

## Selections of HTL - Dinner

\*All Plated Dinner 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>	\$10
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>	\$ 20
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

For parties up to 40 persons

Minimum 20 persons



### \*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>	-	\$ 42
<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>"Island Flare" - Garlic Herb Roasted Chicken</u> <i>with House-made "Teriyaki Glaze" topped with Pineapple Chutney Served with Gourmet Vegetables and White or Brown Rice</i>	-	\$ 37
<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>Vegetable Rice Pilaf</u> <i>Grilled Seasonal Island Farm Fresh Vegetables on Tri-color Quinoa &amp; Wild Rice drizzled with House-made Tumeric Vinaigrette</i>	-	\$ 30
<u>Ginger Steamed Tofu - "Chinese Style"</u> <i>With Steamed Oriental Vegetables drizzled with Soy Sesame Oil Sauce</i>	-	\$ 30

# San Souci ~ Deluxe Set Dinner

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

Deluxe Menu \$ 80 ++ 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 Seasonal Vegetables and Potato au Gratin.*

**Fresh from "The Auction Block"**

*Fresh Island Fish Filet topped with Citrus Beurre Blanc Sauce  
Served with Seasonal Vegetables and Pasta.*

**Seafood Mix Grilled**

*Grilled Lobster, Jumbo Shrimp, Scallop & Fresh Island Fish  
With Boursin Sweet Chili Sauce  
Served with Seasonal Vegetables and Pasta*

Dessert

**Rainbow Sorbet**

*Triple Layer of Mango, Guava and Coconut Flavors*

For parties up to 40 persons

Minimum 20 persons



Deluxe Combination \$ 110 ++ 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 -

**Seafood Calypso**

*Layers of House-made Guacamole, Ruby Red Grapefruit, Shredded  
Shrimp and Crab on Salad Frisse drizzled with Cajun Aioli*

**Grilled Lobster Asparagus**

*With Bearnaise Sauce topped with Fish Roe Caviar*

Entrees - Choice of one per group -

**Black Angus Petite Filet of Beef & Kauai Island Shrimp**

*Green Peppercorn Bearnaise Sauce                      Sauteed in Garlic Butter*

**New York Steak & Broiled Spiny Lobster Tail**

*with Matre'd Butter                      Sweet Chili Cream Sauce*

*Served with Seasonal Vegetables & Potato au Gratin*

Dessert - Choice of one per group

Tiramisu

Mudd Pie

Warm Chocolate Lava Cake with Vanilla Gelato

Prices subject to 20 % service charge  
and applicable sales tax