



**2007 Menu I**

***Light Pupu Buffet  
Groups of 20 or more***

**~ Roasted Garlic Brie ~**

Served with fresh fruit display

**~ Spinach & Vegetable Stuffed Mushrooms ~**

With Parmesan Cheese & Truffle

**~ Dungeness Crab and Artichoke Heart Dip ~**

Served with Rosemary Focaccia Bread

**~ Sushi (Local Style) ~**

Cooked tuna and California maki rolls

**~ Cocktail Prawns ~**

With wasabi pineapple cocktail sauce

**~ Spicy Chicken Wings ~**

Served with cool Ranch dressing

**~ Oysters on the Half Shell ~**

With Wasabi Foam

**OR**

**~ Mini Prime Rib Sandwiches ~**

With creamed horseradish on taro rolls

**~ Desserts ~**

**Freshly Baked Cookies**

**Medley of Petite Treats**



**2007 Menu II**

***Local Style Buffet In Living Room  
Groups of 20 or more***

**~ Won Ton Wrapped Prawns with Wasabi Plum Sauce ~**

***OR***

**Pork Won Ton with Wasabi Plum Sauce**

**~ Thai Spring Roll ~**

Served with Thai peanut sauce

**~ Sushi (Local Style) ~**

Cooked tuna and California maki rolls

**~ Fruit Platter *OR* Fruit Salad**

**~ Sashimi *OR* Ahi Poke ~**

**~ Fried Rice *OR* Vegetarian Fried Rice ~**

**~ Udon Vegetable and Tofu Stir Fry ~**

**~ Spicy Chicken Wings ~**

Served with cool Ranch dressing

**~ Pork Loin \*Carving Station\* or Plated Sliced Pork Loin ~**

Sliced tender pork loin

***~ Desserts~***

**Freshly Baked Cookies**

**Medley of Petite Treats**



**2007 Menu III**

***Served Dinner***

Groups of 10 to 40

*Salad*

**Kilohana Garden Salad with Creamy Papaya Seed Dressing**

accompanied by crusty French bread

*Choice of Entrée*

**Slow Roasted Prime Rib**

Slow roasted choice Midwestern beef, sliced to order, served with creamed horseradish and jus on the side, accompanied by red bliss basil potatoes and fresh garden vegetables

**Chicken Kauai**

Tender breast of chicken sautéed with Kauai papaya and pineapple in a port wine macadamia nut cream sauce, served with steamed Jasmine rice and fresh garden vegetables

**Fresh Island Fish du Jour**

Chef's Special Fresh Fish Preparation of the Day

*Choice of Dessert*

**Homemade Banana Cream Pie**

Local bananas with our own banana pastry cream in the best coconut crust ever

**Chocolate Decadence**

A flourless chocolate torte made with Swiss bittersweet chocolate, served with crème anglaise and raspberry purée

**Hawaiian Ginger Crème Brulée**

Caramelized fresh ginger custard on top of a papaya filled with pineapple and strawberries

*Includes Coffee or Hot Tea*



**2007 Menu IV**

**Heavy Pupus In the Living Room  
Groups of 20 or more**

**Passed Canapes**

Choose three from list: Menu V following

**Sushi Tekka Maki, Nagiri Style, Unagi Roll, California Roll, etc**

**Ahi Sashimi**

**Oysters on the Half Shell with Wasabi Foam**

**Alaskan King Crab Legs with Drawn Garlic Butter**

**Marinated Tiger Prawns**

Poached and dressed with Light Olive Oil & Balsamic Vinegar, Capers and Maui Onions

**Spinach and Vegetable Stuffed Mushrooms**

**Roasted Garlic Baked Brie with Fruit Display and Baguette Slices**

**Gaylord's Caesar Salad**

**Prime Rib Carving Station**

With au jus & Creamed Horseradish

**Garlic Mashed Potatoes**

**Farfalle Pasta with Chicken**

In Dijon Mustard Sauce topped with Tobacco Onions

**Desserts**

**Freshly Baked Cookies**

**Medley of Petite Treats**



2007 Menu V  
Passed Canape Options

Ahi Poke spoonful with kabayaki glaze, gari shogi and Maui Onion confit

Carpaccio of cold smoked peppercorn crusted Ono  
with Kamuela tomato marmalade on buttermilk cracker

Cured Salmon in a crêpe and cheese roulade

Oyster Shooter with wasabi Foam

Pineapple Chip with minted Lilikoi Shrimp salsa

Blini with Crème Fraiche and smoked Sevruga Caviar

Smoked Duck with Pineapple Chutney on Won Ton Chip

Kalua Pork with Lomi Salmon on Sweet Potato Chip

Tapenade on Crostini

Caprese on Crostini with Olive oil and Balsamic Syrup

Tomato water with fresh Basil Horseradish Foam and Kalamata Olives

Eggplant Caviar on Crostini with Kamuela Tomato Relish

Gruyère Cheese Profiteroles

Orange and Fennel Marmalade with Gorgonzola Foam

Roasted Tomato and Garlic in Bouchée

Crostini with Mushrooms