



Catering Menu 2024

SERVED BREAKFAST

CONTINENTAL BREAKFAST (Minimum of 10 people)

\$26.00 per person

Orange Juice
Breakfast Pastries & Croissants
Seasonal Fruit
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

SERVED BREAKFAST (Minimum of 10 people)

\$31.00 per person

Orange Juice
Breakfast Pastries & Croissants Scrambled Eggs

Selection of one for all orders:

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

Selection of one for all orders:

Roasted Breakfast Potatoes with Caramelized Maui Onions & Thyme or White Rice

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

BREAKFAST BUFFET

NU'UANU BREAKFAST BUFFET (Minimum of 25 people, served for 2 hours)

\$37.00 per person

Orange Juice
Breakfast Pastries & Croissants
Scrambled Eggs
Seasonal Fruit

Selection of one:

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

Selection of one:

Roasted Breakfast Potatoes with Caramelized Maui Onions & Thyme or White Rice

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

BRUNCH BUFFET

BRUNCH FAVORITES BUFFET

MENU OFFERINGS (Minimum of 50 people, served for 2 hours)

\$62.00 per person

Mixed Greens & Romaine Lettuce
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese
Caesar, Ranch & Italian Dressing
Asian Chicken with Hoisin Dressing
Broccoli & Imitation Crab Salad
Pesto Pasta Salad w/ Fresh Vegetables
Breakfast Pastries & Croissants
Seasonal Fruit and Island Papaya
Belgian Waffles with Maple Syrup and Coconut Syrup
Scrambled Eggs

Selection of one:

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

Local Style Fried Rice
Asian Style Steamed Fresh Catch, Shiitake Mushrooms, Braised Bok Choy
Garlic Roasted Chicken

SWEETS

Signature Bread Pudding with Crème Anglaise
Lemon Bars
Ube Cheesecake

BEVERAGES

Orange Juice
Iced Tea & Plantation Tea
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

ENHANCEMENTS

Traditional Eggs Benedict **\$9.00** per person
Omelet Station (**Chef Fee \$165.00**) **\$12.00** per person
Bacon, Ham, Portuguese Sausage, Bay Shrimp, Char Siu Pork, Cheddar Cheese, Spinach, Bell Pepper,
Vine-Ripened Tomatoes, Mushrooms, Maui Onions, Green Onions

SERVED LUNCH

ENTRÉE SALADS

**Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea
Minimum Count of 10 People, Per Menu Selection, Maximum 1 Entrée Selection.**

All Entrée Salad Meals Served with Rolls and Butter, and Dessert

POPCORN SHRIMP **\$38.00 per person**
Romaine Lettuce, Avocado, Mandarin Oranges, Cajun Dressing

ASIAN CHICKEN **\$35.00 per person**
Iceberg Lettuce, Char Siu, Cucumber, Egg, Peanuts, Lychee, Won Ton Chips, Asian Dressing

TURKEY COBB **\$36.00 per person**
Romaine Lettuce, Smoked Turkey, Bacon, Blue Cheese Crumbles, Tomatoes, Egg, Avocado, Louis Dressing

GRILLED SALMON COBB **\$42.00 per person**
Baby Romaine Lettuce, Roasted Beets, Bacon, Egg, Tomatoes, Croutons, Lemon Dill Dressing

CHICKEN CAESAR **\$34.00 per person**
Romaine Lettuce, Avocado, Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing

SERVED LUNCH (Continued)

ENTRÉE SANDWICHES

**Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea
Minimum Count of 10 People, Per Menu Selection, Maximum 1 Entrée Selection.**

All Entrée Sandwich Meals Served with French Fries and Dessert

HERB-MARINATED TURKEY BLT CLUB **\$34.00 per person**

Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Provolone Cheese,
Basil Aioli, Toasted Ciabatta

REUBEN **\$35.00 per person**

Braised Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Toasted Rye Bread

GRILLED MAHI MAHI SANDWICH **\$46.00 per person**

Avocado, Lettuce, Tomato, Grilled Red Onions, Toasted Sesame Seed Roll

CHARBROILED HOUSE-MADE BURGER **\$35.00 per person**

Fresh Ground Locally Raised Beef, Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Roll

GRILLED PORTABELLA **\$33.00 per person**

Eggplant, Zucchini, Yellow Squash, Bell Pepper, Red Onion, Avocado, Basil, Provolone,
Sun-Dried Tomato Spread, Balsamic Vinaigrette, Ciabatta Bread

SERVED LUNCH (Continued)

ENTRÉES

**Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea
Minimum Count of 10 People, Per Menu Selection, Maximum 1 Entrée Selection.**

All Entrée Meals Served with Signature House Salad, Rolls and Butter, and Dessert

