

## Buffet Menu

### Choose Two or Three Entrees

NY Steak – with a caramelized pineapple demi-glaze or  
a walnut burbon demi-glaze

Fresh Fish – with a coconut, lemon grass, kaffir lime sauce or  
tropical fruit compote

Chicken Breast - sautéed with marsala wine, mushrooms and onions or  
with a mango plum barbeque sauce

### Choose One Salad

Classic Caesar – Hearts of romaine tossed with homemade croutons and parmesan cheese

Tossed Green Salad – Organic upcountry greens with carrot, radish, cucumber and tomato  
with mango-papaya garlic vinaigrette

The Greek – Romaine lettuce, black olives, feta, tomatoes, red onions and cucumbers tossed  
with olive oil and red wine vinegar

### Choose One Starch

Scalloped Potatoes

Mashed Potatoes

Rice Pilaf

Brown Rice

### Choose One Vegetable

Mixed Vegetables – lightly sautéed with a hint of thyme

Grilled and Chilled Asparagus – with almond butter (when available)

Haricot Verte – Steamed green beans with butter

## Buffet Pricing

Two entrée choices \$28

Three entrée choices \$36

Plus HI State Tax and 18% service fee

\*\*\*Prices are subject to change, items subject to availability\*\*\*