**  
*with Matre'd Butter Sweet Chili Cream Sauce*  
*Served with Gourmet Vegetables & Potato au Gratin*

Dessert - Choice of one per group

Tiramisu  
Mudd Pie  
Rainbow Sorbet - *Pineapple, Guava & Coconut*

Prices subject to 20 % service charge  
and applicable sales tax