



COMMANDER'S BUFFET MENU

\$28.95 PER PERSON, Plus Tax & Service Charge

(MINIMUM 25 PAX)

Plantation Iced Tea & Water Station Included

SALAD

CHOICE OF ONE (1)

Garden Salad

Mixed greens with tomato, cucumber, croutons, ranch dressing & papaya seed dressing

Caesar Salad

Crisp romaine lettuce, croutons,, shaved parmesan cheese tossed in a tangy caesar dressing

Classic Pasta Salad

Rotini pasta and seasonal garden-fresh vegetables with a tangy, herb-infused dressing

Potato Mac Salad

Potatoes, macaroni, carrots, sweet onion, and hard boiled eggs in a rich mayonnaise dressing

SIDES

CHOICE OF TWO (2)

Dinner Rolls with Whipped Butter

Sauteed Asparagus

Baked Mac & Cheese

Roasted Seasonal Vegetables

DESSERT

CHOICE OF ONE (1)

Coconut Cake

Red Velvet Cake

Fudge Brownies

Fresh Seasonal Fruit Platter

STARCH

CHOICE OF ONE (1)

White Rice

Island Style Fried Rice

Garlic Mashed Potatoes

Seasoned Roasted Potatoes

Local Style Fried Noodles

ENTREE

CHOICE OF THREE (3)

CHICKEN

Hawaiian BBQ Chicken

Shoyu Chicken

Chicken Karaage

BEEF

Hamburger Steak

Beef Stew

Meatballs (Teriyaki or Sweet & Sour)

PORK

Kalua Pig

Ham with Pineapple Glaze

Smothered Pork Chops with Gravy

SEAFOOD

Seasonal Selection of Fish with Lemon Butter Garlic Sauce

Zesty Shrimp

VEGETARIAN

Tofu Stir-Fry

Vegetarian Green Curry

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENUS**



ADMIRAL'S BUFFET MENU

\$32.95 PER PERSON, Plus Tax & Service Charge

(MINIMUM 25 PAX)

Plantation Iced Tea & Water Station Included

SALAD

CHOICE OF ONE (1)

Island Nalo Greens

Mixed greens with diced apples, dried cranberries, blue cheese crumbles with papaya seed dressing

Caesar Salad

Crisp romaine lettuce, croutons,, shaved parmesan cheese tossed in a tangy caesar dressing

Italian Pasta Salad

Rotini pasta with salami, peppers, red onions, black olives, mozzarella cheese with a zesty italian dressing

Caprese Salad

Heirloom tomatoes, fresh basil, mozzarella cheese, drizzled with a balsamic glaze

SIDES

CHOICE OF TWO (2)

Dinner Rolls with Whipped Butter

Roasted Corn on Cobb

Baked Mac & Cheese

Roasted Seasonal Vegetables

DESSERT

CHOICE OF ONE (1)

Coconut Cake

Red Velvet Cake

Fudge Brownies

Fresh Seasonal Fruit Platter

STARCH

CHOICE OF ONE (1)

White Rice

Loaded Mashed Potatoes

Garlic Mashed Potatoes

Seasoned Roasted Potatoes

Local Style Fried Noodles

ENTREE

CHOICE OF THREE (3)

CHICKEN

Hawaiian BBQ Chicken

Shoyu Chicken

Guava Chicken

BEEF

Steak with Sauteed Mushroom & Onions

Braised Short Ribs with Red Wine Sauce

Teriyaki Beef

PORK

Smoke Meat with Grilled Onions

Ham with Pineapple Glaze

Roast Pork with Gravy

SEAFOOD

Garlic Ahi

Furikake Salmon

Hawaiian Style Garlic Shrimp

VEGETARIAN

Tofu Stir-Fry

Vegetarian Green Curry

ADD ON OPTION

Prime Rib Action Station

\$23.25 Per Person

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENUS**



TRADITIONAL HAWAIIAN BUFFET MENU

\$32.95 PER PERSON, Plus Tax & Service Charge

(MINIMUM 100 PAX)

Plantation Iced Tea & Water Station Included

~STEAMED WHITE RICE~

~STEAMED SWEET POTATO SLICES~

~FRESH PINEAPPLE WEDGES~

~LOMI LOMI SALMON~

~SHOYU POKE~

~LAU LAU~

(Choice of Pork or Chicken)