GRILLED CHICKEN BREAST **\$43.00 per person**

Green Beans, Chicken Jus, Garlic Fried Rice

PORTABELLA RAVIOLI **\$43.00 per person**

Grilled Asparagus, Marsala Mushroom Sauce

SAUTÉED FRESH CATCH OF THE DAY **\$45.00 per person**

Baby Bok Choy, Soy Beurre Blanc, Furikake Rice

GRILLED Petite Filet Mignon **\$54.00 per person**

Cabernet Demi-Glace Sauce, Asparagus, Mashed Potatoes

DESSERT

Choice of:

SIGNATURE BREAD PUDDING

Crème Anglaise

CHOCOLATE DOBASH CAKE

Plate Service Fee for All Desserts Not Provided by the Club \$3.50 Per Person

LUNCH BUFFET

DELI LUNCH

MENU OFFERINGS (Minimum of 25 people, served for 2 hours)

\$43.00 per person

Mixed Greens & Romaine Lettuce
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese
Caesar, Ranch & Italian Dressing
Pesto Chicken Pasta Salad w/ Fresh Vegetables
Chinese Chicken Salad
Seasonal Fruit

Selection of two: Roast Beef, Black Forest Ham, Roast Turkey, Chicken Salad, Tuna Salad

ARTISAN BREADS

White, Wheat, 12-Grain

ACCOMPANIMENTS

Aged Cheddar, Swiss Cheese
Butter Lettuce, Tomatoes, Onions
Mayonnaise, Dijon Mustard, Cranberry Dressing
Olives, Pickles

SWEETS

Lemon Bars
Brownies

BEVERAGES

Iced Tea & Plantation Tea
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

ENHANCEMENTS

Chef's Hot Soup
Signature Bread Pudding with Crème Anglaise

\$6.00 per person

\$9.00 per person

LUNCH BUFFET (Continued)

OAHU LUNCH

MENU OFFERINGS (Minimum of 50 people, served for 2 hours)

\$51.00 per person

Mixed Greens & Romaine Lettuce
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese
Caesar, Ranch, & Italian Dressing
Chap Chae Long Rice Salad
Island Style Potato Mac Salad
Seasonal Fruit
Vegetable Chow Mein
Steamed White Rice
Vegetable Du Jour
Rolls & Butter

SELECTION OF TWO:

Asian Style Steamed Fresh Catch
Panko Crusted Fresh Catch, Lemon Aioli
Herb Roasted Chicken, Chicken Jus
Roasted Pork Loin, Mushroom Gravy
Kalbi Style Hibachi Short Ribs
Butternut Squash Ravioli, Parmesan Sage Sauce

Additional Entrée add \$10.00 per person

SWEETS

Signature Bread Pudding with Crème Anglaise
Chocolate Dobash Cake
Macadamia Nut Cream Pie

BEVERAGES

Iced Tea & Plantation Tea
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

RECEPTION

HORS D'OEUVRES

Minimum of 15 People, Two Pieces of Each Item Served Per Person

4 ITEMS SELECTED	\$39.00 per person
6 ITEMS SELECTED	\$50.00 per person
8 ITEMS SELECTED	\$61.00 per person

COLD HORS D'OEUVRES

ROAST BEEF - Horseradish Cream, Blue Cheese, Maui Onion Marmalade, Toasted Rye

AHI POKE - Crisp Won Ton Chip, Wasabi Tobiko Cream

IMITATION CRAB SALAD FILLED EGG

PROSCIUTTO - Mozzarella, Cherry Tomato Skewers, Balsamic & Extra Virgin Olive Oil

HOT HORS D'OEUVRES

CHICKEN KATSU BAO BUN - Tonkatsu Sauce

PORK GYOZA - Ponzu Sauce

YAKITORI CHICKEN SKEWER - Teriyaki Glaze

CRAB CREAM CHEESE WON TON - Sriracha Aioli

WILD MUSHROOM - Goat Cheese, Crostini

KALUA PORK QUESADILLA - Guacamole, Salsa

KOREAN STYLE CHICKEN WINGS

VEGETABLE SPRING ROLL - Sweet Chili Sauce

HORS D'OEUVRES DISPLAY

COLD HORS D'OEUVRES DISPLAY

AHI SASHIMI	Serves 30 People	\$446.00
Daikon, Soy Sauce, Wasabi, Pickled Ginger		
CALIFORNIA TOBIKO (INSIDE-OUT)	Serves 25 People	\$280.00
FUTOMAKI SUSHI	Serves 25 People	\$187.00
COMBINATION SUSHI PLATTER	Serves 25 People	\$220.00
California, Futomaki, Inari		

RECEPTION (Continued)

HORS D'OEUVRES DISPLAY

HOT HORS D'OEUVRES DISPLAY

SHRIMP & VEGETABLE TERMPURA **Minimum of 35 people** **\$18.00 per person**
2 Pieces each of: shrimp, kabocha, asparagus, eggplant & sweet potato, Tempura Dipping Sauce

