**Lunch Buffet 2019**

**All Lunch Buffets Includes**
- Tossed Green Salad with Selected Dressing
- Sliced Fresh Seasonal Fruits
- Medley of Steamed Fresh Vegetables
- Choice of One Starch
- Pastry Chef’s Selection of Desserts (5)
- Freshly Brewed International Blend and Decaffeinated Coffee
- Hot Prince Tea Selection

**Price Tier One**
Includes your Selection of:
- Three Salads or Two Salads and One Soup
- Two Entrees
$30.00 per person

**Price Tier Two**
Includes your Selection of:
- Four Salads or Three Salads and One Soup
- Three Entrees
$34.00 per person

**Specialty Items**
- Roasted Prime Rib with Au Jus and Horseradish
  Additional $9.00 per person
- Hoisin Glazed Salmon
  *on Wilted Greens and Onion Rings*
- Mixed Seafood Grill
  *with Scallops, Shrimp, Mussels and Chef’s Catch with Lobster Citrus Sauce*
- Furikake Ahi Katsu
  *with Wasabi Mayonnaise*
  Additional $4.00 per item, 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.*
Salad

- Prince Caesar Salad with Croutons, Parmesan Cheese & Caesar Dressing
- Pasta and Bay Shrimp Salad with Vinaigrette Dressing
- Vine Ripened Tomato and Maui Onion Salad
- Somen Salad with Sesame Vegetables
- Namasu
- Spinach Salad with Warm Bacon Dressing
- New Potato Salad
- Hawaiian Style Crab and Potato Salad with Water Chestnuts and Snow Peas
- Kim Chee
- Lomi Lomi Salmon
- Roasted Duck with Bean Sprouts and Mango
- Marinated Mushrooms
- Grilled Vegetable Platter
- Oriental Chicken Salad

Soup

- Mushroom Soup, Lobster Bisque, Corn Chowder, Garden Vegetable
- Clam Chowder, Portuguese Bean or Miso Soup

Ocean Harvest

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

Meat and Poultry

- 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
- Medallions of Turkey Breast with Mushroom Marsala Sauce and Chive Cream
- Sliced Turkey Breast with Mushroom Pan Gravy
- Roast Turkey Roulade with Garlic Mashed Potatoes and Gravy
- Oven Roasted Chicken with Mushroom Demi Glace
- Mochiko Chicken
- Deep Fried Honey Dipped Chicken
- Grilled Teriyaki Chicken with Fresh Scallions
- Chicken Piccata with Lemon, Capers and Parmesan Cheese
- Hoisin Chicken with Grilled Mushrooms
- Chicken Curry
- Pork Medallions with Prosciutto, Wild Mushrooms and Three Peppercorn Sauce
- Roast Pork Loin with Garlic Confit and Thyme Jus
- Pork Medallions with Black Bean Sauce
- Oriental Barbecue Ribs
  (Additional entrée choice $3.00 per person)

Starch

(select one)

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

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