

DINNER BUFFET
PARTIES OF 30-50 GUESTS



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.

SLICED 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.

\$75.- 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

Substitute \$4.- pp.

Add to Buffet. \$9.- pp

SZECHWAN EGGPLANT WOK-TOSSED CHICKEN
WITH TOFU & SHRIMP FRIED

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 CHOY

Substitute No Charge.

Add to Buffet. \$6.- pp

MACADAMIA NUT
CRUSTED HALIBUT

Substitute \$5.- pp.

Add to Buffet. \$10.- 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

