

Perfect Package Luau Dinner Buffet

SALADS

MIXED GREENS passion fruit vinaigrette

WATERCRESS SALAD sweet onions, radishes, honey citrus vinaigrette

LOMI LOMI SALMON vine ripened tomatoes and red onion

SEARED TUNA wasabi soy dressing

ENTRÉES SELECT TWO (ADDITIONAL SELECTION, ADD \$8)

KALUA PORK (GF)

HULI HULI BBQ CHICKEN (GF)

GRILLED SALMON red curry sauce

MACADAMIA NUT CRUSTED CHICKEN

BEEF SATE ginger pineapple glaze (GF)

HALIBUT papaya lime salsa (GF)

HOISIN SPARE RIBS (add \$4)

ACCOMPANIMENTS

JASMINE RICE

ROASTED SWEET POTATOES roasted coconut

ROASTED BABY BOK CHOY toasted sesame seeds

BREAD

HAWAIIAN SWEET BREAD

DESSERTS

SERVE LUAU DESSERTS, OR RECEIVE COMPLIMENTARY CAKE CUTTING SERVICE

PINEAPPLE CAKE

COCONUT BREAD PUDDING

PASSION FRUIT TART

\$146 per guest

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests.

Create the perfect luau feel with a gallon of our Marry Me Mai Tais.

(GF) GLUTEN FREE

Perfect Package

Italian Dinner Buffet

SALADS

SEASONAL BABY MIXED GREENS balsamic vinaigrette

MARINATED BABY ARTICHOKES AND MUSHROOMS

BUFFALO MOZZARELLA AND VINE-RIPENED TOMATOES with basil

GRILLED VEGETABLE AND CURED MEAT ANTIPASTO PLATTER

MARINATED OLIVES

PASTAS SELECT ONE (ADDITIONAL SELECTION, ADD \$8)

TRI-COLOR CHEESE TORTELLINI basil asiago sauce

LOBSTER AND SHRIMP RAVIOLI wilted spinach, chive butter sauce

PENNE PASTA tomato basil pomodoro sauce (GF)

LOBSTER AND SHRIMP RAVIOLI wilted spinach, chive butter sauce

ENTRÉES SELECT TWO (ADDITIONAL SELECTION, ADD \$8)

BAKED CHICKEN MOZZARELLA sun-dried tomato sauce

CHICKEN SALTIMBOCCA prosciutto, fontina cheese, lemon caper sauce (GF)

SEA BASS with tapenade orange sauce (GF)

SHRIMP AND SCALLOPS lemon garlic sauce, scampi style (GF)

ROASTED TENDERLOIN OF BEEF marsala peppercorn sauce (GF)

ACCOMPANIMENTS

SAUTÉED BROCCOLINI lemon, olive oil

ROASTED RATATOUILLE VEGETABLES garlic, oregano, capers

BREADS

COUNTRY STYLE TUSCAN BREADS

DESSERTS

SERVE ITALIAN DESSERTS, OR RECEIVE COMPLIMENTARY CAKE CUTTING SERVICE

STRAWBERRY TART balsamic pastry cream

HAZELNUT DARK CHOCOLATE BAVARIAN

BISCOTTI

\$152 per guest

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests.

Ask your Catering Manager for a special chianti.

(GF) GLUTEN FREE

Perfect Package

Great American Cookout Buffet

SALADS


BABY ROMAINE sunflower seeds, peppers, green onions, red onions, cornbread croutons, avocado lime vinaigrette

RED OAK AND PARSNIP SALAD hazelnuts, blue cheese, wheat beer vinaigrette


CABBAGE SLAW

SPICY CHARRED CORN SALAD peppers, onions, toasted cumin dressing


ENTRÉES SELECT TWO (ADDITIONAL SELECTION, ADD \$8)

BARBECUED CHICKEN grilled pineapple 

ANGUS STEAKHOUSE BURGERS 

GRILLED SAUSAGE fresno chili peppers, garlic 

MEMPHIS-STYLE DRY RIBS sweet and spicy 

BRAISED SHORT RIB whisky peppercorn glaze 

ACCOMPANIMENTS SELECT TWO

CLASSIC MACARONI AND CHEESE

HOMESTYLE BAKED BEANS

HERBED GRILLED VEGETABLES

POTATO WEDGES

BREADS

GOLDEN SWEET CORNBREAD

HOAGIE ROLLS

HAMBURGER BUNS

DESSERTS

SERVE AMERICAN COOKOUT DESSERTS, OR RECEIVE COMPLIMENTARY CAKE CUTTING SERVICE

BOURBON APPLE CRISP

CHOCOLATE CHIP CHEESECAKE

\$152 per guest

Minimum of 30 guests required. Additional \$10 per guest charge will apply for groups of 20 to 29 guests

Craft beers complement this cookout.

 **GLUTEN FREE**