



**PRIVATE BUFFET DINNERS**

**OPTIONAL FAMILY STYLE PUPUS**

STANDING AHI NACHO, COCONUT SHRIMP, MINI CLUB MED

**BEVERAGES**

WINE PRE-SELECTED, AND ASSORTED CANNED BEER: BASED ON CONSUMPTION.  
CHOICE OF WINE, BEER, OR SPECIALTY COCKTAIL GREETING REQUIRED  
OPTIONAL SOUVENIR LOGO COCONUT CUPS +10.00 EACH

**OTHER ITEMS**

ALL BEVERAGES, APPETIZERS, AND ADDITIONAL MENU ITEMS ADDED TO CHECK  
BUFFET FLORALS STARTING AT \$150.00  
ADDITIONAL MENU'S AVAILABLE

**EQUIPMENT UPGRADES**

STARTING AT \$5.00

**LOCATION**

BEACH OR BEACH FRONT LAWN  
WEATHER BACK-UP ON LAWN, INQUIRE ABOUT TENTING WITH LIGHTING PRICING

**SITE FEE**

\$15.00 PER PERSON WITH MINIMUM OF  
\$1000.00+TAX

**DEPOSIT REQUIREMENTS**

FULL SITE FEE

**CANCELLATION**

90 DAYS PRIOR TO EVENT FOR FULL REFUND  
60 DAYS PRIOR TO EVENT FOR 50% DEPOSIT REFUND  
DEPOSIT IS NONREFUNDABLE AFTER THIS DATE  
NO SHOWS OR REDUCED RESERVATION COUNTS WILL BE  
CHARGED AT FULL PRICE



## MAUNA KEA BUFFET

FOR MINIMUM 30 GUESTS

"DA HALE" SALAD - MIXED GREENS, TOMATOES, CUCUMBER, SWEET ONION,  
KAFFIR LIME VINAIGRETTE

*OR*

CAESAR SALAD

HUGGO'S TERIYAKI STEAK

SIMPLE FISH, SEARED OR TOGARASHI BLACKENED, PINEAPPLE-MANGO SALSA

ROASTED GARLIC POTATO SMASH

CHEF'S FRESH SEASONAL AND LOCALLY GROWN VEGETABLE OF THE DAY

KONA COFFEE CHEESECAKE

*OR*

HAUPIA CAKE

### **COST**

FAMILY STYLE PUPUS\* 11.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
BUFFET DINNER \*55.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
CHILDREN 10 & YOUNGER \*15 PER PERSON + 18% SERVICE CHARGE AND TAX  
ADD ALCOHOL BEVERAGES + 18% SERVICE CHARGE AND TAX  
ONE CHECK FOR GROUP



## MAUNA LOA BUFFET

FOR MINIMUM 30 GUESTS

### SALAD CHOICE

SPINUGULA SALAD\* OF SPINACH, ARUGULA, STRAWBERRIES, CANDIED MACADAMIA NUTS, GORGONZOLA, RED ONION, BALSAMIC VINAIGRETTE

*OR*

CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN

### ENTRÉE (SELECT TWO)

HUGGO'S TERIYAKI STEAK

SIMPLE FISH, WITH PINEAPPLE-MANGO SALSA

BABY BACK RIBS WITH GUAYA-HOISIN BBQ

HULI MARINATED CHICKEN BREAST

### SIDES

PINEAPPLE FRIED RICE

CHEF'S FRESH VEGETABLE OF THE DAY

### DESSERTS

KONA COFFEE CHEESECAKE

*OR*

HAUPIA CAKE

### COST

FAMILY STYLE PUPUS\* 11.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
BUFFET DINNER \*65.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
CHILDREN 10 & YOUNGER \*15 PER PERSON + 18% SERVICE CHARGE AND TAX  
ADD ALCOHOL BEVERAGES + 18% SERVICE CHARGE AND TAX  
ONE CHECK FOR GROUP



## HUALALAI BUFFET

FOR MINIMUM 50 GUESTS

### SALAD CHOICE (SELECT TWO)

SPINUGULA SALAD" OF SPINACH, ARUGULA, STRAWBERRIES, CANDIED MACADAMIA NUTS, GORGONZOLA, RED ONION, BALSAMIC VINAIGRETTE

GREEN PAPAYA SALAD, CASHEW, TOMATO, CARROT, CILANTRO, MEYER LEMON-KONA LIME DRESSING

"DA HALE" SALAD, JA FARMS BABY GREENS, MAUI ONION, CUCUMBER, RIPE TOMATO, KAFFIR LIME VINAIGRETTE

THREE GREENS AND A GRAIN, KALE, SPINACH, ARUGULA, QUINOA SALAD, AVOCADO, LEMON VINAIGRETTE

SOMEN NOODLE SALAD, ASIAN VEGETABLES, SWEET SOY VINAIGRETTE

CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN

### ENTREES (SELECT THREE)

HULI CHICKEN, BONE IN CHICKEN, GRILLED PINEAPPLE, LILIKOI-YUZU GLAZE

MUSTARD CRUSTED PORK TENDERLOIN, MARSALA MUSHROOM DEMI

MISO YAKI MAHI MAHI WITH ASIAN PICKLE RELISH

NY STEAK WITH ROSEMARY-GORGONZOLA BUTTER

BAKED FARFALLE PASTA WITH ROASTED VEGETABLES, THREE CHEESE ALFREDO SAUCE, FRESH HERBS

SEARED ONO WITH TOMATO CAPER BUTTER SAUCE

COCONUT CURRY WITH LOCAL VEGETABLES, TOFU, CASHEWS

TERIYAKI STEAK (OUR RECIPE IS FROM 1969!)



## HUALALAI BUFFET - CONTINUED

### SIDES (SELECT TWO)

STEAMED BROWN RICE

COCONUT JASMINE RICE

ROASTED POTATOES WITH ROSEMARY AND HERBS

CHEF'S CHOICE OF VEGETABLES

### DESSERTS (SELECT TWO)

KONA COFFEE CHEESECAKE

HAUPIA CAKE

BIG ISLAND LIME PIE

### **COST**

FAMILY STYLE PUPUS \$11.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
BUFFET DINNER \$75.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
CHILDREN 10 & YOUNGER \$15 PER PERSON + 18% SERVICE CHARGE AND TAX  
ADD ALCOHOL BEVERAGES + 18% SERVICE CHARGE AND TAX  
ONE CHECK FOR GROUP