HORS D'OEUVRES PLATTERS

VEGETABLE CRUDITE w/ HUMMUS **\$13.00 per person**

ISLAND FRUITS & BERRIES **\$13.00 per person**

ARTISAN CHEESES **\$14.00 per person**
Imported & Domestic Cheeses, Rustic Breads & Crackers

SALUMERIA DISPLAY **\$18.00 per person**
Charcuterie, Mediterranean Roasted Vegetables, Hummus, Flat Bread

ACTION STATIONS

SUSHI BAR **\$39.00 per person**
(90-Minute Service, Serving - 6 Pieces Per Person, Minimum of 40 people)

Maguro, Ika, Ebi, Tako, Sake, Tamago, California Roll, Spicy Tuna Roll

ENHANCEMENTS (per enhancement) **\$6.00 per person**
Hamachi, Unagi, Ikura

PASTA BAR **(Minimum of 40 people + Chef Fee \$165.00)** **\$26.00 per person**

PENNE & LINGUINE
Marinara With Fresh Sweet Basil & Pesto Cream Sauce
Parmesan Cheese, Garlic, Basil, Bell Peppers, Green Onions,
Diced Tomatoes, Olives
Bay Shrimp, Grilled Chicken Breast

CARVERY (Chef Carver Fee 165.00)

ROSEMARY ROCK SALT CRUSTED PRIME RIB OF BEEF **\$660.00**
Freshly Baked Artisan Rolls, Thyme Au Jus, Creamy Horseradish & Dijon Mustard
Serves 35 People

GARLIC ROASTED TOP SIRLOIN OF BEEF **\$561.00**
Thyme Au Jus, Creamy Horseradish & Dijon Mustard, Mushrooms, Onion Marmalade,
Freshly Baked Artisan Rolls
Serves 30 People

WHOLE-ROASTED TURKEY **\$330.00**
Freshly Baked Potato Rolls, Mayonnaise, Dijon Mustard, Orange-Cranberry Chutney, Gravy
Serves 40 People

PINEAPPLE GLAZED COUNTRY SLOW-BAKED BONE-IN HAM **\$495.00**
Dijon Mustard, Pineapple Ketchup, Horseradish Cream, Mayonnaise, Artisan Rolls
Serves 35 People

SLOW WHOLE-ROASTED SUCKLING PIG **\$1,980.00**
Steamed Bao Buns, Plum & Hoisin Sauce
Serves 125 People

SERVED DINNER

ADD A STARTER

AHI SASHIMI	\$26.00 per person
FRENCH ONION SOUP	\$14.00 per person
CAESAR SALAD	\$15.00 per person

ENTRÉES

**Included with Dinner is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea
Minimum Count of 10 People, Per Menu Selection, Maximum 1 Entrée Selection.**

All Entrée Meals Served with Signature House Salad, Rolls and Butter, and Dessert

STEAMED FRESH CATCH Soy-Ginger Sauce, Shiitake Ragout, Braised Bok Choy, Cilantro & Ginger Relish, Steamed Rice	\$61.00 per person
BAKED MISO GLAZED SALMON Green Beans, Ponzu Butter Sauce, Furikake Rice	\$57.00 per person
GRILLED BEEF FILET & LOBSTER TAIL Sautéed Spinach, Red Wine Sauce, Herb Butter, Au Gratin Potatoes	\$94.00 per person
ROASTED HERB CHICKEN BREAST Green Beans, Chicken Demi Glaze, Mashed Potatoes	\$54.00 per person
GRILLED GARLIC RIB EYE STEAK Hamakua Mushrooms, Asparagus, Au Gratin Potatoes	\$66.00 per person
SHRIMP SCAMPI Sautéed Shrimp, Garlic, White Wine, Lemon Butter Linguine	\$61.00 per person
PUMPKIN RAVIOLI Asparagus, Brown Butter, Sage	\$47.00 per person

SERVED DINNER (Continued)

DESSERT

Add Ice Cream to any Dessert \$6.00 per person

Choice of:

SIGNATURE BREAD PUDDING
Crème Anglaise

CHOCOLATE DOBASH CAKE

COCONUT HAUPIA CAKE

DUTCH APPLE PIE

FRUIT TART

Plate Service Fee for All Desserts Not Provided by the Club \$3.50 per person

DINNER BUFFET

PRIME RIB BUFFET

MENU OFFERINGS (Minimum of 50 People)

\$88.00 per person

Mixed Greens & Romaine Lettuce

Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese

Caesar, Ranch, & Italian Dressings

Kale, Roasted Kabocha, Quinoa, Almonds, Maple Vinaigrette

Greek Salad - Tomatoes, Olives, Cucumber, Red Onions, Feta, Orzo, Red Wine Vinaigrette

