

**PRIVATE DINNER BUFFET**  
**PARTIES OF 24-30 GUESTS**  
(\$1,850.- food min. for under 24 guests)



**PRIVATE HEATED LANAI**  
Available 7 nights a week from 3:00pm  
No room charge / Private use for 3 hours  
Host or no host bar

# ALOHA

## KONA Dinner Buffet Menu

### LOCAL GREENS SALAD

Butter lettuce, tomatoes, apples, croutons, candied walnuts,  
shaved Manchego cheese, island poppy seed dressing

### LILIKOI BUTTER BUNS

Fresh baked buns, lilikoi butter, Alaea Hawaiian red salt.

### Example Buffet

Select 5 main entrees (in addition to salad & lilikoi butter buns, & steamed Jasmine rice)  
lavish dessert buffet, all soft drinks, KONA coffee, hot Numi teas,  
ALL INCLUDED.

### FRESH SALMON FILET

Pan-seared fresh Salmon fillet, lightly seasoned.

### JUMBO COCONUT PRAWNS

Orange Marmalade dipping sauce

### BBQ BABY BACK RIBS

Tender BBQ pork ribs, chargrilled, spicy Asian BBQ sauce.

### WALNUT SHRIMP

Tempura fried Shrimp, tossed in a light citrus aioli cream, fresh broccoli,  
pineapple, candied walnuts, topped with green onions.

### SUCED RIB EYE STEAK

Black Angus Premium Choice beef, chargrilled, sliced. (Prepared Medium)

### DESSERT.....

## Fresh Strawberry Shortcake & Sundae Bar

House made pound cake, fresh strawberries, Marianne's Vanilla ice-cream,  
Ghirardelli Caramel & Chocolate syrups, fresh whipped cream!  
CHOICE OF SOFT DRINKS, KONA BLEND COFFEE, NUMI TEAS.

\$78.- per person  
+ 9.25% Sales Tax & 20% Gratuity

ALL CARD TRANSACTIONS HAVE A 3.5% FEE CHARGED  
BY OUR CREDIT CARD PROCESSOR.....



# Buffet Menu Options

ADD OUR UNLIMITED MIMOSA & WINE BAR \$22.- PER GUEST (2 HOURS)  
(Must be booked for entire number of guests except under age guests)

## APPETIZER RECEPTION

Add an Appetizer or Two before or with the Buffet.

### CRAB RANGOON

3 per guest \$6.-

### TEMPURA ARTICHOKE HEARTS

4 per guest \$6.-

### JUMBO CHILLED, TEMPURA, OR COCONUT PRAWNS

2 per guest \$8.-

### AHI TUNA WON TONS

2 per guest \$9.-

### SEARED AHI SASHIMI

3 slices per guest \$8.-

### SCRUMPTIOUS CALAMARI

2 per guest \$4.5.-

## SALADS

Substitute the "Local Greens" Salad or add a 2nd salad

### CAESAR SALAD

Substitute \$2- pp.  
Add to Buffet. \$4.- pp

### CHINESE CHICKEN SALAD

Substitute \$2.50 pp.  
Add to Buffet. \$5.- pp

### ORGANIC BEET SALAD

Substitute \$3.50 pp.  
Add to Buffet. \$7.- pp

## ENTREES

Substitute for an entree or add additional entrees to the buffet

### TEMPURA BATTERED SEABASS SZECHWAN EGGPLANT WITH TOFU WOK-TOSSED CHICKEN & SHRIMP FRIED

Substitute \$4.- pp.  
Add to Buffet. \$9.- pp

Substitute No Charge  
Add to Buffet. \$6.- pp

Substitute No Charge  
Add to Buffet. \$8.- pp

### COMBINATION PORK/SHRIMP/BEEF CHOW MEIN

Substitute No Charge  
Add to Buffet. \$8.- pp

### HAWAIIAN KAHLUA PORK SLIDERS

Substitute No Charge.  
Add to Buffet. \$6.- pp

### GRILLED SPAM PLATTER WITH BABY BOK CHOI

Substitute No Charge.  
Add to Buffet. \$6.- pp

### MACADAMIA NUT CRUSTED MAHI MAHI

Substitute \$7.- pp.  
Add to Buffet. \$12.- pp

### SWEET & SOUR ORANGE CHICKEN

Substitute No Charge.  
Add to Buffet. \$8.- pp

## DESSERTS

Substitute the Shortcake Bar or add to the Dessert Buffet

### ICE CREAM HULA PIE

Substitute (no charge)  
Add to Buffet. \$7.-

### HOUSE MADE ASSORTED KONA DESSERTS

Substitute \$8  
Add to Buffet. \$11- per person

### ARCTIC DRY ICE MACADAMIA NUT CHOCOLATES

Substitute (no charge)  
Presented at the table over dry ice  
\$2.50 pp





