

## Kaleo's At The Kapoho Point Oceanfront Retreat

# CATERING AND BANQUET MENUS

## CATERING INFORMATION AND POLICIES

### ATTENDANCE

It is requested that your Sales Manager be notified with a guaranteed figure seven (7) days prior to the event. The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event. Food and Beverage menu selections cannot be changed within five (5) business days prior to the event.

Kaleo's will over-set no more than five percent (5%) over the guarantee for parties up to 30 people.

### AUDIO VISUAL

The Kapoho Point Oceanfront Retreat (hereinafter referred to as The Retreat) has made available a number of local contractor options to provide a comprehensive range of production services. All such contractors providing such services and the planned services shall first be approved by the Retreat.

## BILLING

For catered functions, a fifty percent (50%) non-refundable prepayment is required to be paid to Kaleo's at the time of contract signing. The balance is due in full, 30 days prior to the function. This payment can be made in cash, check or cashier's check.

## CANCELLATIONS

For catered events, should you cancel any time after booking, any expenses incurred by The Retreat or Kaleo's in advance preparation for the event will be the responsibility of the guest. Any cancellations received outside of thirty (30) days will be assessed a fee equivalent to fifty percent (50%) of all estimated charges. Any cancellations received within 30 days will be assessed a fee equivalent to the total estimated charges.

## DECORATIONS

A full line of theme party props, backdrops, and interactive decorations can be secured through our contract suppliers.

All decorations or displays brought onto the property must be approved prior to arrival and meet approval of local authorities.

In order to preserve the project appearance and minimize damage, items are not to be attached to any permanent structure, flooring or finishing with nails, staples, tape or any other substance without the prior approval of The Retreat.

Subcontractors or vendors shall be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the Retreat plans drawn to scale to include electrical requirements.

## ENTERTAINMENT

The Retreat has many contacts in the entertainment industry and is able to secure the best local, national and international talents. Please let your Sales Manager know what assistance is required in booking entertainment.

Outdoor entertainment should begin no earlier than 8:00 a.m. and end by 10:00 p.m.

## FIRE CODES

When planning and coordinating space and decorations, regulations that fall under the local fire authorities must be adhered to. Consult with your Sales Manager for further clarification.

## FOOD AND BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements must be contracted with Kaleo's through The Retreat. Kaleo's is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities without prior approval.

The Retreat in conjunction with Kaleo's will provide catering contracts, referred to as Banquet Event Orders at approximately 30 days prior to the program dates. Signed Banquet Event Orders will be required at least 21 days prior to the event in order to

confirm the arrangements. Special meal requests are easily accommodated. Please advise your Sales Manager.

## OUTDOOR EVENTS

All outdoor functions have to be concluded no later than 10:00 p.m.

Additionally, all staging and sound amplification must be oriented towards the ocean. The Retreat reserves the right to make the final decision to move any outdoor event inside based on the weather conditions.

## SECURITY

The Retreat will not assume responsibility for any damage or loss of merchandise or articles brought onto the property or any item left unattended in any function area.

The Retreat reserves the right to require security to monitor certain events at the cost of the group. Arrangements for security can be made directly with the Retreat at a cost of (\$TBD) plus tax per hour per guard with a 4hour minimum per guard. Prices are subject to change.

## SERVICE AND LABOR FEES

Please note that all alcoholic beverage sales and services are regulated by the Hawaii County Liquor Commission. Kaleo's, as licensee, is responsible for the administration of these regulations. It is against the Hawaii County Liquor Commission to have any alcoholic beverages brought in from any other source than the licensed distributor, Kaleos. All dispensing of alcoholic beverages must be done by approved Kaleo's contracted employees and not the patrons.

All Food and Beverage prices are subject to a Hawaii State Sales Tax which is currently 4.166%. All prices are subject to change.

Chef fees are charged at \$100.00 per Chef per event.