~CHICKEN LONG RICE~

~KALUA PIG~

~HAUPIA~

ADD ONS:

SQUID LUAU - \$3.25 PER PERSON

POI - \$4.25 PER PERSON

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENU**



FILIPINO BUFFET MENU

\$29.95 PER PERSON, Plus Tax & Service Charge

(MINIMUM 50 PAX)

Plantation Iced Tea & Water Station Included

~STEAMED WHITE RICE~

***UPGRADE TO ADOBO FRIED RICE - \$4.50 PER PERSON**

~PANCIT~

~ADOBO~

(Choice of Pork or Chicken)

~LECHON KAWALI~

CHOICE OF ONE (1)

~PORK GISANTES~

~PORK SQUASH~

~SARI SARI~

~MONGGO BEANS WITH PORK~

CHOICE OF ONE (1)

~SHRIMP SARCIADO~

~SQUID GUISADO~

~BANANA LUMPIA~ (TURON)

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENUS**



JAPANESE BUFFET MENU

\$32.95 PER PERSON, Plus Tax & Service Charge

(MINIMUM 100 PAX)

Plantation Iced Tea & Water Station Included

STARCH

CHOICE OF (2)

Steamed White Rice
Maki and Inari Sushi
Yaki Soba Fried Noodles

SALAD

CHOICE OF (1)

Namasu
Potato Mac Salad
Oriental Chicken Salad

ENTREE

CHOICE OF (2)

Shoyu Pork
Teriyaki Hoki
Beef Curry
Chicken Katsu
Stir Fried Tofu with Veggies
Teriyaki Beef

DESSERT

CHOICE OF (1)

Passion Mango Cake
Brown Butter Cake
Fresh Fruit Platter

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENUS**



KOREAN BUFFET MENU

\$32.95 PER PERSON, Plus Tax & Service Charge
(MINIMUM 100 PAX)
Plantation Iced Tea & Water Station Included

~STEAMED WHITE RICE~

***UPGRADE TO KIM CHEE FRIED RICE - \$4.50 PER PERSON**

~FRIED MANDOO~

~KIMCHI~

~CUCUMBER SALAD~

~BEEF BULGOGI WITH SAUTEED ONIONS~

~MEAT JUN OR FISH JUN~

~BBQ CHICKEN~

~SPICY PORK BELLY~

~TAPIOCA FRUIT CUP~

ADD ONS:

KALBI - \$15.25 PER PERSON

KIMCHI JJIGAE- \$4.25 PER PERSON

PRICING INCLUDES: Disposable cutlery, setup, chafing dishes, serving utensils, table linens for buffet tables, buffet attendants, and cleanup of the food and beverage area. **NO SUBSTITUTIONS ON PRESENT MENUS**



LUNCH OPTIONS

PRICING FOR ITEMS AS LISTED, Plus Tax & Service Charge
(MINIMUM 25 PAX/MAXIMUM 130 PAX)

FINAL COUNT DUE 7 BUSINESS DAYS PRIOR TO EVENT
INCLUDES: DISPOSABLE SERVICEWARE

BENTO BOX LUNCH OPTIONS

\$16.95 per person, plus tax & service charge

GRILLED SALMON

Japanese-style seasoned rice and grilled Salmon served with assorted Japanese vegetables

SALMON DYNAMITE

Japanese-style seasoned rice, Salmon mixed with mayonnaise with seasonings & broiled, served with assorted Japanese vegetables

MOCHIKO CHICKEN BENTO

Japanese-style seasoned rice, Mochiko Chicken, served with assorted Japanese vegetables

TERIYAKI CHICKEN

Japanese-style seasoned rice, Teriyaki Chicken, served with assorted Japanese vegetables

PRICING INCLUDES:

Disposable cutlery, chefs choice of dessert, & bottled water. NO SUBSTITUTIONS ON PRESENT MENUS

SANDWICH BOXED LUNCH

\$16.95 per person, plus tax & service charge

HAM & TURKEY DELI SANDWICH

Served on a stadium hoagie with lettuce, tomato, cheese
Mustard and Mayo packets on the side

