



Sheraton
Princess Kaiulani
HOTEL

Dinner Buffet

(A \$250 SERVICE FEE WILL BE ADDED FOR GROUPS WITH LESS THAN 50 GUESTS)

like
POEAS
IN A
pod

Chilled Starters

ASSORTED MAKI AND INARI SUSHI

ISLAND POKE
With ogo seaweed

SLICED TOFU
With green onions and soy sauce

THIN-SLICED TURKEY & HAM

Greenery

ISLAND TOSSED GREENS
With assorted dressings: thousand island, papaya seed, oil and vinegar

PASTA SALAD

BROCCOLI SALAD

JAPANESE NAMASU CUCUMBER SALAD

LOCAL-STYLE POTATO MACARONI SALAD

Main Course Selections

KALUA PORK & CABBAGE

SAUTÉED BREAST OF CHICKEN
With ginger mushroom cream

ORIENTAL-STYLE CHICKEN BREAST
With soy, ginger, and cilantro

GRILLED MAHIMAHI
With lemon basil nage

PAN FRIED MAHIMAHI FILET
With pineapple-Maui onion relish

MIXED SEAFOOD
With mushrooms in a chardonnay lobster sauce

HIBACHI-STYLE BEEF
With teriyaki sauce

Carved Entrées

PRIME RIB OF BEEF

With thyme jus and creamy horseradish sauce
With 2 main course selections 59.00
With 3 main course selections 62.00

OR

ROAST TOM TURKEY

With cranberry sauce, traditional stuffing, and gravy
With 2 main course selections 50.00
With 3 main course selections 53.00

OR

3 MAIN COURSE SELECTIONS
With no carved entrée 45.00

On The Side

Buffet includes freshly brewed Kona blend coffee (regular or decaf), an array of fragrant teas, seasonal broiled and steamed vegetables, steamed white rice, dinner rolls and butter

Great Finishes

ASSORTED FRENCH PASTRIES

MACADAMIA NUT CREAM PIE

SLICED FRESH FRUITS

CHOCOLATE DOBASH CAKE

HAWAIIAN HAUPIA CAKE

CHOCOLATE MOUSSE

Enhancements

Upgrade your buffet experience with any of the following:

ISLAND SASHIMI
8.00

INTERNATIONAL CHEESE TRAY
With assorted crackers 5.00

ICE CREAM SUNDAE BAR
With assorted toppings 6.00