## SIGNAGE

To protect the integrity of the resort, no banners will be hung unless approved ahead of time by the Retreat. The Retreat Engineering staff must hang all signs.

## WEATHER CALLS

In the event that we are faced with inclement weather on the day your group has booked an outdoor event, a "weather call" is made together between meeting planner and the key operational departments of the Retreat. For evening events, these weather calls are made by 12:00 noon. For morning events, calls must be made the night before by 7:00 p.m.

Any weather call made after the time deadlines will be subject to service fees based on the size of the group and the set up required.

Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

## **BREAKFAST:**

### **CONTINENTAL**

#### **AKALEWA**

- ❖ CHILLED FRESH JUICES OF ORANGE AND POG
- ❖ FRUITS PLATTERS
  - HAWAII GROWN PINEAPPLE
  - BIG ISLAND PAPAYA
  - SEASONAL OPTION - IE STRAWBERRIES, GRAPES
- ❖ ASSORTED MUFFINS AND PASTRIES
- ❖ TOASTER STATION:
  - WHITE, WHEAT, 9 GRAIN
  - OPTIONAL – GLUTEN FREE OPTION
  - BUTTER, JAMS, HONEY
- ❖ CEREALS – SELECTION OF 3 INCLUDING HEALTHY CHOICE
  - 2% MILK
  - NON FAT
  - SOY MILK
  - OPTIONAL: ALMOND MILK
- ❖ GREEK YOGURT PARFAIT
  - GRANOLA, GREEK YOGURT AND FRESH FRUITS
- ❖ INSTANT OATMEAL
- ❖ CONDIMENTS – BROWN SUGAR, RAISINS, DRIED COCONUT AND MACNUT
  
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

#### **\$20+ per person**

Requires a minimum of (15) guests – Under (15) guests, an additional surcharge of \$3.00 per person will apply.

Continental Service: Based on a maximum of (90) minutes

The above prices are subject to 4.166% state sales tax

## **FULL BREAKFAST #1**

### **KU'I**

- ❖ CHILLED FRESH JUICES OF ORANGE AND POG
- ❖ FRUITS PLATTERS
  - HAWAII GROWN PINEAPPLE
  - BIG ISLAND PAPAYA
  - SEASONAL OPTION - IE STRAWBERRIES, GRAPES
- ❖ ASSORTED MUFFINS AND PASTRIES
- ❖ TOASTER STATION:
  - WHITE, WHEAT, 9 GRAIN
  - OPTIONAL – GLUTEN FREE OPTION
  - BUTTER, JAMS, HONEY
- ❖ CEREALS – SELECTION OF 3 INCLUDING HEALTHY CHOICE
  - 2% MILK
  - NON FAT
  - SOY MILK
  - OPTIONAL: ALMOND MILK
- ❖ INSTANT OATMEAL
  - CONDIMENTS – BROWN SUGAR, RAISINS, DRIED COCONUT AND MACNUT
- ❖ BULK YOGURT
- ❖ HOT BUFFET
  - SCRAMBLED EGGS
  - BREAKFAST POTATOES
  - BACON
  - PORK LINKS
  
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$22+ per person**

Breakfast Service: Based on a maximum of (90) minutes  
Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply.  
The above prices are subject to 4.166% state sales tax

