



MAUI PRINCE HOTEL

MAKENA GOLF COURSES • MAKENA RESORT

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# ***Banquet Service Menus***

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**2008**



MAUI PRINCE HOTEL

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MAKENA GOLF COURSES • MAKENA RESORT

# ***Dinner***



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## PLATED DINNER

Minimum of forty guests required. Maximum food service period of two hours.

*Your Dinner Entrée Includes Soup or Salad,  
Choice of Mashed Potatoes **or** Steamed White Jasmine Rice, and Seasonal Vegetable Medley,  
Freshly Baked Rolls and Dessert  
Kona Coffee, Decaffeinated Coffee and Prince Tea Selection*

### **Entrees**

Baked Lobster Tail and Petite Tenderloin of Beef <i>Glazed with Asian Butter and Mushroom Stew Cabernet Wine Sauce</i>	\$89.00
Grilled Prawns and Petite Tenderloin of Beef <i>Ginger-Lime Butter and Pinot Noir Sauce</i>	\$80.00
Fire Roasted Filet Mignon <i>Pinot Noir Sauce and Wild Mushroom Stew with Crispy Leeks</i>	\$75.00
Petite Tenderloin of Beef and Sautéed Fresh Hawaiian Catch <i>Pinot Noir Sauce and Tropical Fruit Salsa</i>	\$75.00
Fire Roasted New York Steak <i>Wild Mushroom Ragout with Maui Onions, Cabernet Wine Sauce</i>	\$62.00
Pan Seared Tahitian Pepper Tiger Prawns <i>Linguine Noodles, Lemongrass Butter Sauce with Shiitake Mushrooms</i>	\$59.00
Oven Roasted Double Lamb Chops <i>Glazed with Chinese Herbs and Hoisin Sauce</i>	\$58.00
Oven Roasted Duck, <i>Ginger Plum Sauce and Crispy Noodles</i>	\$56.00
Sautéed Fresh Hawaiian Mahi-Mahi <i>Ginger-Lime Butter Sauce and Tropical Fruit Salsa</i>	\$55.00
Pan Seared Boneless Breast of Chicken <i>Shiitake Mushroom, Diced Tomato and Leeks, Chicken Herb Jus</i>	\$52.00
Vegetable Medley with Angel Hair Pasta <i>Assorted Seasonal Vegetables, Steam, Grilled and Sautéed, Tomato Coulis</i>	\$50.00



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## PLATED DINNER

Minimum of forty guests required. Maximum food service period of two hours.

### *Appetizers*

Lobster Ravioli with Garlic Cream Sauce and Crispy Leeks	\$17.00
Pan Seared Shrimp Scampi with Angel Hair Pasta and Roasted Garlic Butter	\$15.00
Seared Ahi Sashimi with Somen Noodles and Soy-Ginger Vinaigrette	\$15.00
Mini Dungeness Crabcakes with Corn Relish and Tomato-Herb Coulis	\$14.00
Jumbo Shrimp Cocktail with Lemon and Horseradish Cocktail Sauce	\$14.00
Thai Style Vegetable Spring Roll with Sweet Chili Sauce	\$12.00
Spinach Ravioli with Ricotta Cheese and Roasted Tomato Sauce	\$12.00
Vegetarian Napoleon with Grilled Vegetables and Balsamic Reduction	\$12.00

### *Soups*

Roasted Corn Chowder with Sweet Red Peppers  
Makena Seafood Chowder  
Hot & Sour Soup with Roasted Duckling  
Wild Mushroom Bisque  
Chicken Consommé with Confetti Vegetables  
Island Tomato Gazpacho with Cucumbers and Herbs

**OR**

### *Salads*

Prince Caesar Salad with Garlic Croutons, Cherry Tomatoes and Parmesan Cheese  
Hearts of Romaine with Feta Cheese, Olives, Cucumber and Herb Vinaigrette  
Spinach Salad with Tomatoes, Oranges Segments, Crispy Noodles, Passion Fruit Vinaigrette  
Haleakala Mountain Greens with Sweet Maui Onions and Vine Ripened Tomatoes,  
Papaya Seed Vinaigrette



