

KAPA'AKEA ROOM BUFFET MENUS

THE KAMA'AINA FEAST

(75 GUEST MINIMUM)

CHILLED ITEMS (CHOICE OF 5)

- Mixed Field Green Salad
- Caesar Salad
with Garlic Croutons & Parmesan cheese
- Antipasto Pasta Salad with Herb Vinaigrette
- Chilled Bean Sprouts
with Sesame oil, Chili flakes, and Green Onions
- Nu Potato & Macaroni Salad
- Ahi Poke
with Alae Sea Salt, Maui Onions, Green Onions
- Tako Poke
with Hawaiian Sea Salt, Cucumbers, Chili Peppers
- Lomi Lomi Salmon
- Poi (Steamed and pounded Taro)

STARCH

- Steamed White Rice
- Dinner rolls

HOT ENTRÉES (CHOICE OF 4)

- Oven Roasted Red Potatoes
with Roasted Garlic & Fresh Rosemary
- Asian Style Fried Noodles
with Shredded Char Siu Chicken
- Garden Vegetable Ratatouille
with Fresh Basil & San Marzano Tomatoes
- Steamed Vegetable Medley
with Garlic Herb Butter
- Deep Fried Chicken Karaage
with Ginger Soy Glaze
- Soy/Star Anise Baked Chicken
- BBQ Chicken with Kabayaki Glaze
& Grilled Scallions
- Chinese Style Mahi Mahi
with Ginger Cilantro Pesto
- Misoyaki Style Butterfish Or Mahi Mahi
- Chicken Long Rice
- Slow Braised Kalua Pig and Cabbage
- Hawaiian Lau Lau with Pork & Butterfish
- The Willows Famous Curry
(Shrimp or Chicken)
(Condiments include Raisins, Shredded Coconut,
Peanuts, & Mango Chutney)

DESSERTS

- Fresh Fruit Selection
- Bread Pudding of the Day
- Array of Freshly made Desserts

ADD A PRIME RIB CARVING STATION:
(\$4.00 PER PERSON / \$100.00 CARVER FEE)

LUNCH \$26.95 PER ADULT
\$13.50 PER KEIKI (AGES 4-10)

DINNER \$36.95 PER ADULT
\$18.50 PER KEIKI (AGES 4-10)

4.71% TAX AND 18% GRATUITY NOT INCLUDED
\$150 BARTENDER FEE

2008

THE QUEEN'S FEAST

(75 GUEST MINIMUM)

CHILLED ITEMS (CHOICE OF 5)

- Mixed Field Green Salad
- Caesar Salad
with Garlic Croutons & Parmesan cheese
- Antipasto Pasta Salad with Herb Vinaigrette
- Chilled Bean Sprouts
with Sesame Oil, Chili Flakes, and green onions
- Nu Potato & Macaroni Salad
- Ahi poke
with Alae Sea Salt, Maui Onions, Green Onions
- Tako Poke
with Hawaiian Sea Salt, cucumbers, chili peppers
- Lomi Lomi Salmon
- Poi (Steamed and pounded Taro)

STARCH

- Steamed White Rice
- Dinner Rolls

HOT ENTRÉES (CHOICE OF 5)

- Oven Roasted Red Potatoes
with Roasted Garlic & Fresh Rosemary
- Asian Style Fried Noodles
with Shredded Char Siu Chicken
- Garden Vegetable Ratatouille
with Fresh Basil & San Marzano Tomatoes
- Steamed Vegetable Medley
with Garlic Herb Butter
- Deep Fried Chicken Karaage
with Ginger Soy Glaze
- Soy/Star Anise Baked Chicken
- BBQ Chicken with Kabayaki Glaze
& Grilled Scallions
- Chinese Style Mahi Mahi
with Ginger Cilantro Pesto
- Misoyaki Style Butterfish Or Mahi Mahi
- Chicken Long Rice
- Slow Braised Kalua Pig and Cabbage
- Hawaiian Lau Lau with Pork & Butterfish
- The Willows Portabello Mushroom
with Balsamic Beurre Blanc
- The Willows Famous Curry
(Shrimp or Chicken)
(Condiments include Raisins, Shredded Coconut,
Peanuts, & Mango Chutney)

DESSERTS

- Fresh Fruit Selection
- Bread Pudding of the Day
- Array of Freshly made Desserts

ADD A PRIME RIB CARVING STATION:
(\$4.00 PER PERSON / \$100.00 CARVER FEE)

LUNCH \$27.95 PER ADULT
\$13.95 PER KEIKI (AGES 4-10)

DINNER \$37.95 PER ADULT
\$18.95 PER KEIKI (AGES 4-10)

4.71% TAX AND 18% GRATUITY NOT INCLUDED
\$150 BARTENDER FEE

2008

THE KING'S FEAST

(75 GUEST MINIMUM)

CHILLED ITEMS (CHOICE OF 5)

- Mixed Field Green Salad
- Caesar Salad
with Garlic Croutons & Parmesan cheese
- Fresh Mozzarella & Sun-dried Tomato Salad
with Fresh Basil
- Grilled Vegetable Medley
with Balsamic Vinaigrette
- Tofu & Tomato Salad
with Bonito Flakes, Bubu Arare, & Soy dressing
- Chopped Cobb Salad, Bacon, Eggs,
Tomatoes, Avocado
- Chinese Chicken Salad
with Oriental dressing and Fried Won ton
- Thai Style Calamari Salad
with Coconut Lime Vinaigrette
- Ahi Poke or Creamy Spicy Ahi Poke
- Tako Poke or Kim Chee Tako Poke

STARCH

- Steamed White Rice
- Dinner Rolls

HOT ENTRÉES (CHOICE OF 5)

- The Willows Portabello Mushroom
with Balsamic Beurre Blanc
- Yukon Potato & Cheese Au Gratin
with Herb Topping
- Baby Mushrooms & Asparagus with Bacon,
Maui Onions, & Fresh Rosemary
- Roasted Tomatoes with Wilted Spinach,
Fresh Mozzarella, Citrus Gremolata
- Mochiko Garlic Fried Chicken
- Porcini Dusted Chicken Breast
with Crimini Mushroom Relish
- Lemon Thyme Roast Chicken
with Black Truffle Jus
- Braised Asian BBQ Pork Ribs
with Toasted Sesame seeds & Fresh Cilantro
- Togarashi Crusted Porkloin
with Shiitake Mushroom Demi-Glace
- Furikake Crusted Mahi Mahi
with Soy/Mirin Sauce
- Pan Seared Salmon
with Kabayaki Glaze & Caramelized Onions
- Chinese Style Opakapaka
with Ginger Cilantro Pesto

DESSERTS

- Fresh Fruit Selection with Strawberries &
Fresh Berries, Fried Haupia
- Bread Pudding of the Day
- Array of Freshly Made Desserts

ADD A PRIME RIB CARVING STATION:
(\$4.00 PER PERSON / \$100.00 CARVER FEE)

LUNCH \$29.95 PER ADULT
\$15.95 PER KEIKI (AGES 4-10)

DINNER \$39.95 PER ADULT
\$19.95 PER KEIKI (AGES 4-10)

4.71% TAX AND 18% GRATUITY NOT INCLUDED
\$150 BARTENDER FEE

2008