## **FULL BREAKFAST #2**

### **HILO KU'I**

- ❖ CHILLED FRESH JUICES OF ORANGE AND POG
- ❖ FRUITS PLATTERS
  - HAWAII GROWN PINEAPPLE AND BIG ISLAND PAPAYA
  - SEASONAL OPTION - IE STRAWBERRIES, GRAPES
- ❖ ASSORTED MUFFINS AND PASTRIES
- ❖ TOASTER STATION:
  - WHITE, WHEAT, 9 GRAIN
  - AVAILABLE ON REQUEST – GLUTEN FREE OPTION
  - BUTTER, JAMS, HONEY
- ❖ CEREALS – SELECTION OF 3 INCLUDING HEALTHY CHOICE
  - 2% MILK, NON FAT AND SOY MILK
  - AVAILABLE ON REQUEST: ALMOND MILK
- ❖ GREEK YOGURT PARFAIT
  - GRANOLA, GREEK YOGURT AND FRESH FRUITS
- ❖ HOT BUFFET:
  - EGGS: CHOICE OF 1
    - ✓ SCRAMBLED
    - ✓ RANCHERO – ONIONS, BELLE PEPPERS, CHEESE
    - ✓ LAVA EGGS – ZESTY TOMATO SAUCE, POACHED EGGS – GARLIC TOASTS
  - STARCH: CHOICE OF 1
    - ✓ BREAKFAST POTATOES
    - ✓ HERB POTATOES
    - ✓ FRIED RICE
  - MEAT – CHOICE OF 2
    - ✓ BACON
    - ✓ PORK LINKS
    - ✓ PORTUGUESE SAUSAGES
    - ✓ PUNA HONEY BAKED HAM
  - SWEET – CHOICE OF 1
    - ✓ FRENCH TOAST
    - ✓ HAWAIIAN STYLE BREAD PUDDING
    - ✓ CHEESE AND FRUIT BLINZ
  - MISO SOUP WITH TOFU, GREEN ONIONS, SEaweeds
- ❖ FRESHLY BREWED KONA BLEND COFFEE, DECAFFEINATED AND HERBAL TEAS

**\$26+ per person**

Breakfast Service: Based on a maximum of (90) minutes  
Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply.

The above prices are subject to 4.166% state sales tax

**BREAKFAST ON THE GO!**

- ❖ SEASONAL WHOLE FRUIT
- ❖ CHOICE OF ONE (1)
  - CINNAMON ROLL WITH CREAM CHEESE ICING
  - FRUIT DANISH
- ❖ CHOICE OF ONE BREAKFAST SANDWICH (1)
  - BAGEL WITH ATLANTIC SMOKED SALMON, CREAM CHEESE, CAPERS AND DICED ONIONS
  - BREAKFAST CROISSANT WITH SCRAMBLED EGGS, CANADIAN BACON AND CHEDDAR CHEESE
  - PORTUGUESE SAUSAGE, EGG OMELETTE AND CHEDDAR CHEESE ON ENGLISH MUFFIN
  - EGG WHITE BREAKFAST BURRITO, TURKEY BACON AND JALAPENO JACK CHEESE
  - KAMUELA PANIOLLO – GRILLED HAWAIIAN SWEET BREAD, BLACK FOREST HAM, SWISS CHEESE AND GRILLED PINEAPPLE
- ❖ CHOICE OF ONE (1) BOTTLED JUICE: – ORANGE JUICE – POG - CRANBERRY JUICE – APPLE JUICE
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$18+ per person**

The above prices are subject to 4.166% state sales tax

## **AM BREAKS**

❖ COFFEE	50.00 GAL
❖ TEAS	45.00 GAL
❖ ASSORTED DANISHES	\$24.00 Dozen
❖ ASSORTED SLICED FRUIT PLATTERS (12 guests)	\$36.00
❖ BAGELS WITH CREAM	\$28.00 Dozen
❖ BROWNIES AND BLONDIES	\$38.00 Dozen
❖ MUFFINS ASSORTED	\$38.00 Dozen
❖ COOKIES ASSORTED	\$22.00 Dozen
❖ DRY SNACK MIX, TRAIL MIX, MIXED NUTS, OR MINI HARD PRETZELS	\$20.00 Pound
❖ FRESH FRUITS – CHOICE OF APPLES, BANANAS, PEARS AND ORANGES	\$18.00 Dozen
❖ GRANOLA BARS	\$36.00 Dozen
❖ INDIVIDUAL CEREALS AND COLD MILK	\$6.00 Each
❖ MAUI CHIPS AND MAUI ONION DIP (BULK)	\$10.00 Pers.
❖ MINI ROLLS SANDWICHES ON SLIDER ROLLS:	\$42.00 Dozen
o ROASTED TURKEY AND BASIL AIOLI	
o ROASTBEEF AND BRIE CHEESE	
o GRILLED AND SLOW ROASTED VEGETABLES ANCHO CHILI SPREAD	

