

PERFECT PACKAGE

LUAU DINNER BUFFET

SALADS

Mixed Greens *passion fruit vinaigrette*

Watercress Salad *sweet onions, radishes, honey-citrus vinaigrette*

Lomi Lomi Salmon *vine-ripened tomatoes & red onion*

Seared Tuna *wasabi soy dressing*

ENTRÉES select two (additional selection, add \$8)

Kālua Pork | GF

Huli Huli BBQ Chicken | GF

Grilled Salmon *red curry sauce*

Macadamia Nut Crusted Chicken

Beef Sate *ginger pineapple glaze* | GF

Halibut *papaya lime salsa* | GF

Hoisin Spare Ribs (add \$4)

ACCOMPANIMENTS

Jasmine Rice

Roasted Sweet Potatoes *roasted coconut*

Roasted Baby Bok Choy *toasted sesame seeds*

BREAD

Hawaiian Sweet Bread

DESSERTS serve luau desserts or receive complimentary cake-cutting service

Pineapple Cake

Coconut Bread Pudding

Passion Fruit Tart

\$146 PER GUEST

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests.

Create the perfect luau feel with a gallon of our Marry Me Mai Tais.

GF GLUTEN FREE

PERFECT PACKAGE

ITALIAN DINNER BUFFET

SALADS

Seasonal Baby Mixed Greens *balsamic vinaigrette*
Marinated Baby Artichokes & Mushrooms
Buffalo Mozzarella & Vine-Ripened Tomatoes *with basil*
Grilled Vegetable & Cured Meat Antipasto Platter
Marinated Olives

PASTAS select one (additional selection, add \$8)

Tri-Color Cheese Tortellini *basil asiago sauce*
Penne Pasta *tomato basil pomodoro sauce* | **GF**
Lobster & Shrimp Ravioli *wilted spinach, chive butter sauce*

ENTRÉES select two (additional selection, add \$8)

Baked Chicken Mozzarella *sun-dried tomato sauce*
Chicken Saltimbocca *prosciutto, fontina cheese, lemon caper sauce* | **GF**
Sea Bass *tapenade orange sauce* | **GF**
Shrimp & Scallops *lemon garlic sauce, scampi style* | **GF**
Roasted Tenderloin of Beef *marsala peppercorn sauce* | **GF**

ACCOMPANIMENTS

Sautéed Broccolini *lemon, olive oil*
Roasted Ratatouille Vegetables *garlic, oregano, capers*

BREAD

Country-Style Tuscan Breads

DESSERTS serve italian desserts or receive complimentary cake-cutting service

Strawberry Tart *balsamic pastry cream*
Hazelnut Dark Chocolate Bavarian
Biscotti

\$152 PER GUEST

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests.

Ask your Catering Manager for a special chianti.

GF GLUTEN FREE

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GREAT AMERICAN COOKOUT BUFFET

SALADS

Baby Romaine *sunflower seeds, peppers, green onions, red onions, cornbread croutons, avocado-lime vinaigrette*

Red Oak & Parsnip Salad *hazelnuts, blue cheese, wheat beer vinaigrette*

Cabbage Slaw

Spicy Charred Corn Salad *peppers, onions, toasted cumin dressing*

ENTRÉES select two (additional selection, add \$8)

Barbecued Chicken *grilled pineapple* | GF

Angus Steakhouse Burgers | GF

Grilled Sausage *fresno chili peppers, garlic* | GF

Memphis-Style Dry Ribs *sweet & spicy* | GF

Braised Short Rib *whisky peppercorn glaze* | GF

ACCOMPANIMENTS select two

Classic Macaroni & Cheese

Homestyle Baked Beans

Herbed Grilled Vegetables

Potato Wedges

BREAD

Golden Sweet Cornbread

Hoagie Rolls

Hamburger Buns

DESSERTS serve american cookout desserts or receive complimentary cake-cutting service

Bourbon Apple Crisp

Chocolate Chip Cheesecake

\$152 PER GUEST

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests.

Craft beers complement this cookout.

GF GLUTEN FREE