

HUKILAU – HAWAIIAN CLAMBAKE

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

Salad Bar

Organic Lettuces, Mushroom, Sprouts, Tomatoes, Onions, Carrots and Croutons
Assorted Dressings

Our Chef's Selection to Include Two of the Following:

Seafood Salad, Tomato and Onion with Ogo, Potato Salad or Pasta Salad

Seared Ahi Sashimi with Shoyu and Wasabi

Vegetable Crudit  with Dips

Deep Water Oysters and Jumbo Shrimp Arranged on Ice
Smoked Cocktail Sauce, Oriental Ponzu Sauce and Lemon

Clam Chowder with Oyster Crackers

Clams and Mussels Steamed in Beer and Shallots

Kona Lobster with Drawn Butter

Peel-n-Eat Shrimp with Cajun R moulade and Drawn Butter

Char-Broiled Catch of the Day with Lemon and Onion Confit

Herb Crusted Prime Rib Au Jus
(Chef to Carve @ \$275.00 plus tax, each)

Steamed Red Potatoes with Parsley

Corn on the Cob

Vegetables of the Day

Freshly Baked Rolls and Breads

Our Pastry Chef's Selection of Desserts

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,
Prince Selection of Hot Teas

\$105.00 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.