



2017 Kama'aina Feast Buffet Menu

(for events held in the Kapa'akea room only)

75 adults minimum

CHILLED ITEMS (CHOICE OF 4)

Mixed Field Greens Salad
w/Ranch & Honey Orange
Dressings

Caesar Salad

Antipasto Pasta Salad

Tofu, Tomato & Watercress Salad
w/ Sesame Soy Dressing

Green Pea & Bacon Salad

Potato & Macaroni Salad

Vegetable Crudite

Lomi Lomi Salmon

Ahi Poke
(add \$3.00 per person)

Tako Poke
(add \$2.00 per person)

SIDES (CHOICE OF 2)

Steamed White Rice

Fried Rice

Poi

Asian Style Fried Noodles

Steamed Vegetable Medley
w/Garlic Herb Butter

Chicken Long Rice

Mashed Potatoes

Garlic Mashed Potatoes

Dinner Rolls

HOT ENTREES (CHOICE OF 3)

Chicken Kara'age

BBQ Chicken w/Kabayaki Glaze

Chinese Style Mahi Mahi
w/Ginger Cilantro Pesto

Misoyaki Style Fish
(Butterfish or Mahi Mahi)

Slow Braised Kalua Pig &
Cabbage

Steamed Lau Lau

Willows Hawaiian Style Curry
(Chicken or Shrimp)

Sweet & Sour Spare Ribs

Shoyu Pork

Poi Stew

Squid Luau

Beef Luau

Palusami

Braised Short Ribs
(add \$2.00 per person)

Add Prime Rib Carving Station.....\$7.00 per person / \$100.00 carver fee

DESSERTS (CHOICE OF 4)

Fresh Fruit Salad

Bread Pudding

Chocolate Chip Bread Pudding

Haupia

Tiramisu Cake

Haupia Cake

Guava Chiffon Cake

Lilikoi Chiffon Cake

Orange Chiffon Cake

Dobash Haupia Cake

Apple Pie

Custard Pie

Pumpkin Pie

Walnut Brownies

Strawberry Panna Cotta

Beverages included with the buffet ~ iced tea, hot tea and coffee

LUNCH \$31.95 per adult / \$15.95 per child (4-10yrs)

DINNER \$42.95 per adult / \$21.50 per child (4-10yrs)

plus 18% service charge and 4.712% tax

\$150.00 bartender fee

Items subject to change if not available