

À la Carte Hors d'oeuvres

Cold Hors d'oeuvres

- Crabmeat Salad on Artichoke Heart or Papaya
\$34.00
- Lobster Medallion on Cucumber and Caviar
\$41.00
- Roasted Eggplant and Pepper Crustini with Tomato Mozzarella
\$26.00
- Lychee Stuffed with Mascarpone and Macadamia Nuts
\$27.00
- Cherry Tomato Filled with Lomi Salmon or Ham Mousse
\$26.00
- Seared Ahi Canapé with Wasabi Aioli and Pineapple-Lychee Salsa
\$29.00
- Smoked Salmon Roulade Canapé on Cucumber with Tobiko
\$35.00
- Prosciutto and Marinated Asparagus Spears
\$25.00
- House Smoked Salmon with Pesto on Pumpnickel
\$26.00
- Vegetarian Summer Roll with Peanut Sauce
\$25.00
- Ahi Poke on Cucumber
\$33.00
- Bay Shrimp Salad on Cracker
\$28.00

Hot Hors d'oeuvres

- Beef or Chicken Satay with Peanut Sauce
\$26.00
- Petite Crab Cakes with Hawaiian Chili Pepper Remoulade
\$31.00
- Kataifi Wrapped Shrimp with Sweet Chili Sauce
\$35.00
- Hoisin Chicken Burritos with Sour Cream and Salsa
\$21.00
- Beer Batter Chicken with Mustard and Guava Dip
\$23.00
- Baby Lamb Chops with Merlot and Mint Reduction
\$31.00
- Scallops Wrapped in Smoked Bacon
\$27.00
- Stuffed Mushrooms with Crabmeat or Spinach and Feta
\$27.00
- Spring Rolls with Sweet Chili Sauce
\$26.00
- Stuffed Kalua Pork in Bao Buns with Hoisin Glaze
\$26.00

Prices are subject to a 17% service charge and Hawaii State Tax.

100 Holomoana Street, Honolulu, Hawaii 96815
Tel. 808.956.1111, Ext. 11 ~ Fax 808.944.4453
www.PrinceResortsHawaii.com

Hot Hors d'oeuvres
continued

- Vegetable Tempura with Dipping Sauce
\$23.00
- Assorted Dim Sum with Soy Mustard
\$23.00
- Coconut Fried Shrimp with Guava Sauce
\$29.00
- Spanakopita
\$20.00
- Kalua Pig Quesadilla
\$26.00
- Crispy Won Ton with Soy Mustard
\$21.00
- Prosciutto Wrapped Prawns
\$35.00
- Oysters or Half Shell Scallops Rockefeller
\$35.00
- Sesame Glazed Chicken Drumettes
\$20.00
- Shrimp Croquettes with Sweet Chili Aioli
\$29.00

All Cold and Hot Hors d' Oeuvres are priced per dozen with a minimum of three dozen per selection.

Prince Selection

- Maui Style Potato Chips
- Pretzels
- Deluxe Mixed Nuts
- Crudités of Vegetables with Assorted Dips
- Selection of Four Hot and Four Cold Hors d'oeuvres from the À la Carte Hors d'oeuvres Menu
8 pieces total per person

\$31.00 per person

Specialty Stations

Specialty Stations

- Caesar Salad
Hearts of Romaine, Garlic Croutons, Anchovies, Grilled Chicken
Bay Shrimp and Shaved Romano Cheese, Traditional Caesar Dressing
\$10.00 per person
- Italian Pasta
Cheese Tortellini, Penne and Rotelli Pasta with Marinara, Pesto
and Garlic Clam Sauce
Focaccia and Garlic Bread
\$12.00 per person
- Vietnamese Pho Station
Thinly Sliced Beef with Vegetables and Condiments
\$13.00 per person
- Japanese Sushi Counter
Nigiri and Maki Sushi
\$26.00 per person
- Chinese Roast Duck
Steamed Buns, Hoisin Sauce and Green Onions
\$10.00 per person
- Omelet Station
\$6.00 per person

**All specialty stations require a minimum of 40 guests,
and one Chef or Attendant at \$150.00 plus tax each.**

Prices are based on a maximum service time of one and one-half hours.

