



Delightfully Unexpected. Truly Unforgettable.

PLATED DINNER SELECTIONS

(Minimum 20 people)

Included with the served dinner entrée: Warm Dinner Rolls and Coffee, Tea, or Decaffeinated Coffee

Roast Prime Rib of Beef

Roasted in its natural juices, served with hot au jus sauce, creamy horseradish, garlic-chive potatoes and fresh island vegetables

Surf & Turf

Waikiki's Favorite!
4 oz. lobster tail and 5 oz. beef tenderloin, grilled, topped with wild mushroom sauce, served with creamy mushroom risotto cakes and fresh island vegetables

Fresh Ahi Steak

Cajun spiced, flash-seared fresh Hawaiian tuna with cilantro wasabi sauce, served with jasmine rice, radish sprouts, a kiss of ginger rosette and fresh island vegetables

Parmesan Chicken

Breast of chicken crusted with bread crumb-parmesan cheese, oven roasted, topped with a savory, slightly spicy sage butter sauce, served with garlic mashed potatoes and fresh island vegetables

Cajun Meat Loaf

Tender-moist meat loaf, topped with a house brown gravy, fried sweet Maui onions, served with peppered corn, garlic-onion mashed potatoes and fresh island vegetables

Artichoke Salmon

Steak-cut of salmon, seasoned with special spice blend, basted with lemon-garlic butter and grilled to perfection! Served on a bed of mixed greens with artichoke tartar sauce in a blanched-tender artichoke heart

Plated Dinner Selections Continued

Pork Loin Chops

Lightly marinated, grilled tender-moist pork tenderloin chops, topped with wild mushroom veloute & served with garlic mashed potatoes and ginger braised pears

Ono With Garlic Butter

A lightly seasoned hand cut white fish fillet, fire-grilled, basted with shallots, garlic and parsley. Served with steamed rice and fresh island vegetables

Chicken Marsala

Crusted with bread crumbs and parmesan cheese, pan-fried then oven-roasted, served with roasted rosemary potatoes and wild mushroom and Marsala wine sauce

Chili - BBQ Glazed Salmon

Rubbed with chipotle and ancho chilies, fire-grilled, glazed with mango –guava barbecue sauce, finished with roasted tomatillo relish and seasoned sour cream

Scampi Linguine

Succulent jumbo tiger prawns, tossed with garlic-white wine, served atop of al dente Picatta-style linguine with lemon and capers

New York Steak

9oz. strip loin of beef, crusted with Caribbean butter, fire-grilled to perfection! Topped with fried Maui onions, served with garlic-chive mashed potatoes and fresh island vegetables