

1ST BIRTHDAY BUFFET



Three (3) Starters, Two (2) Entrees, One (1) Starch | \$40 pp

Served with Freshly Baked Rolls & Butter, Sautéed Island Vegetables, Sweets Station
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas,
Guava Punch & Iced Tea

Starters

(add another
starter for
\$3.95 each)

- ~ Paradise Salad, Mixed Greens, Candied Walnuts, Blue Cheese, Mandarin Oranges, Shaved Maui Onions, Diced Granny Smith Apples, White Balsamic Vinaigrette
- ~Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
- ~Tri-color Pasta Salad with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
- ~Soba Salad (Chilled Japanese Noodle Salad)
- ~Island Mac Potato Salad
- ~Fresh Sliced Fruits

Entrées

(add another
entree for
\$5.50 each)

- ~Huli Huli Style Chicken
- ~Chicken Katsu with Sauce
- ~Kalbi Ribs
- ~Macadamia Nut Crusted Fresh Catch with Yuzu Butter Sauce
- ~Kālua Pork with Cabbage
- ~Vegetable Lasagna

Starches

(add another
starch for
\$3.95 each)

- ~Island Style Fried Rice
- ~Steamed White Rice
- ~Mashed Potatoes
- ~Vegetarian Yakisoba Noodles

Prime Rib

- ~Add a Caving Station (add \$8pp and \$150 + tax fee per carver)

Package also includes the following:

- Customized Floor Plan
- Complimentary Podium with Wired Mic, Stage, Dance Floor & Screen for Slideshow (upon request)
- Discounted Valet Parking of \$5.00 per vehicle



*minimum: 150 paid guests | buffets based on 90 minutes continuous service
21% service charge of the total food and beverage charges plus applicable taxes to apply
menu items and pricing subject to change at anytime without notice
BUFFET PRICING AS FOLLOWS full price = age 12 and up, half price = age 5 to 11, age 4 and under at no charge
consuming raw or undercooked meats, seafood or eggs can cause health concerns

Menu Set 10.6.2017