Sheraton®
PRINCESS KAIULANI

# Lunch

## PLATED LUNCH

All plated lunches include soup, salad, entrée and dessert, pricing is based on what entrée is chosen, client may choose one option each from salad, soup and dessert selections

### SOUPS

Sweet Corn Bisque
With sautéed corn and jalapeño with paprika oil

Roasted Tomato Soup
With basil oil and fresh herbs

Melon Gazpacho
With cucumber, mint and black pepper crème fraiche (served chilled)

### SALADS

Roasted Beet Salad
With honey Greek yogurt, water cress and macadamia nut pesto

Mango Salad
With avocado, red onions, spring mix, red peppers and sesame ginger vinaigrette

Watermelon Salad
With feta cheese, toasted hazelnuts, fresee, watercress and balsamic lime vinaigrette

Caesar Salad
Hearts of romaine lettuce, kale, house croutons, shaved parmesan and Caesar dressing

### ENTREES

Kalua Pork
6 oz. braise pork shoulder, grilled Maui onions relish, butternut squash puree and long green beans 37.00

Flat Iron Steak
6 oz. grilled rib eye steak, local seared Hamakua mushrooms, steak cut Okinawa potatoes, chimichurri butter and garlic demi glaze 53.00

Seared Mahi Mahi
With olive oil potato puree, Meyer lemon veolute, sautéed kale and edamame and a fennel herb salad 45.00

Soy Braised Beef Short Rib
Baby bok choy, kim chee fried rice, pickled chili, marinated scallion salad and a mushroom-soy reduction 50.00

Grilled Chicken
With corn and jalapeño succotash, roasted sweet potato and red pepper basil reduction 45.00

### DESSERTS

Macadamia Nut Cream Pie

Sliced Fresh Fruits

Kahlua Caramel Trifle

Hawaiian Haupia Cake

Chocolate Mousse

# BUFFET LUNCHES

## ENHANCEMENTS (add on to buffet menus)

Maki Sushi Plater Standard
Vegetarian Hosomaki – 4 pieces per person 5.00

Maki Sushi Plater Deluxe
Vegetarian, California and spicy tuna – 4 pieces per person 8.00

Sashimi Platter
Sliced tuna, salmon, white fish and tako – 15.00

## TRIO OF HAWAIIAN CHILLED SEAFOOD 18.00

Served with taro chips

Lomi Lomi Salmon
With tomato, green onions and sweet Maui onion, ogo seaweed, sesame oil and shoyu

Fresh Island Ceviche
Fish marinated with lime and mango juice, cucumbers, red onions, jalapenos and cilantro

Local Style Ahi Poke with Ogo
Diced raw Ahi tuna combined with Maui onion, Ogo seaweed, sesame oil and shoyu

## THE SANDWICH BOARD 38.00

Served with house made potato chips

## SOUP

Roasted Tomato Soup
With basil oil and fresh herbs

## SALADS

Couscous Salad
Seasonal vegetables with spinach, olives and Moroccan spice

Cobb Salad
Mixed greens, cheddar cubes, bacon, julienne carrots, hard-boiled egg, tomatoes and blue cheese

## SANDWICHES

Prosciutto
With salami, Italian chicory salad and roasted pepper aioli

House Roasted Beef
With caramelized onions, sautéed mushrooms and blue cheese garlic aioli

Vegetable
With assorted seasonal grilled vegetables and local baby lettuces, aged cheddar cheese and roasted tomato aioli

## DESSERT

Assorted Cookies

Warm Brownies

## HAWAII STYLE 46.00

### SOUP

Hamakua Tomato Gazpacho

### SALADS

Green Papaya Salad
With Chinese long beans, cilantro, cherry tomatoes, macadamia nuts and Thai vinaigrette

Korean Noodle Salad
Carrots, scallions, bean sports, mushroom with a sesame seed dressing

Blue Cheese and Bacon Potato Salad
Red Skin Potatoes, blue cheese crumbles, chopped bacon and grilled red onion

### ENTREES

Seared Korean Style Beef Bulgogi
With Gochujang drizzle and Namul vegetables

Huli Huli Chicken
With cucumber sesame slaw

Mahi Mahi and Clams
With a Thai Red Curry sauce, water chestnuts and bok choy

Fried Noodles
With market vegetables

### DESSERT

Hawaiian Haupia Cake

Macadamia Nut Tart

## RICE BOWL 46.00

### SOUP

Melon Gazpacho
With cucumber, mint and black pepper crème fraiche (served chilled)

### SALADS

Caesar Salad
Hearts of romaine lettuce, kale, house croutons, shaved parmesan and Caesar dressing

Local Tomato Salad
Hamakua tomatoes, cucumbers, red onions, avocado and edamame tossed with a lemon herb vinaigrette

### RICE

White or Brown Rice

### TOPPINGS

Grilled Herb Rubbed Beef

Ahi Poke

Spicy Teriyaki Chicken

Marinated Grilled Vegetables

### CONDIMENTS

Condiments include: cilantro sprigs, lime wedges, radish, scallions, Kochujang sauce, cilantro curry sauce and salsa verde

DESSERT (choice of one)

Pecan Bars with Cocoa Nib Sauce

Macadamia Nut Caramel Corn

## OLD CONTINENT INSPIRED 47.00

### SOUP

Cream of Truffle
With potato

### SALADS

Frisee
With bacon, house croutons, soft boiled egg, chives and a red wine vinaigrette

Greek Quinoa Salad
Kalamata olives, red onion, peppers, feta cheese and cucumbers

Caprese Salad
Hamakua tomatoes, cucumbers, mozzarella, basil, arugula, balsamic and extra virgin olive oil

### ENTREES

Steak Au Poivre
Seared black pepper coated beef steak, cognac cream sauce and chard Brussel sprouts.

Tarragon Chicken Fricassee
With roasted turnips, and tarragon lemon cream sauce

Seared Mahi Mahi,
With roasted cauliflower and sauce Grenobloise

### DESSERT

Assorted French Pastries

Strawberry Mousse
With white chocolate

Prices do not include tax or gratuity. All prices, menu items and hours of operation are subject to change without notice.

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Order (BEOs). A service charge, currently 25% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 77.6% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.