



This is a sample menu only.
Menu may be subject to change
without notice.



CHRISTMAS DINNER BUFFET

Thursday, December 24, 2009

Friday, December 25, 2009

5:00 p.m. – 9:00 p.m.

APPETIZERS & SALADS

Chilled Crab Legs, Shrimp Cocktail, Oyster and Mussels
Fresh Ahi and Nairagi Sashimi
Ahi Poke, Tako Poke
Lomi Lomi Salmon
Assorted Fresh Fruits
Assorted Cheese Platter with Crackers

Variety of House Salads to Include:

Homemade Kim Chee
Buffalo Mozzarella Cheese, Tomato and Basil
Antipasto Platter
Fried Spicy Tofu Salad
Assorted Sushi Platter
Mesclun Mixed Greens with Condiments
Spinach Salad with Warm Bacon Dressing

SOUP

Kabocha Pumpkin Chowder

VIETNAMESE PHO STATION

with Condiments

SEAFOOD TEMPTATIONS

Scallop and Shrimp Scampi
Baked Oyster Rockefeller
Clams with Sake and Miso
Steamed King Crab Legs
Shrimp and Vegetable Tempura

CHEF’S SELECTION OF HOT ITEMS

Grilled Herb Chicken with Hamakua Mushroom and Boursin Cheese Sauce
Steamed Opakapaka “China Town Style” with Hot Peanut Oil and Soy Sauce
Hoisin Glazed Leg of Lamb with Baby Bok Choi
Sauteed Orzo with Sun Dried Tomatoes, Bacon, Onions, Pine Nuts and Pesto

Fresh Vegetable du Jour
Au Gratin Potatoes
Honey Glazed Yams
Steamed Rice

ROAST PIG & KALUA STATION

with Hoisin and Plum Sauce and Bao Buns

CARVING STATION

Prime Rib of Beef with Au Jus and Creamy Horseradish
Baked Turkey Breast with Cranberry and Giblet Gravy

PRINCE COURT DESSERT SPECIALS

\$50.00 per person / \$25.00 per child (ages 6 - 10)
plus tax and gratuity

For Reservations, Please Call 944-4494



100 Holomoana Street Honolulu, HI 96815