



EXECUTIVE LUNCH BUFFET

Price is based on a minimum of 10 guests and a maximum service time of two hours

LUANA

Baby Upcountry Greens with Assorted Dressings

House Soup of the Day

Petite Rye, Whole Wheat, and Sourdough Rolls filled with Tuna Salad, Chicken Grilled Salad and Seafood Salads

Big Island Potato Chips

Coconut Macaroons and Chocolate Chip Mac-Nut Cookies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced tea

\$20.50 per person

HOKU

Sliced Hawaiian Fruits
Pineapple, Big Island Papaya and Oahu Melons

Pasta Salad with Grilled Vegetables

New Potato Salad

Tossed Greens with Assorted Dressings

Herb Roasted Chicken Sandwiches on a Baguette

Big Island Potato Chips with Salsa

Pineapple and Peach Almond Strudel

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$23.00 per person



Prices are subject to 18% service charge and 4.166% state tax

EXECUTIVE LUNCH BUFFET

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PA`INA

Guava, Passion and Pineapple Juices

Sliced Hawaiian Fruits
Pineapple, Big Island Papaya and Oahu Melons

Seafood Noodle Salad

Oriental Chicken Salad

Vegetable Crudité with Dips

Roast Beef, Smoked Turkey, Honey-Cured Ham and Salami
With Sliced Swiss, American and Cheddar Cheeses

Lettuce, Tomatoes, Kosher Pickles, Onions, Kalamata Olives, Sprouts and Pepperoncini
Mayonnaise and Dijon Mustard

Sliced Whole Wheat, Onion Kaiser Rolls and
Rustic Italian Loaves

Mango Upside Down Cake

Passion Fruit Meringue Pie

Fudge Brownies and Blondies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$27.50 per person



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PLATED LUNCHEON

LEIWA

Big Island Greens with Puna Goat Cheese,
Crispy Won Ton Croutons and Papaya Seed Dressing

Sesame Crusted Chicken Breast
Thai Green Curry, Vegetable Linguine
Jasmine Rice

Luncheon Rolls with Sweet Butter

Waimea Strawberry Shortcake
With Ka'u Orange and Grand Marnier Sauce

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$27.00 per person

MAKAI

Roast Duck Broth with Won Ton
And Julienne Vegetables

Grilled Catch of the Day on Kona Oyster Mushrooms,
Ka'u Orange Butter, Pineapple Relish,
Au Gratin Potato
Seasonal Vegetables

Luncheon Rolls with Sweet Butter



Apple Mango Crisp with Vanilla Sauce and Seasonal Berries

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$28.00 per person

Prices are subject to 18% service charge and 4.166% state tax

PLATED LUNCHEON

LOPAE KAI

Big Island Baby Romaine Caesar Salad
with Smoked Chicken and Parmesan Cheese

Penne Pasta with Grilled Onion, Oven-Dried Tomato,
Eggplant, Peppers and Jumbo Shrimp
Tossed with Marinara Sauce or Basil Pesto

Luncheon Rolls with Sweet Butter

Guava Mascarpone Torte
Served with Strawberry Compote

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$37.00 per person

MAUKA

Waimea Butter Lettuce with Kawamata Tomatoes

Grilled Eggplant and Roasted Garlic
Balsamic Vinaigrette

Seared Petite Filet Mignon and Grilled Herb Shrimp



On a Somen Noodle Cake with Stir Fry Vegetables
Spicy Shoyu Mustard Glaze

Luncheon Rolls with Sweet Butter

Kona Coffee Custard
Served with a Macadamia Nut Biscotti

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$42.00 per person

Prices are subject to 18% service charge and 4.166% state tax

LUNCH BUFFET

Price is based on a minimum of 40 guests and a maximum service time of two hours

KAMA`AINA

Waimea Butter Lettuce, Tomato, Carrots, Cucumber and Snow Pea Sprouts
with Orange Miso Dressing, Balsamic and Fresh Herb Vinaigrette

