



Seafood Dinner Buffet
January 27 - 29, 2012
5:30 p.m. – 9:30 p.m.



Appetizers and Salads

Chilled Crab Legs, Peel and Eat Shrimp Cocktail
Sashimi Platter
Ahi Poke, Tako Poke
Lomi Lomi Salmon
Half Shell Mussels and Oysters
Assorted Cheese Platter with Crackers
Sliced Fresh Seasonal Fruits
Chef Elsa's Salad Creations
A Selection of Homemade Kim Chee
Roasted Vegetables and Mushrooms with Rotelli Pasta and Maui Onion Vinaigrette
Cous Cous and Assorted Vegetables
Broccoli & Bay Shrimp Salad
Potato and Macaroni Salad
Mixed Manoa Greens with Assorted Topping and Dressings
Caesar Salad with Croutons

Sushi Station

Nigiri: Ika, Ebi, Ahi, Salmon
Temaki: Spicy Tuna, California Style, Salmon Skin, Unakyu, Scallop and Masago, Tempura Roll
Futomaki

Seafood Temptations

Steamed Clams with White Wine, Shallots and Leeks
Poached Crab Legs with Melted Butter
Shrimp and Scallop Scampi
Karaage Calamari with Sweet Chili Aioli

Cold Soba Station

with Condiments

Chef's Selection of Hot Items

Shrimp & Vegetable Tempura
Salmon Chazuke
Steamed Snapper Chinatown Style with Lup Chong, Ginger and Soy Sauce
Hoisin Glazed Pork Loin with Wok Vegetables
Char Siu Chicken with Baby Bok Choy
Sautéed Orzo with Edamame Succotash and Oyster Sauce

Steamed Parsley Potatoes

Vegetable du Jour
Steamed White Rice
Dinner Rolls
Clam Chowder

Chef's Action Station

Prime Rib with Au Jus, Creamy Horseradish and Au Jus

Prince Court Dessert Specials

Prince Court Bread Pudding with Vanilla Anglaise, Cheesecakes
Custard, Coconut Cake, Chocolate Macadamia Nut Pie
and Other Temptations

\$48.00 adult / \$24.00 children (ages 6 – 10 years)
plus tax and gratuity

For more information and reservations, call 944-4494

This is a sample menu only. Prices and menu subject to change without notice.