

PACIFIC RIM RECEPTION

Price is based on a minimum of 50 guests and a maximum service time of two hours

JAPAN

Island Sashimi with Shoyu and Wasabi
Shrimp and Vegetable Tempura
(Prepared by a Chef @ \$300.00 plus tax, each)
Assorted Skewers of Beef, Chicken, Rock Shrimp and Vegetable
Steamed Brown and White Rice

CHINA

Assorted Dim Sum with Dipping Sauces
Li Hing Mui Pork Tenderloin
Vegetable Stir-Fry with Tofu
Peking Duck Salad with Mandarin Oranges

THAILAND

Vegetable Summer Rolls with Mint, Basil and Peanut Dipping Sauce
Green Papaya Salad with Grilled Shrimp
Chicken Satay with Curry Glaze
Loaves of French Bread, Rustic Rolls and Ginger Lavosh

POLYNESIA

Lomi Lomi Salmon Stuffed in Roma Tomatoes
Coconut Fried Shrimp with Guava Sauce
Mac Nut Crusted Island Catch
Namasu

DESSERTS

Coconut Haupia
Sticky, Rice with Tapioca Pearls and Mango
Mocha Brownie, Strawberry-Mint Salad
Pastry Cream Puffs, Paauilo Vanilla Custard
Mauna Kea "Ambrosia" Salad

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$140.00 per person

Prices are subject to 19% service charge and 4.166% state tax
In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.