Breaks Service: Based on a maximum of (30) minutes  
The above prices are subject to 4.166% state sales tax



## **LUNCHES:**

### **SOUP AND SALAD**

#### **ULEIPAHU**

- ❖ CHEF SELECTION OF SOUP
- ❖ HOUSE SALAD
  - MESCLUN KAMUELA GROWN BABY GREENS, CUCUMBERS, TOMATOES AND CARROTS – PUNA CITRUS VINAIGRETTE
- ❖ ORZO PASTA SALAD
  - ORZO, SPINACH, FETA CHEESE, TOMATOES, CAPERS, KALAMATA OLIVES, LEMNO GARLIC DRESSING
- ❖ SWEET POTATO SALAD
  - MOLOKAI PURPLE SWEET POTATOES, GINGER COCONUT AIOLI
- ❖ ASIAN SESAME NOODLE SALAD
  - SHREDDED ROMAINE, CUCUMBERS, PEPPERS, KAMABOKU, TOFU, GINGER SESAME SHOYU DRESSING
- ❖ ASSORTED COOKIES
- ❖ LILIKOI ICED TEA
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$17+ per person**

Breakfast Service: Based on a maximum of (90) minutes  
Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply  
The above prices are subject to 4.166% state sales tax

## **BUILT YOUR OWN SANDWICH BAR**

### **HA'ANAPU**

- ❖ HOUSE SALAD
  - MESCLUN KAMUELA GROWN BABY GREENS, CUCUMBERS, TOMATOES AND CARROTS – PUNA CITRUS VINAIGRETTE
  
- ❖ GREEK SALAD
  - KAMUELA TOMATOES, KALAMATA OLIVES, CUCUMBERS, FETA CHEESE, LEMON HERB VINAIGRETTE
  
- ❖ SANDWICH BAR:
  - EGGS SALAD
  - TUNA SALAD
  - SESAME THAI CHICKEN SALAD
  
  - TURKEY, HAM, ROASTBEEF
  - SWISS CHEESE, CHEDDAR CHEESE
  
  - LETTUCE, TOMATOES, SPROUTS
  - WHITE, WHEAT, 9 GRAINS AND SOURDOUGH BREAD
  - MUSTARD, MAYONNAISE, KETCHUP
  
  - POTATO CHIPS
  
- ❖ BROWNIES
- ❖ COOKIES
  
- ❖ LILIKOI ICED TEA
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$22+ per person**

Breakfast Service: Based on a maximum of (90) minutes  
Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply  
The above prices are subject to 4.166% state sales tax

## **UWEHE**

### **SALAD TABLE**

- ❖ CAESAR SALAD
  - GARLIC CROUTONS
- ❖ ASIAN SESAME NOODLE SALAD
  - SHREDDED ROMAINE, CUCUMBERS, PEPPERS, KAMABOKU, TOFU, GINGER SESAME SHOYU DRESSING

### **HOT TABLE**

#### **ENTREES – CHOICE OF 1**

- ❖ CHICKEN CURRY
  - RED THAI CURRY, BAMBOO SHOOTS, VEGETABLES
- ❖ MACADAMIA NUT FRESH CATCH
  - SAUTEED FRESH CATCH SERVED WITH A LEMON MACNUT BUTTER SAUCE
- ❖ ROAST PORK
  - MUSHROOM GRAVY

#### **STARCH – CHOICE OF 1**

- ❖ BROWN RICE PILAF
- ❖ JASMINE RICE
- ❖ GARLIC MASHED POTATOES
  
- ❖ MIXED GARDEN VEGETABLES

#### **DESSERTS:**

- ❖ FRESH FRUIT SALAD
- ❖ LILIKOI CHEESE CAKE
- ❖ PINEAPPLE UPSIDE DOWN
- ❖
- ❖ LILIKOI ICED TEA
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED
- ❖ ASSORTED HERBAL TEAS

