

**PRIVATE PARTY
DINNER BUFFET**

UP TO-120 GUESTS

Smaller parties available
with minimum charge



**COMPLETE PRIVATE
RESTAURANT BUYOUT
FOR YOUR PARTY!**

Available from
3:00pm - 9:pm 7 days a week.

KONA Dinner Buffet Menu

APPETIZERS TO START.....

Ahi Tuna Won Tons / Tender Fried Calamari

3 HOUR OPEN BAR.....

All well drinks, house wines, draft beers

Example Buffet

Select 6 main entrees (in addition to salad & lilikoi butter buns, & steamed Jasmine rice) Fresh Strawberry Shortcake and Sundae Bar, all soft drinks, KONA coffee, hot Numi teas, ALL INCLUDED.

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.

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 FILET MIGNON

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

MACADAMIA NUT CRUSTED HALIBUT

Pan-seared, oven-baked, Island bearnaise sauce

DESSERT BUFFET.....

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.

\$16,000.- Sunday-Thursday. \$23,500.- Friday/Saturday
+ 9.25% Sales Tax & 20% Gratuity

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



Buffet Menu Options

APPETIZER RECEPTION

Substitute for Ahi Tuna Won Tons or Tender Calamari (No Charge)
or you can add to the appetizer selection

CRAB RANGOON

3 per guest \$6.-

TEMPURA ARTICHOKE HEARTS

4 per guest \$6.-

JUMBO CHILLED, TEMPURA, OR COCONUT PRAWNS

2 per guest \$8.-

BURRATA CHEESE

Buttered toast points, olive
oil, local salt, fruit jam

2 per guest \$6.-

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

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

SZECHWAN EGGPLANT WITH TOFU

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

SWEET & SOUR ORANGE CHICKEN

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

10 OZ. LOBSTER TAIL

Substitute \$25.- X guests
Add to Buffet. \$38.- X guests

HAWAIIAN KAHUA PORK SLIDERS

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

GRILLED SPAM PLATTER WITH BABY BOK CHOY

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

WOK-TOSSED CHICKEN & SHRIMP FRIED

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

COMBINATION PORK/SHRIMP/ BEEF CHOW MEIN

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

DESSERTS

Substitute the Shortcake & Sundae Bar or add additional desserts

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





