



## ***Orchid Menu***

### ***Pupu Station***

**Veggies & Dips**.....marinated vegetables, taro hummus, tomato coconut chutney, roast garlic, flatbread

**Island Fresh Fruit**.....freshest tropical fruits available

**Cheese Assortment**.....gourmet cheeses, French bread, accompaniments

### ***Dinner Buffet***

**Beach Boy Caesar**.....romaine, Parmesan Reggiano, traditional dressing, homemade croutons

**Local Greens**.....tomato, cucumber, carrot, blue cheese crumbles, basil vinaigrette

**Garden Fettuccine**.....fresh vegetables, fettuccine, olive oil, garden herbs

**Fresh Catch**.....parmesan crust, lemon caper, basil sauce

**Prime Rib**.....slow roasted, secret spices, au jus

**Chicken**.....sautéed chicken, local mushrooms, zucchini, marsala sauce

**Rice Pilaf**....white rice, peppers, carrots, green onion

**Au Gratin Potatoes**.... layers of potatoes, cheese, cream, onions, bread crumbs

### ***Dessert Buffet***

**Hawaiian Vanilla Bean Crème Brulee**

**Macadamia Nut Tart**

**Dark Chocolate Raspberry Truffle Tart**

***This menu is \$39.00 per person plus 20% gratuity and 4.166% Hawaii General Excise Tax.***

***This price is based on a minimum of 25 guests.***



## ***Hibiscus Menu***

### ***Pupu Station***

**Ahi Poke Nachos.....**ahi poke, local tomato, avocado, tobiko, inamona, wasabi cream

**Garlic Shrimp.....**sautéed prawns, garlic, white wine and butter

**Sweet Potato Ravioli.....**roasted Okinawan sweet potato, Kilauea feta cheese, lemongrass cream sauce

### ***Dinner Buffet***

**Romaine Salad.....**cucumber, tomato, bacon, red onion, croutons, mandarin oranges, papaya seed dressing

**Fruit Salad.....**tropical, seasonal fruits

**Stir-fried Noodles.....**Hamakua mushrooms, broccoli, cabbage

**Basil Chicken.....**boneless chicken, Island vegetables, yellow curry, cilantro, basil

**Kalua Pork.....**tender, melt in your mouth slow roasted pork

**Fresh Catch.....**panko, furikake, ginger miso sauce

**White Rice**

### ***Desserts***

**White Chocolate Cheesecake**

**Chocolate Decadence**

***This menu is \$33.00 per person plus 20% gratuity and 4.166% Hawaii General Excise Tax.  
This price is based on a minimum of 25 guests.***



## ***Plumeria Menu***

### ***Pupu Buffet***

**Carving Station.....**house-cured smoked ham, roasted strip loin, horseradish sauce, homemade rolls

**Caesar Salad.....**romaine, Parmesan Reggiano, traditional dressing, homemade croutons

**Veggies & Dips.....**marinated vegetables, taro hummus, tomato coconut chutney, roast garlic, flatbread

**Calamari.....**panko and furikake crusted, tender flash-fried strips, lemon aioli

**Sweet Potato Ravioli.....**roasted Okinawan sweet potato, Kilauea feta cheese, lemongrass cream sauce

**BBQ Ribs.....**smoked pork back ribs, Hawaiian vanilla bean hoisin bbq, pickled watermelon

**Sushi.....**unique assortment of house made sushi

**Seared Scallops.....**mango chile glaze

**Fire Cracker Shrimp....**crispy shrimp, sambal aioli

**Ahi Poke Nachos.....**ahi poke, local tomato, avocado, tobiko, inamona, wasabi cream

### ***Dessert***

**Chocolate Truffles & Chocolate Dipped Maui Strawberries**

***This menu is \$36.00 per person plus 20% gratuity and 4.166% Hawaii General Excise Tax.  
This price is based on a minimum of 25 guests.***