**\$24+ per person**

Lunch Service: Based on a maximum of (90) minutes

Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply

The above prices are subject to 4.166% state sales tax

## **LELE 'UWEHE**

### **SALAD TABLE**

- ❖ HOUSE SALAD
  - MESCLUN KAMUELA GROWN BABY GREENS, CUCUMBERS, TOMATOES AND CARROTS PUNA CITRUS VINAIGRETTE
- ❖ QUINOA KALE
  - CRANBERRIES, RED ONIONS, MANDARIN ORANGES, ROASTED MUSHROOMS
  - CARROT MISO DRESSING
- ❖ TOMATO MOZZARELLA
  - FRESH BASIL, BALSAMIC EVOO AND RED SEA SALT

### **HOT TABLE**

#### **ENTREES – CHOICE OF 1**

- ❖ HIBACHI CHICKEN
  - ON A BED OF SHREDDED CABBAGE, TERIYAKI GLAZE
- ❖ BLACKENED FRESH CATCH
  - PINEAPPLE SALSA AND WASABI AIOLI
- ❖ ASIAN BEEF STIR FRY
  - MARKET FRESH VEGETABLES

#### **PASTA – CHOICE OF 1**

- ❖ LINGUINE - SERVED WITH GARLIC BREAD
  - *MUSHROOM CREAM SAUCE*
  - *CHICKEN ALFREDO*
  - *BOLOGNAISE*
  - *MARINARA*

#### **STARCH – CHOICE OF 1**

- ❖ BROWN RICE PILAF
- ❖ JASMINE RICE
- ❖ GARLIC MASHED POTATOES

#### **VEGETABLES**

- ❖ MIXED GARDEN VEGETABLES

### **DESSERTS:**

- ❖ FRESH FRUIT SALAD
- ❖ HAUPIA MOUSSE WITH FRESH FRUITS
- ❖ TRIPLE CHOCOLATE CAKE
  
- ❖ LILIKOI ICED TEA
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED
- ❖ ASSORTED HERBAL TEAS

**\$27+ per person**

Lunch Service: Based on a maximum of (90) minutes

Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply. The above prices are subject to 4.166% state sales tax

**LUNCH ON THE GO!**

- ❖ Maui Potato Chips
- ❖ Seasonal Whole Fresh Fruit
- ❖ Choice of One (1) Salad:
  - Orzo Spinach Pasta with Feta, Tomato, Olives, Capers in Lemon Garlic Dressing
  - Caesar Salad with Herb Croutons and Parmesan Cheese
  - Tomato Mozzarella, Organic Mixed Greens, Fresh Basil and Balsamic
  - Greek Salad with Green Leaf, Feta Cheese, Red Onions, Waimea Tomatoes, Kalamata Olives and Capers, Red Bell Pepper Vinaigrette
  - Baked Potato Salad with Bacon, Green Onions, Cheddar Cheese
- ❖ With Your Choice of One (1) Sandwich:
  - Roast Beef Rubbed with Hawaiian Sea Salt and Extra Virgin Olive Oil, Tomato, Cucumber and Lettuce, Roasted Garlic Aioli - On Multi Grain
  - Fresh Roasted Turkey with Swiss Cheese, Sliced Avocado and Tomatoes, Pesto Spread - On Multi Grain
  - Black Forest Ham with Cheddar Cheese, Lettuce and Tomatoes and Zesty Pommery Mustard Spread - On White, Multi Grain or Flat Bread
  - Smoked Herb Marinated Flank Steak, Pepper Jack, Lettuce, and Grilled Maui Onions, Sun Dried Tomato Spread - Wrapped in an Herb Flavored Tortilla
  - Grilled Vegetables and Herb Marinated Smoked Mozzarella, Tapenade Spread - Wrapped in a Herb Flavored Tortilla
- ❖ Choice of One (1) Dessert Selection:
  - Brownie
  - Cookie
  - Coconut Macaroon