TUNA SANDWICH

Served on a stadium hoagie with lettuce and tomato

OPTIONAL ADD ON'S

Seasonal Fruit Cup - \$4.25 each

Pop Culture Ice Pop - \$4.95 each

PRICING INCLUDES:

Individual bag of chips, chocolate chip cookie, and bottled water

NO SUBSTITUTIONS ON PRESENT MENUS



ISLAND STYLE LUNCH BUFFET

\$24.95, Plus Tax & Service Charge
(MINIMUM 25 PAX/MAXIMUM 130 PAX)
FINAL COUNT DUE 7 BUSINESS DAYS PRIOR TO EVENT
INCLUDES: DISPOSABLE SERVICEWARE

STEAMED WHITE RICE

HOUSE TOSSED SALAD

Mixed greens with cucumbers, carrots, tomatoes, served with a homemade papaya seed dressing

HAWAIIAN STYLE KALUA PIG

Pork that is slow-smoked with Hawaiian sea salt and special seasoning

BBQ CHICKEN

Charbroiled boneless chicken served in our special house made teriyaki sauce

CHEF'S CHOICE OF DESSERT

PLANTATION ICED TEA

LEMON INFUSED WATER

OPTIONAL ADD ON:

TOFU VEGETABLE STIR FRY

Tofu with assorted vegetables in an oriental sauce

\$5.95 per person



CONTINENTAL BREAKFAST MENU

\$17.95, Plus Tax & Service Charge
(MINIMUM 25 PAX/MAXIMUM 130 PAX)
FINAL COUNT DUE 7 BUSINESS DAYS PRIOR TO EVENT
INCLUDES: DISPOSABLE SERVICEWARE

ASSORTED PASTRIES AND PRESERVES

TROPICAL SLICED FRUIT PLATTER

ASSORTED YOGURTS

JET FUEL COFFEE

ASSORTED HOT TEAS

GUAVA JUICE

LEMON WATER



PUPUS

PRICING FOR ITEMS AS LISTED, Plus Tax & Service Charge

(MINIMUM 25 PAX)

INCLUDES: DISPOSABLE SERVICEWARE

COLD ITEMS

Spicy Ahi Cucumber Wheels

\$1.95 per piece

KIMCHI

\$2.95 per person

Taegu Salad

\$3.95 per person

Won Ton Spicy Poke Cups

\$1.95 per piece

Spicy Poke

\$1.95 per person

Spicy Inari Bombs

\$2.95 per piece

Shoyu Poke

\$1.95 per person

Edamame

\$2.95 per person

Namasu

\$2.95 per person

Boiled Peanuts

\$3.50 per person



PUPUS

PRICING FOR ITEMS AS LISTED, Plus Tax & Service Charge
(MINIMUM 25 PAX)

INCLUDES: DISPOSABLE SERVICEWARE

PLATTERS

Maki & Inari Sushi

\$1.50 per piece

Fruit & Cheese

\$6.50 per person

Charcuterie

\$15.95 per person

Vegetable

\$6.50 per person

DIPS

Smoked Ahi Dip w/ Crackers

\$2.50 per person

Lomi Lomi Dip w/ Crackers

\$2.50 per person

Kim Chi Dip w/ Crackers

\$2.50 per person

Chips & Salsa

\$2.50 per person

HOT ITEMS

Lumpia w/ Sweet Chili Sauce

\$1.50 per piece

Smoked Meat w/ Onions

\$5.25 per person

Kalua Pig Bao Buns

\$4.25 per piece

Teriyaki Meatballs

\$0.75 per piece

Sweet & Sour Meatballs

\$0.75 per piece



BEVERAGE MENU

HOSTED BAR OPTIONS

\$9.00 PER PERSON, Plus Tax and Service Charge
(MINIMUM 50 PAX)

INCLUDED:

- Professional Bar Staff
- One Bar Station
- Detailed Alcohol Shopping List
- Setup & Break down
- Bar Equipment & Tools
- Clear Disposable Cups, Napkins & Straws
- Mixers, Garnishes, Juices, & Sodas
- Self Service Water Station
- Coolers & Ice

ALCOHOLIC OPTIONS BY THE GALLON

\$80.00 - \$110.00 PER GALLON

SANGRIA

MARGARITA

(Mango, Passion Fruit, Strawberry)

