



Bird of Paradise
RESTAURANT

Dinner Buffet 2019

All Dinner Buffets Includes

Sliced Fresh Seasonal Fruits
Tossed Green Salad with Selected Dressing
Medley of Steamed Fresh Vegetables

Freshly Baked Rolls and Butter

Choice of One Starch

Pastry Chef's Selection of Desserts

Freshly Brewed Blend and Decaffeinated Coffee
Hot Tea Selection

Price Tier One

Includes your Selection of:
One Appetizer
Two Salads or One Salad and One Soup
Two Entrees
\$36.00 per person

Price Tier Two

Includes your Selection of:
Two Appetizers
Three Salads or Two Salads and One Soup
Two Entrees
\$42.00 per person

Price Tier Three

Includes your Selection of:
Two Appetizers
Three Salads or Two Salads and One Soup
Three Entrees
\$47.00 per person

Price Tier Four

Includes your Selection of:
Two Appetizers
1 Specialty Appetizer
Four Salads and One Soup
Three Entrees
Choice of Roasted Prime Rib with Au Jus and Horseradish
or Roast Pork with Steamed Buns
\$52.00 per person

Price based on a minimum of 100 guests

Prices are subject to a 22% service charge and Hawaii State tax. Prices subject to change without notice.

Appetizer

Futomaki Sushi Platter
Assorted Dim Sum with Dipping Sauce
Tomato and Buffalo Mozzarella, Pesto Dressing
Fresh Vegetable Crudités
Roast Chicken Lumpia with Sweet Chili sauce
Deep Fried Won Ton with Soy Mustard Sauce
Chinese Style Cold Ginger Chicken with Scallions, Ginger and Cilantro
Chef's Hawaiian Platter with Ahi Poke, Clam Poke, Lomi Salmon
Pipikaula and Cucumber Kim Chee

Salad

Prince Caesar Salad with Garlic Croutons, Reggiano Parmesan Cheese
and Traditional Caesar Dressing
Pasta and Bay Shrimp Salad with Vinaigrette Dressing
Tofu, Salmon, Watercress, Tomato and Onion Salad with Shoyu Vinaigrette
Namasu
Hawaiian Style Crab and Potato Salad with Water Chestnuts and Snow Peas
Lomi Lomi Salmon
Tortellini Pasta Salad with Turkey
Grilled Eggplant Salad
Artichoke Salad with Mushrooms, Basil Dressing
Potato Macaroni Salad
Oriental Chicken Salad
Grilled Vegetable Platter
Somen Salad with Sesame Vegetables
Imitation Crab Salad with Broccoli and Cauliflower
Vine Ripened Tomato and Maui Onion Salad
Roast Duck Salad with Bean Sprouts and Mango

Soup

Clam Chowder
Wild Mushroom
Portuguese Bean Soup
Miso Soup
Corn Chowder
Lobster Bisque

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Ocean Harvest

Steamed Chef's Catch on Somen Noodles with Ginger, Soy Sauce and Sesame Sauce
Char Grilled Chef's Catch with Ginger Butter and Fresh Fruit Salsa
Battered-fried Chef's Catch with Tartar Sauce
Chef's Catch Lemon Grass Crusted with Thai Curry Sauce and Tropical Relish
Chef's Catch with Ginger Butter and Chili Fried Onion Rings
Sweet and Sour Chef's Catch with Pineapple, Peppers and Onions
Chef's Catch on Capellini Citrus Basil Sauce and
Concasse of Vine Ripened Tomato Garlic and Olive Oil

Meat and Poultry

Hoisin Chicken with Grilled Mushrooms
Grilled Teriyaki Chicken with Fresh Scallions
Deep Fried Honey Dipped Chicken
Chicken Curry
Oven Roasted Chicken with Mushroom Demi Glace
Chicken Piccata with Lemon, Capers and Parmesan Cheese
Mochiko Chicken
Grilled Boneless Beef Short Ribs Kalbi Style
Braised Boneless Beef Ribs with Chili Fried Onion Rings
Medallions of Beef Mushroom Ragout
Teriyaki Beef with Fresh Scallions
Beef Curry
Hawaiian Style Beef Stew
Pork Medallions with Black Bean Sauce
Pork Medallions with Prosciutto Wild Mushrooms and Three Peppercorn Sauce
Oriental Barbecue Ribs
Sliced Turkey Breast Mushroom Pan Gravy
Roast Turkey Roulade with Garlic Mashed Potatoes and Gravy
Medallions of Turkey Breast with Mushroom Marsala Sauce and Chive Cream
(Additional entrée choice \$3.00 per person)

Starch

(select one)

Steamed Rice
Fried Rice
Oven Roasted Potato
Garlic Mashed Potato
Linguine with Garlic Butter Sauce
(Additional starch choice \$2.00 per person)

Specialty Item

Mixed Seafood Grill with Scallops, Shrimp, Mussels and Chef's Catch
with a Lobster Citrus Sauce
Furikake Ahi Katsu with Wasabi Mayonnaise
Hoisin Glazed Salmon on Wilted Greens and Onion Rings
Additional \$4.00 per item, per person

Roasted Prim Rib with Au Jus and Horseradish
Roast Pork with Steamed Buns
Additional \$9.00 per item, per person

Specialty Appetizer

Iced Shellfish Platter with Crab Legs and Shrimp Cocktail
with Zesty Cocktail Sauce and Lemon
(based on four pieces per person)
Sashimi Platter
(based on four pieces per person)
Additional \$9.00 per selection, per person

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