Couscous Salad with Roasted Cumin, Raisins, Apricots and Green Onions

Farfalle Pasta Salad

Basil, Sun-Dried Tomato, Kalamata Olives and Asparagus Tips

Grilled Vegetable with Roasted Peppers, Tamarind Vinaigrette

Sliced Hawaiian Fruit
Pineapple, Big Island Papaya and Oahu Melons

Chicken Consommé
-or-
Gazpacho

Grilled Fish Brochettes on Soba Noodles with



Ginger and Lemongrass Broth

Steamed Chicken Breast on Braised Lentils, Spinach and Artichokes

Choice of :

Steamed White Rice, Brown Rice or Boiled New Potatoes

Fresh Vegetables of the Day

7 Grain Bread, Whole Wheat Muffins, Lavosh and Mango Bread

Served Dessert:

Strawberry, Pineapple and Guava Sorbet
Served in a Tulip Shell with Seasonal Berries

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$32.00 per person

Prices are subject to 18% service charge and 4.166% state tax

LUNCH BUFFET

Price is based on a minimum of 40 guests and a maximum service time of two hours

HALE AINA

Sliced Hawaiian Fruits

Pineapple, Big Island Papaya and Oahu Melons

Romaine and Green Leaf Salad with Miso Dressing

Somen Noodle Salad

Kim Chee

Bay Shrimp Salad

French Bread and Sesame Seed Breadsticks

Grilled Mahi Mahi with Black Bean Sauce and Crispy Onion



Linguine with Marinara and Scallops

Roast Chicken with Shoyu and Ginger

Steamed Seasonal Vegetables

Choice of:

Steamed White Rice or Croquette Potatoes

Crème Caramel

Pineapple Fruit Tart

Angel Food Cake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Prince Selection of Hot Teas and Iced Tea

\$36.00 per person

Prices are subject to 18% service charge and 4.166% state tax

LUNCH BUFFET

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PVAKO

Sliced Hawaiian Fruits

Pineapple, Big Island Papaya and Oahu Melons

Caesar Salad Bar with Garlic Croutons

House Soup of the Day

Island Sashimi with Shoyu and Wasabi



Waipio Fernshoot Salad

Grilled Shrimp Salad

Pasta Salad with Roasted Peppers, Pine Nuts and Feta Cheese

Sliced Teriyaki Skirt Steak with Crispy Onions

Macadamia Nut Crusted Chicken with Cabernet Sauce

Choice of:

Steamed White Rice or Roast Potato with Rosemary

Vegetable of the Day

Cheese Straws and Focaccia

Apple Cinnamon Oatmeal Crisp

Haiku Lime Tart

Strawberry Cheesecake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas and Iced Tea

\$37.50 per person

Prices are subject to 18% service charge and 4.166% state tax

BOX LUNCHESES

All are served with appropriate plastic ware, napkins and condiments...
Beverages must be purchased separately.

ARNIE'S

Smoked Turkey, Honey Cured Ham and Swiss Cheese on a Hoagie Roll
Cruité



Big Island Potato Chips
Whole Fresh Fruit
Jumbo Chocolate Macadamia Nut Cookie

\$20.00 per person

19TH HOLE

Roast Herb Chicken Breast with Provolone Cheese on a Kaiser Roll
Cruité
Pasta Salad with Julienne Vegetables
Whole Fresh Fruit
Slices of Imported Cheese and Crackers
Granola Bar

\$21.50 per person

BIRDIE

Trio of Mini Croissant Sandwiches
Bay Shrimp and Crab, Tuna and Sprouts, Chicken Salad
Cruité
Big Island Potato Chips
Whole Fresh Fruit
White Chocolate Blondie

\$24.00 per person

ACE

Whole Wheat Pita Filled with Marinated Vegetables
Cruité
Tortilla Chips with Salsa
Whole Fresh Fruit
Oatmeal Raisin Cookie

\$22.00 per person

Prices are subject to 18% service charge and 4.166% sales tax