



# ADDITIONAL MENUS

## SOUPS

- Tomato, Basil with Gourmet Crackers - \$2.50
- Lentil Soup with Grilled Herb Ciabatta - \$3.00
- Lobster Bisque with Crab Polenta Cake - \$4.00
- Cream of Onion with Feta and Sundried Tomato Pesto served with Crostini - \$3.50
- Vegetable Soup - \$2.50

## STEWES

- Sausage Stew - \$3.50
- Hearty Pork Stew - \$3.50
- Classic Beef Stew - \$3.50
- Homemade Chili - \$3.00
- Vegetarian Chili - \$3.00

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS  
\*PRICES ARE SUBJECT TO CHANGE\*



# HAWAIIAN

All buffets will be presented with elegant island linens and palm décor

## Appetizers

Brie with Mango Chutney and Green Chill served on toasted Crostini - \$3.00

Crab Wontons - \$3.50

Mango Salsa with Smoked Salmon on a toasted Crostini - \$3.50

Beef and Pineapple Kabobs - \$3.50

Vegetable and Fruit Kabobs - \$3.50

## Buffet

Entrees (choose two or three)

- **Coconut Curry Chicken** is grilled chicken breast, coconut milk, cauliflower on a bed of Jasmine Rice - \$3.50
- **Marinated Teriyaki Chicken** with Pineapples - \$3.50
- **Kalua Pua's** - Roasted Pork seasoned with Sea Salt - \$3.50
- **Teriyaki Beef or Chicken** – Beef or Chicken marinated in a Sweet Teriyaki Sauce \$3.50
- **Shoyu Chicken** – Steamed/Sauteed Chicken with Soy Sauce, Sugar, Garlic and Ginger - \$3.50
- **Huli Huli Chicken** – Chicken quarters flavored with Soy Sauce, Brown Sugar, Garlic, Ginger, Pineapple Juice and Wine - \$3.50
- **Chicken Long Rice** – Chicken thighs with Onions, Long Rice or White Rice, Garlic and Ginger - \$3.50
- **Soba Chuka Noodles** - \$2.50
- **Aloha Sweet Potatoes** - Yams, Almonds, Raisins, Coconut and Brown Sugar - \$2.50
- **Green Bean Salad** – Sauteed Green Beans, marinated Tomatoes, Red Onions and Artichoke - \$2.50
- **Hawaiian Cole Slaw** with Mandarin Oranges and Pineapples - \$2.50
- **Mixed Greens Salad** with Mango, Pineapples and Almonds - \$2.50
- **Tropical Fruit Salad** presented with whole Coconuts and Pineapples - \$3.50

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## HAWAIIAN (cont.)

### Desserts & Breads

- Hawaiian Bread with Butter and Banana Bread - \$2.00
- Pineapple Upside Down Cake - \$2.00
- Haupia – Coconut Pudding - \$1.50
- Ambrosia – Assorted Fruit marinated and topped with Whipped Cream - \$2.00

## ITALIAN

### Appetizers

Tomato Bruschetta – Roasted Red Peppers, Tomatoes, Mozzarella and Fresh Basil - \$2.50

Cheese Tortellini on a Skewer - \$3.00

Stuffed Portobello Mushrooms with Spinach and Marinara - \$3.00

### Buffet

Entrees (choose two or three)

**Caesar Salad** with Tomatoes, Garlic Croutons and Parmesan - \$2.50

**Antipasto Display** includes cured Meats, Mushrooms, Artichoke Hearts, Olives, various of Cheeses, Roasted Vegetables, Fresh Herbs and Aged Balsamic or Virgin Olive Oil - \$4.50

Meat Lasagna with Ground Beef, Garlic, Tomatoes and Cheeses - \$3.50

Vegetable Lasagna in a Marinara or Cream Sauce with Vegetables, Garlic and Cheeses - \$3.00

Chicken Picatta with a delicious White Wine & Lemon Caper Sauce - \$3.50

Chicken Alfredo with Spinach and Tomatoes - \$3.50

Penne Pasta with Vegetables and Marinara or Alfredo Sauce - \$3.00

Fettuccine Alfredo - \$3.00

Bow-Tie Pasta in a Vodka Cream Sauce - \$3.00

Primavera Pasta with Tri-colored Rotini Pasta, sautéed Vegetables and Parmesan - \$3.00

Focaccia and Garlic Bread (complimentary)

Fresh Fruit Display - \$3.50

Desserts: Chocolate Ganache Cake or any dessert off our menu (ask for quote)



## **MEXICAN**

### **Tacos - \$12.00 per person**

Chicken or Beef Tacos (flour tortilla or taco shells)

Tacos include Shredded Cheddar Cheese, Shredded Lettuce, Tomatoes, Guacamole, Salsa, Jalapeños, Sour Cream, Tortilla Chips, Queso Cheese, Refried Beans and Spanish Rice

### **Fajitas - \$12.00 per person**

Chicken or Beef (flour tortilla)

Tacos include Shredded Cheddar Cheese, Shredded Lettuce, Tomatoes, Guacamole, Salsa, Jalapeños, Sour Cream, Tortilla Chips, Queso Cheese, Pico di Gallo, Salsa Verde, Refried Beans and Spanish Rice