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***Desserts***

Fresh Tropical Fruit Flan

Lilikoi Cheesecake with Fresh Berries

Triple Chocolate Mousse Cake

Coconut Layer Cake with Tahitian Vanilla Bean Sauce

Mango Cheese Cake with Fresh Mango and Vanilla Sauce

Chocolate Macadamia Nut Brittle Flan *“Our Signature Dessert”*



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# ***Dinner Buffets***



### **DINNER BUFFETS**

**Minimum of fifty guests required. Maximum food service period of two hours.**

#### **Hawaiian Feast**

Kula Greens with Choice of Dressings  
Pineapple and Papaya Salad  
with Toasted Coconut Shavings  
Bean Sprout Salad, Oriental Dressing  
Lomi-Lomi Salmon  
Oriental Noodle Salad  
Fresh Vegetable Crudité  
Hawaiian Poi

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Grilled Hawaiian Fish  
with Tropical Fruit Salsa and Ginger-Lime Butter  
Ginger Chicken with Oriental Stir Fry Vegetables  
Grilled Teriyaki Beef Steak  
with Scallions and Toasted Sesame Seeds  
Kalua Pig with Kula Cabbage and Maui Onions  
Steamed Sweet Potato with Coconut Butter Glaze  
Steamed Vegetable Medley  
Hawaiian Stir Fried Rice **or** Steamed White Rice

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Fresh Baked Taro Rolls  
Sweet Butter

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Guava Chiffon Cake  
Chocolate Macadamia Cream Pie  
Lilikoi Cheese Cake  
Haupia (Traditional Hawaiian Coconut Dessert)

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Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$75.00 per person

#### **Ulupalakua Steak Fry & Barbecue**

Maui Potato Chips and Tortilla Chips  
with Maui Onion Dip and Tomato Salsa  
Haleakala Mountain Green Salad with Tomatoes,  
Cucumbers, Carrots and Maui Onions  
Ranch Dressing, Papaya Seed Vinaigrette,  
Thousand Island, Herb Vinaigrette  
Pineapple Cole Slaw  
New Potato Salad with Chives

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Portuguese Bean Soup  
with Kula Cabbage and Sausage

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Grilled Mahi Mahi with Ginger-Lime Butter  
and Papaya-Lychee Salsa  
Makawao Barbecue Baby Back Pork Ribs  
with Grilled Pineapple  
**From the Grill**

Kiawe Broiled Marinated Flank Steaks  
Barbecue Boneless Breast of Chicken

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Buttered Corn on the Cob  
Our Own Home Baked Beans  
Baked Potatoes with all the Fixins'

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Biscuits and Cornbread with Sweet Honey Butter

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Pineapple Upside Down Cake  
Haiku Lime Pie  
Strawberry Shortcake  
Chocolate Macadamia Nut Cream Pie

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Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$80.00 per person

*Chef attendant is required at \$150.00 per Chef for two hours*



**DINNER BUFFETS**

Minimum of fifty guests required. Maximum food service period of two hours.

***Makena Surf & Turf***

*Prince Caesar Salad Bar*

Tender Hearts of Romaine Lettuce  
with Caesar Dressing, Cherry Tomatoes, Anchovies,  
Roasted Garlic Croutons,  
Grated Parmesan Cheese

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Vine Ripened Tomato Salad with Maui Onions with  
Herb Vinaigrette

Sugar Snap Pea Salad with Bay Shrimp  
and Julienne Red Bell Peppers  
Sliced Tropical Fruit Platter

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Steamed Island Lobster Tail with Asian Butter  
(one half pound tail each per person)  
(to substitute lobster tail with whole Maine Lobster,  
add \$14.00 per person)

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Manila Clams and Mussels Steamed  
in White Wine and Chopped Garlic,  
Diced Tomatoes, Fresh Herbs

Pan Seared Fresh Hawaiian Catch with Rock Shrimp  
and Ginger-Lime Butter

New York Steak with Grilled Sweet Maui Onions  
Mini Corn on the Cob

Steamed Maui Red Skin Potatoes  
Medley of Fresh Vegetables

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Fresh Baked Sweet Bread Rolls  
and Sour Dough Bread

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Coconut Layer Cake  
Chocolate Macadamia Nut Brittle Flan  
Kona Coffee Cheesecake  
Banana Cream Pie

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Kona Coffee, Kona Decaffeinated Coffee  
Prince Selection of Teas

\$110.00 per person

***Maluaka Beach Front Buffet***

***Pacific Seafood Display on Ice***

Jumbo Shrimp Cocktail (each per person)  
Snap & Eat Dungeness Crab Legs (3 each per person)  
Oyster on the Half Shell (3 each per person)  
Lemon and Cocktail Sauce

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***(Choice of Salad Bar)***

*Prince Caesar Salad Bar*

Tender Hearts of Romaine Lettuce  
with Caesar Dressing, Cherry Tomatoes, Anchovies,  
Roasted Garlic Croutons, Grated Parmesan Cheese

