



MAUI PRINCE HOTEL

MAKENA GOLF COURSES • MAKENA RESORT

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# ***Banquet Service Menus***

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## **2008**

*All prices subject to 21% service charge (taxable) and 4.166% State tax  
Contact the Catering & Convention Services Department for suggestions on theme party props and décor.  
All prices are subject to change without notice.*



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# ***Lunch***

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Contact the Catering & Convention Services Department for suggestions on theme party props and décor.  
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## LUNCHEON BUFFET

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

### ***Wiki Wiki Deli***

Penne Pasta Salad  
with Marinated Julienne Vegetables  
Red Potato Salad with Chives

~

Maui Style Potato Chips with Maui Onion Dip

~

Sliced Turkey Breast, Roast Beef, Country Ham

~

Swiss Cheese, Provolone, and Cheddar Cheese

~

Sliced Tomatoes, Maui Onions and Lettuce,  
Cornichons, Peppercinis, and Olives

~

Freshly Baked Rolls and Sliced Breads  
with Condiments

~

Housemade Baked Cookies and Brownies

~

Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$36.00 per person

### ***Makena Deli***

Makena Seafood Chowder

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Rainbow Rotelle Pasta Salad  
with Julienne Marinated Vegetables  
Red Potato Salad with Dijon Mustard Dressing  
Kula Greens with Sliced Tomatoes  
and Maui Onions  
Garlic Herb Vinaigrette, Papaya Seed,  
and Blue Cheese Dressing

~

Maui Style Potato Chips with Maui Onion Dip  
Seasonal Sliced Tropical Fruits

~

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

Sliced Turkey Breast, Roast Beef, Country Ham,  
Chicken Salad, Tuna Salad

~

Swiss Cheese, Monterey Jack, and Cheddar Cheese

~

Sliced Tomatoes, Maui Onions and Lettuce  
Cornichons, Peppercinis and Olives

~

Assortment of Freshly Baked Rolls and  
Sliced Breads with Condiments

~

Freshly Baked Macadamia Nut Brownies  
and Cookies

~

Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$40.00 per person

## LUNCHEON BUFFET

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

### **Makena Beach BBQ**

#### **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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Potato-Macaroni Salad

Pineapple Coleslaw

Maui Style Potato Chips with Maui Onion Dip

~

“Quarter Pound” Hot Dogs with Maui Onions,  
Chili, Grated Cheddar Cheese and Sweet Relish

Kiawe Grilled “Half Pound” Hamburgers

Marinated Chicken Breasts  
with Grilled Pineapple Salsa

~

Assorted Cheeses, Barbecue Sauce,  
Onion Buns and Condiments

~

Sliced Tomatoes, Maui Onions and Lettuce

~

Baked Beans with Portuguese Sausage

~

Freshly Baked Macadamia Nut Brownies  
and Assorted Cookies

~

Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$43.00 per person  
Chef attendant fee required  
\$150.00 per Chef for two hours

### **Anuenue**

Kula Greens with Vine Ripened Tomatoes  
and Maui Onions

~

Assorted Tropical Vinaigrettes  
and Classic Dressings

~

Oriental Bean Salad

with Julienne Chinese Barbecue Chicken  
Bay Shrimp and Artichoke Hearts  
with Garlic-Herb Vinaigrette

~

Freshly Baked Rolls with Sweet Butter

~

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

Island Mahi Mahi Sautéed in Ginger-Lime Butter  
with Leeks and Shiitake Mushrooms

Grilled Ginger Beef Steak with Crispy Maui Onion  
and Toasted Sesame Seeds

Grilled Breast of Chicken

with Hoisin Glaze and Oriental Vegetables  
Asian Seafood Medley with Spicy Oyster Sauce,  
Wok Vegetables, Soft and Crispy Noodles

~

Makena Fried Rice

~

Medley of Seasonal Vegetables

~

Coconut Layer Cake, Fresh Fruit Flan, Strawberry  
Shortcake, Chocolate Cream Pie

~

Kona Coffee, Decaffeinated Coffee  
Prince Tea Selection

\$49.00 per person



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## **PLATED LUNCHEON**

Minimum of twenty-five guests required. Maximum food service period of two hours.

*Your Lunch Entrée Includes Your Choice Soup or Salad, and Dessert  
Freshly Baked Rolls  
Kona Coffee, Decaffeinated Coffee, and Prince Tea Selection*

### ***Appetizers***

\$10.00 per person additional

Sun Dried Tomato & Mozzarella Cheese Bruschetta  
Shaved Imported Prosciutto Ham and Seasonal Ripe Melon  
Snow Crab Cakes with Tomato-Scallion Relish and Macadamia Nut Pesto  
Thai Summer Roll with Shrimp and Avocado, Sweet Basil-Mint Dipping Sauce  
Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce

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### ***Soups***

Makena Seafood Chowder with Sweet Roasted Red Peppers  
Grilled Chicken Vegetable Soup with Saffron and Sweet Corn  
Portuguese Bean Soup with Sausage and Kula Cabbage  
Chilled Gazpacho Soup with Japanese Cucumber and Vine Ripened Tomatoes

**or**

### ***Salads***

Prince Caesar Salad, Classic Caesar Dressing, Cherry Tomatoes, Garlic Croutons  
Grilled and Chilled Marinated Vegetables on Baby Green Mix, Balsamic Vinaigrette  
Mandarin Orange Spinach Salad with Red Bell Peppers and Oriental Dressing  
Mixed Green Salad, Vine Ripened Tomatoes, Maui Onions, Papaya Seed Vinaigrette

## PLATED LUNCHEON

### *Entrees*

Grilled Petite New York Steak with Sautéed Mushroom Medley, and Grilled Maui Onions served on a French Roll with Potato Salad	\$43.00
Seafood Farfalle Pasta with Shrimp, Scallops, Fresh Catch, Lobster Cream Sauce, Fresh Asparagus, and Roasted Red Peppers	\$40.00
Cantonese Stir Fry (choice of Beef, Chicken or Shrimp) with Oriental Vegetables served with Steamed White Jasmine Rice	\$39.00
Macadamia Nut Crusted Mahi-Mahi with Maui Gold Pineapple Butter, Steamed White Rice, and Seasonal Vegetables	\$39.00
Fire Roasted Herb Marinated Breast of Chicken with Grilled Vegetables, Penne Pasta with Roasted Tomato Coulis	\$39.00
Nicoise Salad with Lightly Peppered Ahi (Tuna) Greek Olives, Herb Potatoes, Sugar Snap Peas, Egg, Tomatoes, Herb Vinaigrette	\$37.00
Chinese Chicken Salad, Upcountry Greens, Tomatoes, Orange Segments, Crispy Wonton Strings, Soy-Ginger Vinaigrette	\$34.00
Marinated Grilled Chicken Caesar Salad, Roasted Garlic Croutons, Cherry Tomatoes, Freshly Grated Parmesan Cheese <i>or</i> Grilled Marinated Prawns (add \$6.00)	\$34.00

### *Desserts*

Chocolate Macadamia Nut Cream Pie  
Lilikoi Cheesecake  
Tropical Fruit Tart  
Strawberry Shortcake  
Mango or Raspberry Sorbet