

**Buffet Menus are available for a minimum of 25 guests.**

## **ORCHID BUFFET MENU**



### **Pupu Station**

**Ahi Poke Nachos.....**a Hukilau Lanai original! ahi poke, Kamuela tomato, avocado, tobiko, inamona, wasabi cream

**BBQ Ribs.....**smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq, topped with li hing mui pickled watermelon & micro-greens

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

### **Dinner Station**

**Focaccia Bread.....**made fresh daily in our bakery

**Local Greens.....**tomato, cucumber, basil vinaigrette

### **White Rice**

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

**Garden Fresh Vegetables.....**sautéed with white wine, herbs and butter

**Chicken Pasta.....**homemade pasta, roasted vegetables, tomato basil cream sauce

**Fresh Island Fish.....**local fresh fish, pesto, garlic butter sauce

**Hukilau Carving station.....**Prime Rib, slow-roasted to medium rare with secret spices

### **Dessert Station**

**Hawaiian Vanilla Bean Crème Brulee**

**Coconut Cheesecake**

**Chocolate Decadence**

**Coffee, Decaf & Hot Tea**

**The Orchid Menu is \$60 per person plus tax & service fee**

# HIBISCUS LUAU BUFFET MENU



## Pupu Station

**Ahi Poke Nachos.....** a Hukilau Lanai original! ahi poke, Kamuela tomato, avocado, tobiko, inamona, wasabi cream

**Firecracker Shrimp.....**crispy shrimp, sambal aioli

**Chicken Summer Rolls.....**rice paper wraps, grilled chicken, mint, cilantro, vegetables, peanut sauce

## Dinner Station

**Focaccia Bread.....**made fresh daily in our bakery

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

**Island Fresh Fruit.....**variety of tropical & seasonal fruits

## White Rice

**Stir-fried Noodles.....**with fresh veggies in a sesame soy ginger sauce

**Thai Chili Chicken. ....**boneless fried chicken, local honey, sesame garlic sauce

**Fresh Island Fish ....**panko & furikake crusted local fresh fish, pineapple ginger coconut sauce

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

## Dessert Station

**Coconut Cheesecake**

**Chocolate Decadence**

**Mini Lilikoi Pie**

**Coffee, Decaf & Hot Tea**

**The Hibiscus Luau Menu is \$54 per person plus tax & service fee**

## GINGER BUFFET MENU



### Pupu Station

**Ahi Poke Nachos.....** a Hukilau Lanai original! ahi poke, Kamuela tomato, avocado, tobiko, inamona, wasabi cream

**Charcuterie Selection.....**Hukilau Lanai house-made charcuterie made from Kaneshiro Pork

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

### Dinner Station

**Focaccia Bread.....** made fresh daily in our bakery

**Mixed Greens Salad.....**Greens salad mix with tomato, cucumber & basil vinaigrette

**Quinoa Salad.....**fresh corn off the cob, cilantro, tomato & roasted peppers

### White Rice

**Vegetable Au Gratin.....**thinly sliced, layered seasonal local vegetables

**Kauai Shrimp Pasta.....**Kauai Shrimp with homemade pasta in a red wine tomato basil sauce

**Hukilau Lanai Meatloaf.....**our secret recipe made with Island raised Wailua Sanchez Beef, brown butter sauce

**Fresh Island Fish.....** Kauai Coffee spice local fresh fish, coconut chipotle sauce

### Dessert Station

**Island Lilikoi Tart**

**Coconut Cheesecake**

**Chocolate Decadence**

**Coffee, Decaf & Hot Tea**

**The Ginger Menu is \$58 per person plus tax & service fees**