

Birthday

Buffet | \$45.00 Per Person

3 starters, 2 entrées, 3 desserts

Includes Fruit Punch & Brewed Iced Tea

Starters (each additional \$4.00)

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Couscous Salad

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Island Macaroni & Potato Salad

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Marinated Mozzarella Bites

Sliced Kunia tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Included Sides

Steamed White Rice **OR**

Roasted Herbed Red Skin Potatoes

Locally Baked Brioche Rolls

Sautéed Mixed Vegetables

Entrées (each additional \$5.50)

Macadamia Nut Crusted Catch

Lemon caper butter sauce

Grilled Catch of the Day

Escabeche sauce (stewed sweet tomatoes, onions & basil)

Steamed Catch of the Day

Soy-ginger scallions & cilantro

Yakisoba

julienne uzumaki, tamago, sliced pork char siu

Teriyaki Sliced Beef

Beef & Vegetable Stir Fry

Sliced Teriyaki Pork

Grilled Onions

Sliced Roast Pork

Mushroom & caramelized onion sauce

Grilled Dijon-Herbed Marinated

Breast of Chicken

Rosemary demi-glace

Roasted Salt & Pepper Chicken

Black mushroom ginger sauce

Chicken Picata

Lemon, capers, parmesan parsley

Mushroom Ravioli

Truffle-cream sauce with roasted fennel

Package also includes the following:

- Customized Floor Plan
- Complimentary Podium with Wired Mic, Stage, Dance Floor & Screen (Upon Request)
- \$12.00 Valet Parking

Desserts & Enhancements

Continued on next page >>>



Contact us today! (808) 921-5543 | elise.yap@hiltonwaikikihotel.com

Minimum 50 Guests • Weekday Special applies to Monday-Friday only • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at anytime without notice • Buffet pricing at follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • *consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 11.21

Birthday

Buffet | \$45.00 Per Person

3 starters, 1 starch, 2 entrées, 3 desserts

Includes Fruit Punch & Brewed Iced Tea

Dessert (Choose One Option)

Selection of 3 Desserts
(each additional \$3.50)

Key Lime Tartlettes
Mini Apple Cinnamon Pie Crumble
Mini Cherry Crumble
Coconut Cake Bites
Coconut Macarons
Chocolate Cake Bites
Lemon Bars
Chocolate Drizzled Rice Crispy Triangles
Assorted Cookies
Gourmet Chocolate Brownies
Bread Pudding with creme anglaise

OR

Mini M.A.C. Daddy Pancake Station
With 10 toppings

OR

Sundae Station
With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

Soup Station Enhancement* (Choice of one)

Cream of Hamakua Mushrooms \$4.00
Truffle oil

New England Clam Chowder \$4.00

Roasted Tomato Bisque \$4.00

Loaded Potato Soup \$4.00
On side: green onions, chopped
Applewood smoked bacon, shredded
Vermont cheddar cheese, sour cream

Miso Soup \$4.00
Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$4.00
Black mushrooms and julienne pork

Action Stations* (Chef attendant fee waived)

Herb Crusted Prime Rib \$14.00
Au-jus, creamed horseradish

Baked Honey Cured Smoked Ham \$9.00
Mango chutney, dijon mustard

Whole Tom Turkey \$8.00
Traditional gravy

*Enhancements priced per person to complement the lunch buffet. A la carte pricing will differ.



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