MAI TAI

BAY BREEZE

NON-ALCOHOLIC OPTIONS BY THE GALLON

\$14.00 - \$24.00 PER GALLON

ICED TEA
(SWEET OR UN-SWEET)

FRUIT PUNCH

PLANTATION ICED TEA

ARNOLD PALMER

CUDDLES ON THE BEACH

ADDITIONAL OPTIONS

Personal Shopper:

LET US TAKE THE STRESS AWAY- OUR TEAM WILL PURCHASE ALL ITEMS NEEDED FOR YOUR EVENT, TRANSPORT AND PRE-CHILL ITEMS
\$75.00 + COST OF ITEMS PURCHASED



BEVERAGE MENU

CASH BAR OPTIONS

(MINIMUM: 50 PAX)

Includes: Refillable Self Service Water Station

\$200 BAR FEE - Includes One (1) Bartender & Self Service Water Station

\$200 Per Each Additional Bartender

One (1) Bartender to Every 100 Guests Required

***Client Hosted/Partially Hosted Bar - \$6.00 Per Drink Ticket (Pre-Order Only). All On-site Orders Will Be At The Menu Price.**

BEVERAGE SELECTIONS

DOMESTIC BEER (Choice of One)

Bud Light, Coors Light, Miller Light, Michelob Ultra

WELL LIQUORS

Vodka, Gin, Whiskey, Rum, Tequila

IMPORTED BEER (Choice of One)

Kona Longboard, Heineken, Heineken Light, Stella Artois,
Sam Adams, Modelo, Corona

SOFT DRINKS/JUICES

Pepsi Products

HOUSE RED/WHITE WINE

AVAILABLE UPON REQUEST ONLY

HARD SELTZER (Choice of One)

Corona, Twisted Tea, High Noon, Truly, White Claw, Bud Light

CHAMPAGNE

NON-ALCOHOLIC OPTIONS BY THE GALLON

\$14.00 - \$24.00 PER GALLON

**ICED TEA
(SWEET OR UN-SWEET)**

FRUIT PUNCH

PLANTATION ICED TEA

ARNOLD PALMER

CUDDLES ON THE BEACH

ALCOHOLIC OPTIONS BY THE GALLON

\$80.00 - \$110.00 PER GALLON

SANGRIA

**MARGARITA
(Mango, Passion Fruit, Strawberry)**

MAI TAI

BAY BREEZE



ACTION STATIONS STYLE *MINIMUM 250 PEOPLE*

MENU

Hand Passed Appetizers (Cocktail hour)

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto Cakes with Tomato Chutney

COLD BUFFET STATION

Organically Grown Big island Baby Greens Tangerine Vinaigrette

Asian Chicken Salad with Soy Ginger Sesame Dressing

Naked Shrimp Salad with Lemongrass Garlic Dressing

Caprese Salad with Balsamic Vinaigrette

HOT INDIVIDUAL PLATED ACTION STATIONS

Braised Boneless Beef Short Ribs with Five Spice Demi
Mashed Yukon Gold Potatoes, Haricot Vert and Sundried Tomato

Grilled Chicken with Fresh Pineapple Mango Relish
Garlic Noodles

Miso Seabass with Pickled Vegetables
and Steamed Coconut Milk Ginger Brown Rice

Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce
Steamed Thai Jasmine Rice

Mixed Vegetable Curry with Tofu and Fresh Basil
Steamed Thai Jasmine Rice

Mongolian Style Lamb Chops with Merlot Demi (OPTIONAL ADD ON)
Mashed Yukon Gold Potatoes, Baby Carrot and Waialua Asparagus

DESSERT BAR

Waiialua Chocolate Cake

Assortment of French Macaroon

Peanut Butter Opera with Chocolate Ganache

Chocolate Marble Cups with Cheese Cake and Fresh Raspberry

Assortment of Fresh Fruit

And More

BAR MENU

Signature Cocktails:

Slightly Old Fashion, Black Berry Hendricks Tonic, Sapphire Blue Mojito (Maitai and Lilikoi Mojito)

Beers Kona Longboard

White Chardonnay Pebble Lane
Red Blend Conundrum

Coke, Diet Coke, Sprite,
Orange Juice, Pineapple Juice and Cranberry Juice



Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce



Chicken Tenderloin Sate' with Thai Peanut Sauce



Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Naked Shrimp Salad with Lemongrass Garlic Dressing



