



Hapuna Beach Prince Hotel

Plated Dinner Menus

Prices are based on a minimum of 30 guests

‘EKAHI

*Baby Upcountry Greens
Flower Confetti, Waimea Tomatoes
Fresh Herb Vinaigrette*

*Big Island Catch
Tomato Poke, Lime Butter Sauce*

Dinner Rolls with Sweet Butter

*Mocha and Strawberry Charlotte
Espresso Syrup*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$65.00 per person

‘ELUA

*Big Island Caesar Salad
Hawaiian Garlic Croutons and Caesar Dressing
Freshly Grated Parmesan Cheese*

*Lemon and Basil Marinated Breast of Chicken
Hamakua Mushroom Ragout, Natural Juices*

Dinner Rolls with Sweet Butter

*Mango Beggars Purse Filled with Jasmine Rice Pudding
Passion Fruit and Coconut Sauces*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$59.00 per person

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ĒKOLU

Hawaiian Ginger Chicken Broth with Asian Vegetables

*Tender Baby Greens and Hoisin Duckling
Raspberry Ginger Vinaigrette*

*Macadamia Nut Crusted Island Fish
Lilikoi Beurre Blanc*

Dinner Rolls with Sweet Butter

*Caramelized Pineapple Cheesecake
Kiwi Strawberry Coulis*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$63.00 per person

ĒHA

Chilled Waimea Tomato Consommé with Flower Confetti

*Baby Field Greens with Prosciutto
Herb Focaccia
Kalamata Olive Dressing*

*Pan Seared Mahi Mahi and Shrimp
On Taro Pancake and Kona Mushrooms
Demi Butter Sauce*

Dinner Rolls with Sweet Butter

*Banana Mousse on Chocolate Decadence Cake
Raspberry Sauce*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$68.00 per person

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ELIMA

Hilo Corn and Shrimp Chowder

*“Kahua Ranch” Spinach Leaves
Shiitake Mushrooms, Roasted Peppers
Balsamic Vinaigrette*

*Grilled New York Steak
Ali'i Mushrooms, Cabernet Sauvignon Reduction*

Dinner Rolls with Sweet Butter

*Poached Pear
Champagne Mousseline and Raspberry Sauces*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$68.00 per person

EONO

*Charred Ahi Sashimi and Kaiware Sprout Salad
Wasabi Dressing*

*Waimea Red and Golden Tomatoes
Hilo Hearts of Palm, Shaved Onions
Basil Oil*

*Herb Marinated Grilled Chicken
Breadfruit Pudding*

Dinner Rolls with Sweet Butter

*Kona Coast Flourless Chocolate Torte
Guava and Caramel Sauces*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$66.00 per person

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EHIKU

*Seafood Gyozas of Kona Lobster, Shrimp and Scallop
Sweet Chili Butter Sauce*

*“Manoa” Lettuce Leaves
Grilled Asparagus and Yellow Pear Tomatoes
Lilikoi Dressing*

*Seared Hawaiian Snapper
Crab Hash and Sweet Potato Lumpia
Thai Green Curry Glaze*

Dinner Rolls with Sweet Butter

*White Chocolate Terrine
Ka’u Orange Compote*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$70.00 per person

EWALU

*Dungeness Crab Cakes
Roasted Red and Yellow Pepper Coulis*

*Hot and Sour Duck Consommé
with Lemongrass*

*Tossed Kealakekua Baby Greens
Enoki Mushrooms, Roma Tomatoes, Shallots and Frica Crisp
Balsamic Vinaigrette*

*Seared Filet Mignon and Lobster Ragout
Confit of Shallots and Red Wine Sauce*

Dinner Rolls with Sweet Butter

*Tiramisu Grande
with Marbled Sweet Biscuit*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$84.00 per person

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‘EIWA

*Gravlax of Norwegian Salmon
Mustard Dill Sauce*

*Oven Roasted Garlic Soup
with Pacific Oysters*

*Tender Salad Greens with Smoked Duck
Fried Angel Hair Potato*

*Sautéed Veal Chop
Hamakua Mushrooms and Chervil*

Dinner Rolls with Sweet Butter

*Hawaiian Chocolate and Ka‘u Orange
Crème Brulée in Coconut Lace Basket
Seasonal Fruit Garnish*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$90.00 per person

‘UMI

*Consommé of Chicken
Big Island Watercress and Crab Won Ton*

*Kawamata Tomato Salad
Assorted Sprouts and Freshly Ground Black Pepper
Balsamic Vinaigrette*

*Ewa Chicken Breast and Sugar Cane Shrimp
Over Linguine with Garlic Black Bean Sauce*

Dinner Rolls with Sweet Butter

*Passion Fruit Chiffon
With Fresh Berries and Raspberry Sauce*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$91.00 per person

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UMI KUMAKAHI

*Kahua Ranch Spinach Salad with Spicy Grilled Shrimp
Creamy Parmesan Vinaigrette*

*Medallion of Veal and Pacific Lobster Tail
Sun Dried Tomato Polenta
Shiitake Mushroom Cream Sauce
Pineapple Compote*

Dinner Rolls with Sweet Butter

Chocolate and Amaretto Gianduja Tiramisu

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$87.00 per person

UMI KUMALUA

*Duo of Salmon - Smoked and Tartar
Toasted Rye Points, Maui Onion, Capers and Dill Aioli*

*Waimea Butter Lettuce Salad
with Roasted Red and Yellow Peppers
Fresh Basil and Macadamia Nut-Pesto Vinaigrette*

*Beef Tenderloin and Pacific Lobster Tail
Shiitake Mushroom and Truffle Sauce
Pineapple Compote
Oven Roast Potato*

Dinner Rolls with Sweet Butter

*Kona Coffee Mousse Torte
Chocolate and Vanilla Sauces
Seasonal Fresh Fruit Garnish*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$95.00 per person

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'UMI KUMAKOLU

*Herb and Lemongrass Risotto
with Rock Shrimp and Crispy Won Ton Pi*

*Asparagus Salad with Tomato and Prosciutto
Citrus Lilikoi Dressing*

*Grilled Filet Mignon and Alaskan King Crab
Garlic Mashed Potato Lumpia
Choron Sauce*

Dinner Rolls with Sweet Butter

*Chocolate and Banana Crème Brulee
Served in a Flaky Pastry Shell*

*Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas*

\$100.00 per person

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