

Grad Party

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
- ~ Sesame Chicken with Sake Lemon Shoyu
- ~ Kalbi Ribs
- ~ Steamed Catch with Ginger Scallion Lemongrass Essence
- ~ Kālua Pork With Cabbage

Starches

(add another
starch for
\$3.95 each)

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

Carving Station

- ~ Chef's Fee of \$150 + tax to apply per carver
Slow Roasted Hawaiian Sea Salt Crusted Prime Rib with
Creamy Horseradish & au Jus \$8 pp



Package also includes the following:

- Celebration Cake for the Graduate
- 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

Grad's Choice

Four Stations | \$50 pp

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

Salad Mixed Greens, Romaine
Grilled Sliced Chicken Breast, Baby Shrimp
Chopped Eggs, Cherry Tomatoes, Bacon Crumbles, Sliced Cucumber, Croutons, Feta Cheese, Black Olives, Sunflower Seeds, Dried Cranberries, Sliced Mushrooms
Assorted Dressings (Ranch, Basil Balsamic Vinaigrette, Oriental Vinaigrette, Honey Mustard)

Pasta 4 Different Types of Pasta (Bowtie, Penne, Fettuccini, Cheese Ravioli)
4 Different Sauces (Creamy Pesto, Bolognese, Alfredo, Marinara)
Garlic & Bread Sticks
Cheese (Parmesan, Yellow & White Cheddar)

Tailgate Slider Station, Mini Brioche Roll, Beef Patties, Barbecue Pulled Pork
Mini Hot Dogs, Sauerkraut, Chili, Cheese
French Fries, Fried Pickles, Condiments

Sushi Bar Add a Live Made-to-order Sushi Bar for \$15 Pp

Carving Station | Chef's Fee of \$150 + tax to apply per carver
Slow Roasted Hawaiian Sea Salt Crusted Prime Rib with Creamy Horseradish & au Jus \$8 pp

Package also includes the following:

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



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