### **Yucatan Chicken Breast - \$6.00**

Chicken Breast marinated in Lime, Lemon, Orange Juice, Paprika and Olive Oil grilled to perfection and served with Salsa and Mexican Rice (warm corn or flour tortillas)

### **Additional Items**

Black Beans - \$2.00

Mexican Rice - \$2.00

Refried Beans - \$1.50

Avocados - \$1.50

Yellow Rice - \$2.00

Salsa Verde - \$1.00

Caesar Salad with Chili Croutons - \$2.50

Mixed Green Salad with a Spicy Vinaigrette - \$2.50

Shredded Cheddar Cheese

Diced Tomatoes - \$1.50

Lettuce - \$1.00

Onions - \$1.00

Green Chili - \$1.00

Desserts: Mexican Chocolate Cake, Churros and Cookies or any dessert off our menu



# CHILDREN

## ALA CARTE

- Chicken Tenders - \$2.50
- Hot Dogs - \$1.50
- Macaroni and Cheese - \$2.00
- Sweet N Sour or Barbecue Meatballs - \$2.50
- Spaghetti with Meat Sauce - \$2.50
- Lasagna with Meat - \$2.50
- Lasagna with Vegetables - \$2.50
- Green Beans - \$2.00
- Mixed Vegetables - \$2.00
- Pizza - \$3.00
- Fruit Bowls - \$2.50
- Yogurt Cups - \$1.00

## STATIONS

**Ice Cream Station** - Vanilla, Chocolate and Strawberry Ice Cream to include Sprinkles, Chocolate Chips, Nuts, M&M's, Oreo Crumbles, Chocolate Syrup, Strawberry Syrup, Caramel Syrup, Bananas and Cherries served in a small boat

**\$6.00 per person**

**Hot Dog Station** - All Beef Hotdogs, Relish, Mustard, Ketchup, White Onions, Chili, Shredded Cheddar Cheese, Green Onions

**\$5.00 per person**

**Chocolate Station** - Milk Chocolate (warm), Strawberries, Cantaloupe, Apples, Bananas, Marsh Mallows, Pretzels, Raisins, Mini Brownies, Whipped Cream and Mini Cookies

**\$7.00 per person**

## DRINKS

Sweet Tea, Punch, Lemonade, Water, Chocolate Milk and Orange Juice - **\$1.50**



# HOLIDAY

**All buffet menus will be decorated with an elegant holiday presentation  
Call for a quote**

## HOLIDAY MENU ONE

Roasted Turkey with Turkey Gravy  
Sliced Honey Baked Ham  
Corn Bread Stuffing  
Candied Yams  
Green Beans with Onions and Peppers  
Mixed Greens Salad with Ranch and Vinaigrette Dressings  
Rolls and Butter  
Cranberry Sauce  
Desserts: Apple Pie and Pumpkin Pie

## HOLIDAY MENU TWO

Roasted Turkey with Turkey Herb Gravy and Dijon Mustard  
Sliced Honey Baked Ham  
Corn Bread Stuffing or Apple Pecan Stuffing  
Macaroni and Cheese  
Vegetable Medley  
Mixed Greens Salad with Ranch and Vinaigrette Dressings  
Rolls and Butter  
Cranberry Sauce  
Desserts: Sweet Potato Pie and Red Velvet Cake



## HOLIDAY MENU THREE

**Beef Brisket** – Sliced Brisket marinated in a broth of Onions, Carrots, Garlic and White Wine topped with Caramelized Onions

**Roast Prime Rib of Beef** served with a Shiitake and Onion Sauce

**Roasted Brisket** in a Marsala Mushroom and Onion Sauce

**Baked Chicken with Sun Dried Tomatoes**, Prosciutto, Garlic and Parmesan topped with Leeks in a Fresh Basil Sauce

**Raspberry Chicken** with Tomatoes and Raspberries in a White Wine Creamy Sauce

**Chicken Francaise** with Mushrooms and Artichoke

**Chicken Daniel** - Sautéed Chicken Thighs with Chives, Tarragon, Basil and Tomatoes Cream Sauce

**Baked Salmon** served with a Lemon and Dill Sauce

**Basil and Pine Nut Crusted Salmon** with Chardonnay Sauce

**Crusted Pork Loin** with a Fruit Chutney

Smoked Gouda, Garlic, Rosemary, Roasted, Yukon Mashed Potatoes or Au Gratin **Potatoes**

**Rice** Pilaf, Jasmine Rice, Wild Rice, Yellow Rice or White Rice

Mediterranean **Pasta** with Artichokes, Roma Tomatoes, Eggs and Asiago Cheese baked and topped with Parmesan Cheese

Mixed Greens **Salad** with Pears, Bacon, Gorgonzola and Walnuts

Roasted Vegetable and Potato **Salad** – Zucchini, Asparagus, Bell Pepper, Red Onion, Roasted Eggplant, Yukon Potatoes tossed in Balsamic Vinaigrette

Sauteed Green Bean **Salad** with Tomatoes and Caramelized Red Onions