

Graduation Party

Dinner Buffet | \$45.00 Per Person

3 starters, 2 entrées, 3 desserts

Includes Fruit Punch & Brewed Iced Tea

Starters (each additional \$4.00)

Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

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

Lomi Lomi Salmon

Diced tomatoes, sweet onions, green onions, salted salmon

Chinese Cold Ginger Chicken

Scallion-cilantro dressing

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

Red Skinned Potato & Macaroni 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

Chilled Tofu & Blanched Watercress

Soy-ginger dressing

Spinach & Orzo with Basil Vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Included Sides

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes **OR**

Au-Gratin Potatoes

Sautéed Mixed Vegetables

Entrées & Desserts

Continued on next page >>>

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 \$12.00 per vehicle



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

Minimum 50 Guests • 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

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Dinner Buffet | \$45.00 Per Person

3 starters, 2 entrées, 3 desserts

Includes Fruit Punch & Brewed Iced Tea

Entrées (each additional \$5.50)

Chinatown Steamed Catch of the Day
With soy-ginger scallions & cilantro

Macadamia Nut Crusted Mahi Mahi
Lemon caper butter sauce

Pan Seared Catch of the Day
Ginger-kaffir lime leaf beurre blanc,
pineapple and cranberry salsa

Steamed Asian Influenced Catch of the Day
Ginger pesto, Chinese vegetables, julienne
lup cheong, oyster sauce glaze

Sliced Slow Roasted Beef Striploin
Roasted shiitake mushroom sauce

Sliced Braised Beef
Red wine sauce, crispy onions

Paniolo Crusted Porkloin
Wild mushroom demi

Pork Lau Lau

House Made Kalua Pork & Cabbage

Smoked Bacon Wrapped Roasted Porkloin
Mushroom & caramelized onion sauce

Huli Huli Style Chicken
Black mushroom ginger sauce

Grilled Soy Ginger Glazed Chicken

Sesame Chicken
Lemon sake shoyu sauce

Penne Pasta
Pesto cream sauce, grilled vegetables,
roasted cherry tomatoes

Fried Tofu
Spinach, light oyster-ginger sauce

Mushroom Ravioli
Truffle-cream sauce with roasted fennel

Dessert (Choose One Option)

Selection of 3 Desserts
(each additional \$3.50)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Seasonal Fruit Tartlettes

Chocolate Fudge & Mac Nut Brownies

Coconut Cake Bites

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooter

Mini Pineapple Crème Brûlée

Chocolate Cake Bites

Tapioca-Haupia

Warm Butter Mochi Bites with Lilikoi Glaze

Bread Pudding with Crème 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

Enhancements

Continued on next page >>>



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Dinner Buffet Enhancements

All items are priced per person to complement the dinner buffet.
A la carte pricing will differ.

Suggested Enhancements

- Chinese Style
- Cold Ginger Chicken \$4.50
Ginger-green onion cilantro dressing
- Szechuan Eggplant \$4.50
- Kalbi Beef Shortribs \$7.00
- Local Style Fried Rice \$3.00
(as a substitute \$2.00)
Smoked bacon, lup cheong,
Portuguese sausage, celery, onions,
carrots, peas, green onions, eggs
- Futomaki & Inari Sushi \$6.00
Pickled ginger, wasabi, soy sauce
- Assorted Nigiri & Maki Sushi \$9.00
Pickled ginger, wasabi, soy sauce
- Assorted Steamed Dim Sum \$5.00
Hot mustard with soy sauce
- Fried Jumbo Garlic Shrimp \$10

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

Action Stations

(Chef attendant fee waived)

- Pasta Station \$9.00
Penne pasta, linguini, cavatappi pasta,
marinara, Bolognese, creamy pesto,
garlic bread
- Herb-Crusted Prime Rib \$14.00
Au-jus, creamed horseradish
- Roasted Applewood Smoked Bacon
Wrapped Porkloin \$9.00
Port wine demi glace, pineapple relish
- Baked Honey Cured Ham \$9.00
Mango chutney, dijon mustard
- Whole Tom Turkey \$8.00
Traditional gravy
- Slow Roasted Leg of Lamb \$12.00
Rosemary-garlic demi glace, house
made mint jelly
- Rack of Lamb Dijonaise \$18.00
Herbed crusted Australian rack of lamb,
rosemary-garlic demi glace, house
made mint jelly
- Lechon \$20.00
(min. 50 paid guests)
Whole roasted pig, traditional lechon
sauce, hoisin sauce, honey Dijon
mustard, bao buns
- Live Sushi Bar \$30.00
(min. 50 paid guests)
Maguro, ebi, tako, sake, hamachi,
masago, California hand roll, spicy tuna
hand roll



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