**\$17+ per person**

## **LUNCH ON THE GO! (2)**

### **BENTO - OKAZUYA #1**

- ❖ SPAM MUSUBI
- ❖ HIBACHI CHICKEN – TERIYAKI GLAZE
- ❖ NAMASU
- ❖ SHOYU HOT DOG
- ❖ VEGETABLES TEMPURA
- ❖ STEAMED RICE

**\$17+ per person**

### **BENTO - OKAZUYA #2**

TERIYAKI CHICKEN MUSUBI

- ❖ GRILLED AHI STEAK
- ❖ NISHIME
- ❖ JAPANESE PICKLES
- ❖ EDAMAME
- ❖ STEAMED RICE

**\$17+ per person**

The above prices are subject to 4.166% state sales tax

## **AFTERNOON BREAKS AND RECEPTIONS**

### **LEHUA**

HIBACHI CHICKEN SKEWERS  
EDAMAME  
CUCUMBER TAKO POKE  
TARO CHIPS WITH DIP  
MUSUBI

**\$18+ per person**

### **SANDALWOOD**

PITA CHIPS WITH HUMMUS  
VEGGIE PLATTER  
CHEESE PLATTER  
MARINATED PORTOBLE  
LETTUCE CUPS WITH SUNDRIED TOMATO CHICKEN, GOA CHEESE

**\$18+ per person**

### **KOA**

ASSORTED CRUDITES WITH DIPS  
CHARCUTERIE BOARD WITH GRILLED BREAD  
IMPORTED AND DOMESTIC CHEESE PLATTER  
CROSTINIS WITH ASSORTED TOPPINGS – PESTO, TAPENADE, HUMMUS  
MIXED OLIVES MEDLEY

(MENU AVAILABLE WITH WINE PAIRING – 1 WHITE 2 REDS)

**\$22+ per person**

Afternoon Reception Service: Based on a maximum of (90) minutes  
Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of  
\$3.00 per person will apply  
The above prices are subject to 4.166% state sales tax

## **DINNER**

### **KA'APUNI**

- ❖ BAKED POTATO SALAD
  - RED POTATOES, CRAB MEAT, GREEN ONIONS, LEMON GARLIC MAYONNAISE
- TOSSED TO ORDER SALAD STATION
- ❖ SPINACH SALAD
  - BACON, HARD BOILED EGGS, OVEN ROASTED SHIITAKE MUSHROOMS, FRIED ONIONS – WARM RED VINAIGRETTE
- ❖ CAESAR SALAD
  - GARLIC CROUTONS, PARMESAN CHEESE – CAESAR DRESSING

### **ENTREES**

- ❖ GRILLED LEMON MACADAMIA NUT CHICKEN
  - LEMON CITRUS MACADAMIA NUT BEURRE BLANC
- ❖ PAN ROASTED CATCH OF THE DAY
  - PINEAPPLE MANGO RELISH
- ❖ CHOICE OF 1:
  - BRAISED SHORT RIBS
    - RED WINE MUSHROOM SAUCE
  - OR
  - PORK RIBS
    - GLAZED WITH GUAVA BBQ SAUCE

- ❖ PENNE PRIMAVERA
- ❖ BROWN RICE PILAF
- ❖ FRESH VEGETABLES

- ❖ WARM BREAD ROLLS, BUTTER

### **DESSERT TABLE**

- ❖ CHEF'S SELECTION OF DESSERT (3)
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$40+ per person**

Dinner Service: Based on a maximum of (90) minutes



Requires a minimum of (35) guests – Under (35) guests, an additional surcharge of \$3.00 per person will apply