Tomato & Mozzarella Caprese

Seasonal Fruits

Prime Rib of Beef - Au Jus, Creamy Horseradish

Asian-Style Steamed Fresh Catch - Shiitake Relish

Roasted Herb Chicken - Chicken Jus

Seasonal Vegetables

Steamed White Rice & Mashed Potatoes

Rolls & Butter

Signature Bread Pudding - Crème Anglaise

Chocolate Dobash Cake

Miniature Fruit Tarts

BEVERAGES

Iced Tea & Plantation Tea

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

DINNER BUFFET

NU'UANU DINNER BUFFET

MENU OFFERINGS (Minimum of 50 People)

\$77.00 per person

Mixed Greens & Romaine Lettuce

Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese

Caesar, Ranch, & Italian Dressings

Chap Chae Long Rice Salad

Greek Salad - Tomatoes, Olives, Cucumber, Red Onions, Feta, Orzo, Red Wine Vinaigrette

Tofu Watercress Salad

Seasonal Fruits

Kalbi-Style Hibachi Short Ribs

Roasted Herb Chicken - Chicken Jus

Panko-Crusted Fresh Catch - Lemon Aioli

Seasonal Vegetables

Steamed White Rice

Mashed Potatoes

Signature Bread Pudding - Crème Anglaise

Chocolate Dobash Cake

Miniature Fruit Tarts

BEVERAGES

Iced Tea & Plantation Tea

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

DINNER BUFFET

HAWAIIAN LUAU BUFFET

MENU OFFERINGS (Minimum of 50 People)

\$77.00 per person

Mixed Greens & Romaine Lettuce
Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese
Caesar, Ranch, & Italian Dressings
Lomi Lomi Salmon
Asian Chicken Salad, Hoisin Sesame Dressing
Macaroni Potato Salad

Squid Luau
Chicken Long Rice
Steamed Mini Pork Lau Lau
Sauteed Fresh Catch of the Day

Coconut-Glazed Sweet Potatoes
Steamed White Rice
Poi
Taro Rolls, Lilikoi Butter

Sweets
Signature Bread Pudding - Crème Anglaise
Pineapple Cheesecake
Guava Chiffon Cake

BEVERAGES

Iced Tea & Plantation Tea
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

ENHANCEMENTS

Ahi Poke

\$12.00 per person

REFRESH

SWEETS & SNACKS

OAHU COUNTRY CLUB SIGNATURE BREAD PUDDING (Serves 30 People) **\$171.00 per pan**
Crème Anglaise

LEMON BARS (Minimum 2 dozen) **\$39.00 per dozen**

CHOCOLATE FUDGE BROWNIES (Minimum 2 dozen) **\$39.00 per dozen**

FRESHLY BAKED COOKIES (Minimum 2 dozen Per Selection) **\$39.00 per dozen**
Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Macadamia Nut & White Chocolate

MINIATURE FRUIT TARTS (Minimum 2 dozen) **\$44.00 per dozen**

MINIATURE PROFITEROLES (Minimum 2 dozen) **\$39.00 per dozen**

ASSORTED PASTRIES & CROISSANTS (Minimum 2 dozen) **\$44.00 per dozen**

POPCORN (Serves 4 People) **\$13 per basket**
Furikake or Buttered

FINGER SANDWICHES **\$13.00 per serving**
(Minimum 10 Servings. One Serving Equals to 1/4 of Each Sandwich.)

Egg Salad, Tuna Salad, Turkey, Vegetable

REFRESH (Continued)

BEVERAGES

FRESHLY BREWED KONA COFFEE (Serves 10 People) Regular & Decaffeinated	\$46.00- 3-liter pot
TEA CHEST TEAS (Serves 10 People)	\$46.00 - 3-liter pot
CLUB PLANTATION ICED TEA (Serves 16 People)	\$75.00 per gallon
UNSWEETENED ICED TEA (Serves 16 People)	\$64.00 per gallon
SOFT DRINKS (CANS) Coke, Diet Coke, Sprite, Mug Root Beer	\$5.00/can

FROM OUR BAKERY

CAKE SIZE & FLAVORS

Flavors : Chocolate, Vanilla, Guava Chiffon, Lilikoi Chiffon, Chocolate Dobash, Coconut Haupia

Sizes:

6" ROUND CAKE	Serves 4-6	\$47.00
8" ROUND CAKE	Serves 6-8	\$58.00
10" ROUND CAKE	Serves 8-10	\$69.00
HALF SHEET CAKE	Serves up to 48	\$165.00
FULL SHEET CAKE	Serves up to 96	\$198.00

Cake Cutting Fee \$3.50 per person

9 INCH PIE FLAVORS

Chocolate Cream, Macadamia Nut Cream, Banana Cream, Apple, Custard, Pumpkin

\$50.00