



## 2017 King's 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

Chinese Chicken Salad

Salmon, Tofu, Tomato &  
Watercress Salad  
w/ Sesame Soy Dressing

Chicken Waldorf Salad

Cha Soba w/Assorted Toppings

Grilled Vegetable Medley  
w/Balsamic Vinaigrette

Ahi Poke

Tako Poke

Spicy Ahi Poke

### SIDES (CHOICE OF 2)

Steamed White Rice

Mashed Potatoes

Garlic Mashed Potatoes

Asian Style Fried Noodles

Steamed Vegetable Medley  
w/Garlic Herb Butter

Dinner Rolls

Oven Roasted Potatoes  
w/Garlic & Rosemary

Yukon Potato & Cheese Au  
Gratin w/Herb Topping

### HOT ENTREES (CHOICE OF 4)

Mochiko Garlic Chicken

Grilled Chicken w/Lilikoi Miso  
Sauce

Stuffed Chicken Roulade

Chicken Marsala in Mushroom  
Demi-glace

Ginger Watercress Crusted  
Mahi Mahi

Pan Seared Salmon w/Caper  
Aioli & Furikake

Chinese Style Opakapaka  
w/Ginger Cilantro Pesto

Sweet & Sour Spare Ribs

Braised Short Ribs  
(add \$2.00 per person)

Oxtail Stew

Roast Pork Loin w/Prune Mui

Pork & Kim Chee Stew

Braised Miso Pork Belly

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

### DESSERTS (CHOICE OF 5)

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

Butter Mochi

Apple Pie

Custard Pie

Pumpkin Pie

Walnut Brownies

Strawberry Panna Cotta

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

**LUNCH \$39.95 per adult / \$19.95 per child (4-10yrs)**

**DINNER \$49.95 per adult / \$24.95 per child (4-10yrs)**

plus 18% service charge and 4.712% tax

\$150.00 bartender fee

Items subject to change if not available