The above prices are subject to 4.166% state sales tax

### **KAMEHAMEHA'S FEAST EVENING BUFFET**

- ❖ HOUSE SALAD
  - MESCLUN KAMUELA GROWN BABY GREENS, CUCUMBERS, TOMATOES AND CARROTS – PUNA CITRUS VINAIGRETTE
- ❖ POHOLE FERNS SALAD
  - TOMATO, ONIONS, PATIS, SESAME SHOYU
- ❖ MOLOKAI PURPLE SWEET POTATO SALAD
- ❖ POTATO MAC

### **POKE TABLE – DISPLAYED ON ICE**

- ❖ AHI POKE, TAKO POKE, LOMI LOMI SALMON, POI

### **ENTRÉE TABLE**

- ❖ KALUA PIG AND CABBAGE
- ❖ HIBACHI CHICKEN
- ❖ LAU LAU
- ❖ PAN ROASTED MAHI MAHI WITH PINEAPPLE MANGO BUTTER
- ❖ STEAMED RICE
- ❖ CHOW FUN
- ❖ HILO MARKET FRESH VEGETABLES
  
- ❖ WARM TARO ROLLS AND BUTTER

### **DESSERT TABLE**

- ❖ HAUPIA
- ❖ PINEAPPLE UPSIDE DOWN CAKE
- ❖ LI HING MUI PINEAPPLE
  
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$58+ per person**

Dinner Service: Based on a maximum of (90) minutes

Requires a minimum of (35) guests – Under (35) guests, an additional surcharge of \$3.00 per person will apply

The above prices are subject to 4.166% state sales tax

## **KELAMOKU PRIME RIB & SEAFOOD BUFFET**

- ❖ CAESAR SALAD
  - GARLIC CROUTONS, PARMESAN CHEESE – CAESAR DRESSING
- ❖ HOUSE SALAD
  - MESCLUN KAMUELA GROWN BABY GREENS, CUCUMBERS, TOMATOES AND CARROTS PUNA CITRUS VINAIGRETTE
- ❖ ANTIPASTO PLATTER
  - GRILLED ZUCCHINI, ONIONS, SWEET PEPPERS, OVEN ROASTED MUSHROOMS, KALAMATA, FETA CHEESE, BALSAMIC DRESSING

### **CHILLED SEAFOOD BAR**

- ❖ POISSON CRU, CEVICHE, POKE, SHRIMP “COCKTAIL”

### **CARVING STATION – CHEF REQUIRED**

- ❖ HERB CRUSTED SLOW ROASTED PRIME RIB
  - AU JUS – MUSTARD – CHILI PEPPER WATER – HORSERADISH -
- ❖ ROASTED PORK LOIN
  - CHERRY PORT WINE SAUCE

### **ENTREES**

- ❖ STEAMED CLAMS WITH GARLIC WHITE WINE BUTTER SAUCE
- ❖ SAUTEED FRESH CATCH OF THE DAY IN WHITE WINE TOMATO BUTTER SAUCE
- ❖ ALFREDO SHRIMP PASTA
- ❖ BROWN RICE PILAF
- ❖ FRESH MARKET VEGETABLES
  
- ❖ WARM BREAD ROLLS, BUTTER

### **DESSERT TABLE**

- ❖ CHEF'S SELECTION OF DESSERT (3)

### **ICE CREAM BAR**

- ❖ HOT FUDGE, STRAWBERRY SAUCE, WHIPPED CREAM, CHOCOLATE VERMICELLI, NUTS
  
- ❖ FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED ASSORTED HERBAL TEAS

**\$88+ per person**

Dinner Service: Based on a maximum of (90) minutes

Requires a minimum of (35) guests – Under (35) guests, an additional surcharge of \$3.00 per person will apply

