

Dinner Buffet

Entrée Selections

Ocean Harvest

- Steamed Mahi Mahi on Somen Noodles with Ginger, Soy Sesame Sauce
- Poached Seafood Luau
- Manila Clams and Mussels with Chinese Black Bean Sauce
- Mixed Seafood Grill of Scallops, Shrimp and Mahi Mahi Lobster Sauce
- Char Grilled Fresh Catch with Ginger Butter and Fresh Fruit Salsa
- Hoisin Glazed House Smoked Salmon on Wilted Greens with Choi Sum
- Mahi Mahi on Capellini, Citrus Basil Sauce and Concassé of Vine Ripened Tomato, Garlic and Olive Oil
- Steamed Clams and Mussels with Sake, Miso and Leeks
- Sauteed Seafood with Saffron Coconut Sauce (Fish, Shrimp and Scallop)

Meat & Poultry

- Oven Roasted Chicken with Mushroom Demi Glace
- Medallions of Beef, Mushroom Ragout, Bordelaise Sauce
- Chicken Piccata with Lemon, Capers and Parmesan Cheese
- Teriyaki Steak with Fresh Scallions, Sesame Seeds
- Medallions of Turkey Breast with Scallops and Shrimp Marsala Sauce and Chive Cream
- Korean Kalbi Ribs
- Hoisin Glazed Chicken with Grilled Mushrooms and Choi Sum
- Thai Barbecue Chicken with Yellow Curry Sauce
- Braised Boneless Beef Ribs with Chili Fried Onion Rings
- Macadamia Nut Crusted Chicken, Robert Sauce on Spinach Florentine

Price based on a minimum of 75 guests

Prices are subject to a 17% service charge and Hawaii State Tax. '08

100 Holomoana Street, Honolulu, Hawaii 96815

Tel. 808.956.1111, Ext. 11 ~ Fax 808.944.4453

www.PrinceResortsHawaii.com

Dinner Buffet

All Dinner Buffets Include:

- Sliced Fresh Seasonal Fruits
- Mesclun Baby Greens with Selected Dressings
- Chef's Soup Selection Freshly Baked Rolls and Butter
- Medley of Steamed Riviera Vegetables
- Choice of Steamed White Rice, Rice Pilaf, Potato or Pasta
- Pastry Chef's Selection of Desserts
- Freshly Brewed Kona Blend and Decaffeinated Coffee, Hot Tea

- Selection of:
One Appetizer
Four Salads
Two Entrées
\$46.00 per person

- Herb Roasted Prime Rib of Beef, Au Jus, Horseradish and Pommery Mustard
\$51.00 per person

- Selection of:
Two Appetizers
Five Salads
Three Entrées
\$50.75 per person

- Herb Roasted Prime Rib of Beef, Au Jus, Horseradish and Pommery Mustard
\$55.75 per person

- Selection of:
Two Appetizers
One Specialty Appetizer
Five Salads
Three Entrées
One Choice of Carving Item, Chef to Carve
\$62.00 per person

Price based on a minimum of 75 guests
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Appetizer Selections

- Futomaki Sushi Platter
- Assorted Dim Sum with Dipping Sauce
- Tomato and Buffalo Mozzarella, Pesto Dressing
- Smoked Salmon with Capers and Onions
- Fresh Vegetable Crudités
- Imported and Domestic Cheese Platter
- Fried Won Ton with Soy Mustard Sauce
- Vegetarian Summer Rolls with Oriental Sauce or Peanut Sauce
- Antipasto Platter; Grilled Marinated Vegetables and Thinly Sliced Deli Meats
- Chinese Style Cold Ginger Chicken with Scallions, Ginger and Cilantro
- Chef's Hawaiian Grazing Platter
with Ahi and Tako Poke, Lomi Salmon, Pipikaula and Cucumber Kim Chee

Specialty Appetizer Selections A'la Carte \$10.75 per person Eight pieces per person

- Iced Shellfish Platter:
Dungeness Crab Legs, Oysters and Jumbo Shrimp Cocktail with Mussels
Zesty Cocktail Sauce and Hawaiian Mignonette
- Sashimi Platter Fresh Ahi and Nairagi with Wasabi Shoyu
- Smoked Salmon Roulade with Capers and Sour Cream

Salad Selections

- Imitation Crab Salad with Broccoli and Cauliflower
- Prince Caesar Salad
Reggiano Parmesan, Garlic Croutons and Traditional Caesar Dressing
- Tofu, Salmon, Watercress, Tomato and Onion Salad, Shoyu Vinaigrette
- Namasu
- Hawaiian Style Crab and Potato Salad
- Lomi Lomi Salmon
- Somen Salad
- Artichoke Salad with Mushrooms, Basil Dressing
- Grilled Eggplant Salad
- Grilled Vegetable Salad
- Potato Macaroni Salad
- Oriental Chicken Salad
- Roasted Duck Salad with Bean Sprouts, Hoisin Dressing
- Fried Spicy Tofu Salad
- Pasta and Bay Shrimp Salad, Vinaigrette Dressing

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Served Dinner

M E N U O N E

Salads, select one

- Prince Caesar Salad with Boursin Cheese Croutons
Freshly Grated Parmesan and 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

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

Desserts, select one

- Chilled 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 Kona Blend and Decaffeinated Coffee, Prince Hot Tea

\$40.50 per person

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Served Dinner

M E N U T W O

Soups, select one

- Creamy Tomato Soup, Garlic Basil Croutons
- Crab Chowder, Poppy Seed Bread Stick
- Fresh Vegetable Minestrone

Salads, select one

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

Entrées, select one

- Mixed Seafood Grill with Mahi Mahi, Prawns and Scallops
Lobster Sauce and Black Sesame Seed, Steamed Jasmine Rice
- Grilled Salmon Steak with Bay Shrimps, Fresh Dill Sauce, Parsley Potatoes
- Sautéed Stuffed Chicken Breast with Scallops, Marsala Wine and Kona Mushroom Ragout, with Macadamia Nut Basmati Rice
- Grilled Tenderloin of Beef (8 oz.)
with 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
- Baked Chicken Cordon Bleu
with Pommery Sauce, and Lyonnaise Potatoes

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 Kona Blend and Decaffeinated Coffee, Prince Hot Tea

\$44.50 per person

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M E N U T H R E E

Appetizers, select one

- Smoked Salmon Roulade with Capers and Sour Cream
- Hoisin Glazed Duck Breast on Confit of Duck Leg
- Dungeness Crab Cake on Wilted Spinach with Citrus Chive Butter
- Cajun Seared Ahi with Pineapple-Lychee Salsa
- Seared Jumbo Scallop on Compote of Tomatoes and Saffron Sauce
- Shrimp & 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 with Roasted Peppers, Maui Onions, Greek Olives, and Balsamic Vinaigrette

Entrées, select one

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

Desserts, select one

- Chocolate Crème Brûlée
- Pear and Berry Frangipan Tart with Chocolate Sorbet
- Liliko'i Cheesecake
- 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 Kona Blend and Decaffeinated Coffee, Prince Hot Tea

\$50.00 per person

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