

Served Dinner

M E N U O N E

Salads, select one

- Prince Caesar Salad
Boursin Cheese Croutons, Freshly Grated Reggiano Parmesan
Traditional Caesar Dressing
- Vine Ripened Tomato and Maui Onion Salad
Basil Vinaigrette
- Mixed Baby Greens and Tomato
Fresh Herb Vinaigrette
- Baby Spinach, Shiitake Mushrooms and Prosciutto
Warm Bacon Dressing
- Butter Lettuce, Roasted Peppers and Maui Onions
Balsamic Vinaigrette

Entrées, select one

- Sauteed Medallions of Turkey and Garlic Roasted Prawns
Diable Sauce and Garlic Mashed Red Skin Potatoes
- Braised Asian Style Pork
Baby Bok Choi and Hoisin Sauce, Steamed White Rice
- Macadamia Nut Crusted Fresh Mahi Mahi
Lime Butter, Lychee-Pineapple Salsa, Mashed Potatoes
- Char Grilled Angus New York Steak (10 oz.)
Bordelaise Sauce, Roasted Fingerling Potatoes
- Supreme of Salmon Misoyaki
Wilted Baby Spinach
Pickled Ginger and Steamed White Rice
- Chicken Piccata
Parmesan Cheese, Lemon Capers and Garlic Mashed Potatoes

Desserts, select one

- Mango Cheesecake with Tropical Sauces
- Mocha Crème Brûlée
- Sliced Seasonal Fresh Fruits and Tropical Sorbets
- Chocolate Truffle Tart with Oreo Cookie Crust
Raspberry Coulis and Chocolate Sauce
- Liliko'i Mousse, Minted Fresh Tropical Fruit Salad

Choice of Salad, Entrée and Dessert

All Dinners include a Medley of Steamed Fresh Vegetables
Freshly Baked Rolls with Butter
Freshly Brewed Blend and Decaffeinated Coffee, Prince Hot Tea

\$43.00 per person

Price based on a minimum of 40 guest
Price are subject to a 19% service charge and 4.712% Hawaii State Tax.
All prices and menu items subject to change without notice.

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

Served Dinner

M E N U T W O

Soups, select one

- Creamy Tomato Soup, Garlic Basil Croutons
- Crab Chowder, Poppy Seed Bread Stick
- Clam and Corn Chowder

Salads, select one

- Hearts of Romaine
Reggiano Parmesan Cheese, Caesar Dressing
- Grilled Marinated Vegetables with Baby Lettuce
Creamy Herb Dressing
- Tender Leaves of Butter Lettuce
Herb Marinated Rock Shrimp and Lemon Oil Vinaigrette
- Baby Greens with Vine Ripened Tomatoes, Buffalo Mozzarella
Balsamic Vinaigrette
- Waimea Red and Golden Tomatoes
Saved Maui Onions, Basil Oil
- Baby Spinach Leaves, Shiitake Mushrooms, Roasted Peppers,
Balsamic Vinaigrette

Entrées, select one

- Mixed Seafood Grill
Mahi Mahi, Prawns and Scallops, Lobster Sauce and Black Sesame Seed
Steamed Jasmine Rice
- Grilled Salmon Steak
Bay Shrimps, Fresh Dill Sauce, Parsley Potatoes
- Sauteed Stuffed Chicken Breast
Scallops, Marsala Wine and Kona Mushroom Ragout
with Macadamia Nut Basmati Rice
- Grilled Tenderloin of Beef (8 oz.)
Confit of Onions Cabernet, Peppercorn Reduction, Roasted Potatoes
- Roasted Medallion of New York Steak (8 oz.)
Wrapped with Crispy Bacon, Bordelaise Sauce, Garlic Mashed Potatoes
- Chicken Oscar
Crab Meat, Asparagus and Hollandaise

Desserts, select one

- Chocolate Opera with Raspberry Coulis and Fresh Fruits
- Grand Marnier Infused Brownie and Chocolate Mousse in Chocolate Cup
- Ginger Crème Brûlée
- Marble Cheesecake with Fresh Fruit
- Mango Mousse Cake with Raspberry Coulis and Fresh Tropical Fruits

Choice of Soup, Salad, Entrée, and Dessert

All Dinners include a Medley of Steamed Fresh Vegetables
Freshly Baked Rolls with Butter
Freshly Brewed Blend and Decaffeinated Coffee, Prince Hot Tea

\$47.00 per person

Price based on a minimum of 40 guest

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Appetizers, select one

- Smoked Salmon Roulade
Capers and Sour Cream
- Hoisin Glazed Duck Breast
on Confit of Duck Leg
- Crab Cake
on Wilted Spinach with Sweet Chili Aioli
- Cajun Seared Ahi
Pineapple-Lychee Salsa
- Seared Jumbo Scallop
on Compote of Tomatoes and Saffron Sauce
- Shrimp and Crab Filled Ravioli
Lobster Cream and Basil Pesto

Soup or Salad, select one

Soup

- Shrimp and Corn Chowder
- Wild Mushroom Cream with Dungeness Crab
- Seafood Gumbo

Salad

- Vine Ripened Tomato
Sweet Maui Onions and Raspberry Vinaigrette
- Heart of Butter Lettuce
Bay Shrimp, Lemon Oil
- Baby Romaine
Roasted Peppers, Maui Onions, Greek Olives, and Balsamic Vinaigrette
- Hearts of Palm
Asparagus, Roasted Peppers, Creamy Herb Dressing

Entrées, select one

- Snapper and Jumbo Scallops
Kona Mushroom Ragout and Vegetable Rice Pilaf
- Roast Prime Rib of Beef and Chicken Breast
Au Jus with Horseradish and Hamakua Mashed Potatoes
- Medallions of Blackened Oolong Tea Strip Loin
Garlic Ginger Cream, Lyonnaise Potatoes
Accompanied by Baked Lobster Tail and Bernaise Sauce
- Crab Filled Chicken Breast
Red Thai Curry Sauce, Kahuku Corn Relish, Macadamia Nut Rice
- Mochiko Butterfish with Jumbo Scallops and Shrimp
Sweet Chili Aioli, Cucumber Namasu, Saffron Basmati Rice

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Desserts, select one

- Chocolate Crème Brûlée
- Pear and Berry Frangipan Tart with Chocolate Sorbet
- Liliko'i Cheesecake with Strawberry Coulis
- Kona Coffee Tiramisu with Mocha Sauce
- Sliced Seasonal Fresh Fruits and Tropical Sorbets

Choice of Appetizer, Soup or Salad, Entrée and Dessert

All Dinners include a Medley of Steamed Fresh Vegetables

Freshly Baked Rolls with Butter

Freshly Brewed Blend and Decaffeinated Coffee, Prince Hot Tea

\$52.50 per person

Price based on a minimum of 40 guest

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