

# SERVED LUNCHEONS

(Minimum 25 Guests)

## SALAD ENTREES

*Please select one entrée for your party. All salad entrees include soup and dessert. An assortment of rolls and freshly brewed coffee or tea completes your luncheon.*

### CLASSIC CAESAR SALAD

With your choice of Grilled Savory Chicken Breast or Grilled Shrimp

With Chicken \$17.25

With Shrimp \$18.25

### SEARED AHI WITH MESCLUN SALAD GREENS

Raspberry Vinaigrette

\$20.50

### ORIENTAL STYLE GRILLED SALMON SALAD

On a Bed of Mesclun Greens with Lemon Grass Dressing

\$19.25

### GRILLED TROPICAL PAPAYA CHICKEN SALAD

Served Warm on a Bed of Mesclun Greens

Papaya Seed Dressing

\$17.25

### CHINESE CHICKEN SALAD

With Chopped Peanuts, Crispy Won Ton Strips and Our Oriental Sesame Dressing

\$18.25

*All prices are subject to a 15% service charge.  
Menus and Prices are subject to change without notice*

# SERVED LUNCHEONS

(Minimum 25 guests)

## HOT ENTREES

*Please select one entrée for your party.*

*All entrees include your choice of our Hale Koa Salad or a soup and dessert.  
An assortment of rolls and freshly brewed coffee or tea completes your luncheon.*

## CHICKEN ENTREES

**ROASTED CORNISH GAME HEN WITH GARLIC AND ROSEMARY**  
On Mashed Potatoes and Vegetables Glazed with Balsamic Vinegar

\$19.25

**CHICKEN MARSALA**  
Boneless Chicken Breast with  
Mushroom, Shallot, Marsala Wine Sauce on a Bed of Asparagus Risotto

\$19.25

**ROASTED CHICKEN BREAST WITH TARRAGON CREAM SAUCE**  
On Herbed Rice Pilaf and Seasonal Vegetables

\$19.00

**CHICKEN BREAST MARINATED AND SAUTEED IN RED WINE SAUCE**  
With Mushrooms, Pearl Onions and Apple Glazed Baby Carrots  
On Rice Pilaf with Parmesan

\$19.25

**SAUTEED HERB SEASONED CHICKEN BREAST**  
Deglazed with Balsamic Vinegar and Finished with a Touch of Butter  
Served with Fresh Seasonal Vegetables and Roasted Garlic Mashed Potatoes

\$18.50

## PORK ENTREES

**SLOW ROASTED GUAVA HONEY GLAZED PORK LOIN**  
With Wild Mushroom Bread Pudding and Herb Roasted Garden Vegetables

\$19.25

**SAUTEED PORK LOIN CUTLETS**  
With Sundried Tomato Mushroom Caper Sauce on Mashed Potatoes  
With Ginger Scented Broccoli, Squash and Peppers

\$19.25

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## **BEEF ENTREES**

### **MIXED GRILL**

Korean Style Short Ribs Grilled Apple-Chicken Sausage and Herb Crusted Pork Loin.  
Served with Char Siu Fried Rice and Broiled Roma Tomatoes

\$20.50

### **BROILED NEW YORK STEAK**

On Roasted Garlic Mashed Potatoes with Cabernet Peppercorn Sauce, Frizzled Onions  
Grilled Marinated Squash and Peppers

\$22.50

### **GRILLED SKIRT STEAK WITH SHIITAKE MUSHROOM SAUCE PAIRED WITH YOUR CHOICE OF BROILED MAHI-MAHI FILET OR CRAB CAKE**

Served on Local Style Fried Udon Noodles and Sautéed Zucchini with Tomatoes

With Mahi-mahi \$20.50

With Crab Cake \$21.50

### **HERB MARINATED GRILLED SIRLOIN STEAK AND CITRUS HONEY MUSTARD GLAZED CHICKEN BREAST** Fresh Mashed Potatoes and Herb Roasted Garden Vegetables

\$21.50

## **SEAFOOD ENTREES**

### **POACHED ATLANTIC SALMON**

With Green Peppercorn Ginger Sauce  
Seasonal Vegetable and Sliced Baked Potato with Parsley Butter

\$20.50

### **BAKED MAHI-MAHI FILET**

With Tomato Chive Beurre Blanc  
On Garlic Mashed Potatoes and Mushroom Zucchini Sauté

\$18.50

### **GRILED FRESH ISLAND FISH**

With Ginger Sake Beurre Blanc and Roasted Tomato Oil  
Served on Lobster Fried Rice and Stir Fried Asian Vegetables

\$20.50

### **SAUTEED SHRIMP AND CHICKEN**

Poha Berry Port Wine Glaze Chicken Breast and Herb Marinated Shrimp  
With Garden Medley Whole Grain Rice Pilaf and Seasonal Vegetables

\$21.00

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# SERVED LUNCHEON

## SOUP SELECTIONS

*Select one to accompany your meal*

Cream of Watercress  
Lobster Bisque  
Wild Rice and Mushroom  
North Shore Sweet Corn Chowder  
Tomato Basil  
Minestrone  
Italian Pea  
Potato Leek  
Chinese Egg Drop

## DESSERT SELECTIONS

*Select one to accompany your meal*

Red Velvet Cake  
Strawberry Shortcake  
Tiramisu  
Chocolate Mousse Cake  
Pineapple Upside Down Cake  
Refreshing Homemade Sorbets  
Strawberry Cream Cheesecake  
Vanilla Ice Cream Taco with Fruit Salsa  
Peanut Butter Pie  
Key Lime Pie  
Dutch Apple Pie with Vanilla Ice Cream  
Macadamia Nut Cream Pie  
Frozen Banana Soufflé