Carved Specialties

Chef to Carve

- Steamship Round of Beef with Mustard and Horseradish
Serves 150 persons
\$500.00
- Herb Roasted Prime Rib of Beef Au Jus and Horseradish
Serves 50 persons
\$350.00
- Blackened Oolong Tea or Roast New York Strip Loin of Beef
with Ginger-Green Peppercorn Sauce
Serves 40 persons
\$400.00
- Peppercorn Crusted Tenderloin of Beef with Shiitake and Truffle Jus
Serves 20 persons
\$250.00
- Roasted Leg of Lamb with Garlic and Thyme
Serves 25 persons
\$200.00
- Herb Crusted Rack of Lamb with Thyme Jus and Mint Jelly
Serves 5 persons
\$45.00 per rack (8 Chops)

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Carved Specialties

continued

- Roast Pig with Steamed Buns, Hoisin and Plum Sauce
Serves 80 persons
\$500.00
- Honey Glazed Ham with Rum Raisin Sauce
Serves 75 persons
\$300.00
- Roast Breast of Turkey with Cranberry Sauce
Serves 10 persons
\$50.00

All carving stations require one Chef or Attendant at \$150.00 plus tax each.

All carving stations are served with a variety of Freshly Baked Rolls and Breads.

Sweet Finish

- Dessert Bar
Bakery Fresh Cakes and Pies
Fresh Fruit Skewers and Fresh Strawberries with Chocolate Sauce
\$11.00 per person
- Sundae Bar
Vanilla Bean, Chocolate and Strawberry Ice Cream
Hot Fudge, Strawberry and Caramel Sauce
Sundae Toppings to Include:
M&M's, Whipped Cream, Candy Sprinkles, Cookie Crumbles
Diced Nuts and Cherries
\$11.50 per person
- Flambé Station
Local Bananas with Brown Sugar, Banana Liqueur and Hana Bay Rum
Vanilla Bean Ice Cream
\$12.00 per person
- Crepe Station
Crepes Filled with Pastry Cream and Fresh Tropical Fruits
Vanilla Bean Ice Cream
\$14.50 per person
- Fresh Fruit Tree
Serves 75
\$375.00

All sweet finish stations require a minimum of 40 guests, and one Chef or Attendant at \$150.00 plus tax each.

Reception

Cold Selections

- Hakone Sashimi Boat with Wasabi and Soy Sauce
150 pieces
Market Price
- Hawaiian Sampler
Ahi and Tako Poke, Pipikaula
Serves 50 persons
\$300.00
- Ahi Poke or Tako Poke
Serves approximately 40 persons
\$175.00
- Steak Poke
Serves approximately 50 persons
\$150.00
- Pipikaula
Serves 25 people
\$100.00
- Island Seafood Bar
Jumbo Shrimp, Crab Legs, Mussels, Oysters on the Half Shell
Cocktail Sauce, Remoulade Hawaiian Mignonette, Tabasco and Lemon
Twelve pieces per person
\$28.50 per person
- Iced Jumbo Shrimp with Zesty Cocktail Sauce
\$37.00 per dozen
- Pacific Oysters and Mussels on the Half Shell with Hawaiian Mignonette
\$35.00 per dozen
- Crab Claws on Ice with Lemon and Cocktail Sauce
\$42.00 per dozen
- Antipasto Platter
Grilled Marinated Vegetables and Thinly Sliced Deli Meats
Serves 10 persons
\$35.00
- Smoked Salmon with Traditional Condiments, Baguettes and Cream Cheese
Serves 25 persons
\$175.00
- Cold Cut Platter
Thinly Sliced Prosciutto, Genoa Salami, Bologna, Roast Beef, with Cornichon
Serves 50 persons
\$275.00
- Imported and Domestic Cheese Platter with Crackers and Lavosh
Serves 50 persons
\$275.00
- Fresh Sliced Fruit and Seasonal Berries,
Pineapple, Watermelon and Seasonal Melon
Serves 50 persons
\$175.00
- Vegetable Crudités with Assorted Dressings
Serves 50 persons
\$150.00

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Hot Selections

- Garlic Steamed Mussels and Manila Clams with Garlic Bread
Serves 40 persons
\$160.00
- Roast Duck with Bao Buns and Plum Sauce
Serves 40 persons
\$150.00
- Teriyaki Steak
Serves 50 persons
\$140.00
- Shrimp Scampi with Garlic Butter
Serves 40 persons
\$200.00
- Asian Stir Fried Noodles
Serves 40 persons
\$80.00
- Mochiko Chicken
Serves 40 persons
\$120.00
- Spicy Buffalo Chicken Wings
Serves 60 persons
\$120.00
- Li Hing Baby Back Ribs
Serves 40 persons
\$200.00

Sushi Selections

- Futomaki
Eight pieces per roll
\$12.00 per roll
- Hosomaki
Kyuri, Kanpyo, Oshinko
Six pieces per roll
\$6.00 per roll
- Inari
\$20.00 per dozen
- Nigiri
Maguro, Ebi, Ika, Salmon, Hotate, Hokkigai
\$38.00 per dozen
- Deluxe Nigiri
Maguro, Hamachi, Ebi, Sake, Hokkigai, Hotate
\$50.00 per dozen