Peanut Butter Opera with Chocolate Ganache



Waialua Chocolate Cake



Assortment of French Macaroon



Chocolate Marble Cups with Cheese Cake and Fresh Raspberry



MENU

Hand Passed Appetizers (Cocktail Hour)

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto Cakes with Tomato Chutney

BUFFET

COLD

Organically Grown Big island Baby Greens Tangerine Vinaigrette

Asian Chicken Salad with Soy Ginger Sesame Dressing

Naked Shrimp Salad with Lemongrass Garlic Dressing

HOT

Braised Boneless Beef Short Ribs with Five Spice Demi

Chicken with Hennessy Green Peppercorn Sauce

Grilled Fresh Fish with Lemongrass Curry Sauce

Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce

Sautéed Waialua Asparagus, Golden Cauliflower and Red Bell Pepper

Mashed Yukon Gold Potatoes

Steamed Rice

DESSERTS

Waialua Chocolate Cake

Assortment of French Macaroon

Peanut Butter Opera with Chocolate Ganache

Chocolate Marble Cups with Cheese Cake and Fresh Raspberry

and More

BAR MENU

Signature Drinks:

Slightly Old Fashion, Black Berry Hendricks Tonic

Sapphire Blue Mojito

Mocktail: Blue Lemonade

Beers Kona Longboard

White Chardonnay Pebble Lane

Red Blend Conundrum

Coke, Diet Coke, Sprite

Orange Juice, Pineapple Juice and Cranberry
Juice



Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce



Chicken Tenderloin Sate' with Thai Peanut Sauce



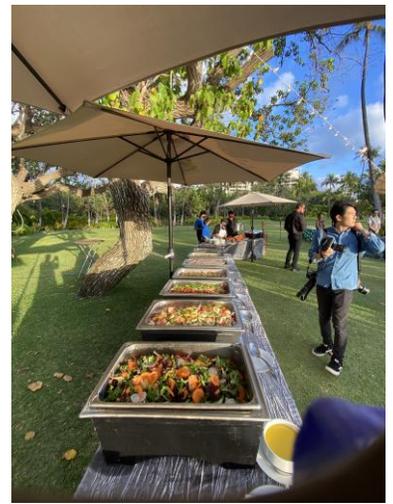
Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Naked Shrimp Salad with Lemongrass Garlic Dressing



Waiialua Chocolate Cake



Chocolate Marble Cups with Cheese Cake and Fresh Raspberry



Peanut Butter Opera with Chocolate Ganache



Assortment of French Macaroon





MENU

Hand Passed Appetizers

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto with Tomato Chutney

SALAD

Organically Grown Big Island Baby Greens with Tangerine Vinaigrette

Fresh Apple, Tear Drop Tomatoes, Cucumber, Beet and Candied Pecan

CHOICE OF ENTREES

Deconstructed Beef Tenderloin Wellington

Mashed Yukon Gold Potato, Waialua Asparagus, Baby Carrot and Sundried Tomato

Miso Fresh Chilean Seabass with Lobster Reduction

Mashed Yukon Gold Potato, Haricot Vert and Baby Carrot

Vegetarian Terrine with Thai Green Curry Sauce
(For Vegetarian Option)

DESSERT

Heart Shaped White Chocolate Amore Truffle with Fresh Raspberry Guava Puree

BAR MENU

Signature Drinks:

Slightly Old Fashion, Black Berry Hendricks Tonic

Sapphire Blue Mojito

Mocktail: Blue Lemonade

Beers Maui Bikini Blonde and Big Swell IPA

White Chardonnay Pebble Lane

Red Blend Conundrum

Coke, Diet Coke, Sprite, Tonic and Club Soda

Orange Juice, Pineapple Juice and Cranberry Juice



Chicken Tenderloin Sate' with Thai Peanut Sauce



Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Miso Fresh Chilean Seabass with Lobster Reduction
Mashed Yukon Gold Potato, Haricot Vert and Baby Carrot



Deconstructed Beef Tenderloin Wellington, Mashed Yukon Gold
Potato, Waialua Asparagus, Baby Carrot and Sundried Tomato



Vegetarian Terrine with Thai Green Curry Sauce



Heart Shaped White Chocolate Amore Truffle with Fresh Raspberry Guava Puree