**or**

*Spinach Salad Bar*

with Chopped Egg, Bacon, Sliced Mushrooms, Garlic  
Croutons, Parmesan Cheese and Cherry Tomatoes,  
Balsamic Vinaigrette

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***Soup***

Makena Seafood Chowder  
with Portuguese Sweet Bread Rolls

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***Off the Grill***

Rib-Eye Steak with Marinated Portabello Mushrooms and  
Cabernet Wine Sauce

Marinated Boneless Breast of Chicken  
with Grilled Pineapple Salsa  
Grilled Ahi (Tuna) Steaks

with Sweet Soy-Ginger Glaze and Scallions  
Assorted Grilled Vegetables, Zucchini, Eggplant,  
Maui Onion, Red and Green Bell Peppers

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Au Gratin Potatoes & Garlic Cream, Parmesan Cheese

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***Dessert***

Mini Tropical Fruit Tarts  
Guava Chiffon Cake

Triple Chocolate Layered Mousse Cake  
Lilikoi Cheese Cake

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Kona Coffee, Decaffeinated Coffee  
Prince Selection of Teas

\$125.00 per person

*Grill Chef Attendant @ \$150.00 per hour*  
*Minimum one hours of service required*



**DINNER BUFFETS**

Minimum of fifty guests required. Maximum food service period of two hours.

***The Makena Hoku Dinner***

***Salads***

Haleakala Mountain Greens, Kula Tomatoes,  
Cucumbers, Carrots and Maui Onions  
Papaya Seed Vinaigrette, Thousand Island,  
Herb Vinaigrette

Bean Sprout and Watercress Salad  
with Tofu

Sugar Snap Pea Salad with Julienne Maui Onion  
and Red Bell Pepper

Penne Pasta and Snow Crab Salad  
with Dill Herb Cream

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***Entrees***

***(Select two of the following)***

Lemongrass Crusted Mahi-Mahi, Rock Shrimp,  
Lime Leaf Butter Sauce

Seared Chicken, Stir-Fry Oriental Vegetables,  
Scallions and Crispy Noodles

Whole Roasted Char Siu Duckling, Julienne  
Vegetables, Crispy Chinese Noodles

Sweet and Sour Pork with Pineapple, Bell Peppers,  
Maui Onions and Toasted Sesame Seeds

Hunan Style Black Bean Stir-Fry Beef  
with Oriental Vegetables

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Medley of Kula Vegetables

Homemade Rolls with Sweet Island Butter

Steamed White Rice **or** Makena Mashed Potatoes

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***Dessert***

Guava Chiffon Cake

Passion Fruit Cheese Cake

Chocolate Macadamia Nut Cream Pie

Strawberry Shortcake

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Kona Coffee, Decaffeinated Coffee

Prince Tea Selection

\$70.00 per person

***The Makena Lani Dinner***

***Salads***

Caesar Salad Bar with Hearts of Romaine,  
Freshly Grated Parmesan Cheese,  
Cherry Tomatoes, Herb Garlic Croutons & Bay Shrimp  
New Red Potato Salad with Chives  
Ahi Nicoise Salad

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***Soups***

***(Select one)***

Roasted Corn Chowder with Sweet Red Peppers  
Makena Seafood Chowder

Hot & Sour Soup with Roasted Duckling

Wild Mushroom Bisque

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***Entrees***

***(Select three of the following)***

Medley of Hawaiian Seafood  
with Lemongrass Cream Sauce, Roasted Kula Tomatoes

Fresh Island Mahi-Mahi, Baby Artichoke Hearts,  
Capers, Tomatoes and Fresh Herb Butter

Hoisin Glazed Breast of Chicken

with Crispy Chinese Noodles and Stir Fry Vegetables  
Grilled Beef Steak Soy-Ginger Glazed with Scallions,  
and Crispy Maui Onions

Manila Clams and Rock Shrimp Scampi with Linguine,  
Fresh Tomato Herbs & Macadamia Nut Pesto

Whole Roasted Duckling

with Sweet-n-Sour Plum Sauce and Stir-Fry Vegetables

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Steamed Kula Vegetables

Assortment of Rolls with Sweet Island Butter

Steamed White Rice **or** Makena Mashed Potatoes

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***Dessert***

White Chocolate Macadamia Nut Cheese

Banana Cream Pie

Guava Chiffon Cake

Tropical Fruit Tart

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Kona Coffee, Decaffeinated Coffee

Prince Tea Selection

\$76.00 per person