Chef fees are \$100.00 flat fee per Chef for the evening

The above prices are subject to 4.166% state sales tax

## **A LA CARTE LUNCH OR DINNER ENTRÉE OPTIONS**

- ❖ CATCH OF THE DAY
  - Sautéed with White Wine, Tomato, Garlic Butter
  - Sesame Crusted with Wasabi Cream
  - Stir Fried in Chinese Black Bean Sauce with Vegetables
  - Sautéed Local Style with Tomato, Onion, Ginger, Asian Flavors
- ❖ SHRIMP CURRY WITH MANGO CHUTNEY
- ❖ BRAISED PORK CHINESE STYLE
- ❖ SWEET AND SOUR PORK WITH PINEAPPLE
- ❖ CRISPY PORK BELLY WITH TOMATO AND ONIONS
- ❖ KALUA PORK AND CABBAGE
- ❖ CHICKEN LONG RICE
- ❖ GINGER CHICKEN – COLD OR HOT
- ❖ COCONUT CHICKEN CURRY
- ❖ ASIAN CHICKEN STIR FRIED
- ❖ ASIAN BEEF STIR FRIED
- ❖ GARLIC SHRIMP LINGUINE
- ❖ TOMATO BASIL PASTA WITH FRESH PARMESAN
- ❖ PAN FRIED RICE NOODLES WITH SHRIMP, CHICKEN OR VEGETABLES
- ❖ MUSHROOMS CHICKEN IN PARMESAN CREAM

THESE ENTREES ARE AVAILABLE FOR SUBSTITUTION AT PRICE VALUE AND AVAILABLE AS AN ADDITIONAL ENTRÉE SELECTION FOR \$8.00 PER PERSON

## **BEVERAGES**

## **SPECIALTY BEVERAGES**

### **CLASSIC**

Pinacle Vodka  
FID Gin  
Koloa Light Rum  
Koloa Dark Rum  
Jose Cuervo 1800 Tequila  
Jim Beam Bourbon  
40 Barrel Whiskey  
Johnnie Walker Red Scotch

### **DISTINCTIVE**

Ketel One Vodka  
Bombay Original Gin  
Koloa Light Rum  
Koloa Dark Rum  
Patron Silver Tequila Tequila  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Glenfiddich

### **HOSTED BAR PACKAGES BY THE HOUR PER PERS**

- Classic
- o One Hour \$36.00
  - o Two Hours \$50.00
  - o Each Additional Hour \$18.00
- Distinctive
- o One Hour \$40.00
  - o Two Hours \$55.00
  - o Each Additional Hour \$23.00

### **Domestic Beer**

- o Budweiser, Coors Light \$5
- o Kona Brewery: Big Wave Golden Ale, Longboard, Wailua Wheat \$7
- o Maui Brewing Company: Coconut Porter, Bikini Blonde, Big Swell \$7

## Imported Beer

- o Heineken, Heineken Light, Corona \$6

## BEVERAGES

## WINE LIST

### WHITE

#### ❖ CHARDONNAY

- o Kendall-Jackson California \$36
- o Sonoma-Cutrer Russian River \$48
- o Sauvignon Blanc Matua New Zealand \$32

#### ❖ DISCOVERY

- o Viognier Bonterra Mendocino \$40
- o Pinot Gris Acrobat Oregon \$32

### RED

#### ❖ PINOT NOIR

- o Mark West Central Coast \$32
- o Picket Fence Central Coast \$36

#### ❖ CABERNET SAUVIGNON

- o Calina Reserva Chile \$32
- o Joel Gott 815 California \$40

#### ❖ DISCOVERY

- o Malbec Trapiche Broquel Argentina \$36
- o Zinfandel St Francis "Old Vines" Sonoma \$46

### OLD WORLD

- o Chardonnay Jadot Macon Villages France \$36
- o Pinot Grigio Caposaldo Italy \$32
- o Riesling CF Euro Asian Germany \$32
- o Sangiovese Antonori Santa Cristina Italy \$32

### SPARKLING

- o Hula O Maui Pineapple Sparkling Maui \$32
- o Domaine Carneros Taittinger, Brut California \$48
- o Segura Viudas Cava Brut Spain \$32
- o Zonin Prosecco Italy \$32
- o Veuve Cliquot, Brut France \$110

