



~Prime Rib Buffet~

~Pupus~

Pupus will be served for forty- five minutes

~ Grilled Vegetable Platter~

Marinated with Balsamic and herb olive oil. Served with Kauai Kunana Dairy Feta and Kalamata olives

~Blackened Shrimp Cocktail~

Large shrimp seasoned with Cajun spices and seared, served on a bed of Thai coleslaw and accompanied by spicy aioli

~Seasonal Fresh Fruit Display~

Sweet pineapple and seasonal fruits

~Assorted Cheese Display~

Favorites from around the world

~Dinner Buffet~

Dinner buffet will be served for one hour

~Caesar Salad~

With traditional Caesar dressing, Reggiano Parmesan and homemade croutons

~Arugula Salad~

Local rocket with tomato, corn and house-pickled beets accompanied by basil vinaigrette

~Prime Rib Au Jus~

Slow roasted with our secret spices and served au jus

~Fresh Island Fish~

The freshest fish available caught by our local fishermen. Baked with fresh herbs and topped with a lemon caper sauce

~ Chicken ~

Tender marinated chicken served in a Thai curry sauce

~Hukilau Pasta~

Sautéed shrimp, chicken and homemade sausage tossed with penne pasta in a piquant cream sauce

~Au Gratin Potatoes ~

Layers of thinly sliced potatoes, Swiss cheese, cream and seasoned bread crumbs

~White Rice~

~Desserts~

~White Chocolate Cheesecake~

~Flourless Chocolate Decadence~

~Goey Macadamia Nut Tart~



~Hukilau Buffet~

~Pupus~

Pupus will be served for forty- five minutes

~Calamari~

Furikake crusted and flash fried. Accompanied by Thai chili sauce

~Poke Nachos ~

Cubes of fresh Ahi , Tako, soy, inamona, ogo, ginger, & onion garnished with fried wonton chips

~Bobby's Homemade Italian Meatballs~

Cocktail meat balls served in a Brandy peppercorn sauce

~Dinner Buffet~

Dinner buffet will be served for one hour

~Warabi Salad~

Pickled local fiddlehead fern with ginger, onion, and tomato

~Wally's Salad~

With crisp romaine lettuce, tomatoes, cucumber, mandarin oranges and papaya seed dressing

~Asian Noodles with Shrimp~

Asian noodles with ginger, garlic and garden vegetables

~ Chicken Curry~

Tender chicken and vegetables in a coconut curry sauce

~Kalua Pork~

Tender, slow cooked smoked pork

~Island Fresh Fish~

The freshest island fish available coated with sesame seeds and panko and sautéed. Served with a ginger miso cream

~White Rice~

~Desserts~

~Tropical Carrot Cake ~

~Flourless Chocolate Decadence~

~Coconut Crème Caramel ~



~ Pupu Buffet ~

~Arugula Salad~

Local rocket with tomato, corn and house-pickled beets accompanied by basil vinaigrette

~Calamari~

Furikake crusted and flash fried. Accompanied by Thai chili sauce

~Bobby's Homemade Italian Meatballs~

Cocktail meat balls served in a Brandy peppercorn sauce

~ Poke Nachos ~

Cubes of fresh Ahi, Tako, soy, inamona, ogo, ginger, & onion garnished with fried wonton chips

~ Lobster and Goat Cheese Wontons~

Served with wasabi plum sauce

~Gourmet Cheese Platter~

Favorites from around the world

~ Grilled Vegetable Platter~

Marinated with Balsamic and herb olive oil. Served with Kauai Kunana Dairy Feta and Kalamata olives

~Blackened Shrimp Cocktail~

Large shrimp seasoned with Cajun spices and seared, served on a bed of Thai coleslaw and accompanied by spicy aioli

~Bulgur Wheat Salad~

With Kamuela tomato, cucumber, preserved lemon, basil and red onion

~Desserts~

~White Chocolate Cheesecake~

~Flourless Chocolate Decadence~

~Goopy Macadamia Nut Tart~

~Coconut Crème Caramel ~