

*Oysters on the Half Shell and Shrimp Cocktail *Lemon Wedges, Zesty Cocktail Sauce and Hawaiian Mignonette

Red Skin Potato & Macaroni Salad
Bow Pasta Salad with Feta Cheese and Olives
*Cucumber Salad with Sour Cream and Dill
*Bay Shrimp Salad
Waimea Tomato, Onion, and Ogo Salad
*Sliced Fresh Fruits
*Cole Slaw
Caesar Salad Station tossed to order with Croûtons

Upcountry Mixed Greens with Assorted Toppings and Dressings Fresh Island Ahi Sashimi with Wasabi Shoyu

New England Clam Chowder

*Steamed Manila Clams and Washington State Mussels

Wok Fried Dungeness Crab Legs with Garlic Ginger and Black Bean Sauce

*Grilled Fresh Island Catch with a Tropical Hawaiian Relish

*Steamed Keahole Lobster with Drawn Butter and Lemon

*Carved Prime Rib of Beef, Au Jus, Creamy Horseradish and Mustard

*Honokaa Corn on the Cob
*Roasted Redskin Potato with Parsley Butter
*Vegetables of the Day
Steamed Rice

Freshly Baked Breads
Nine Seed, Honey Rye, Rustic Italian, Whole Wheat, Braided, Olive Herb,
Country Sourdough and Split Rolls

Desserts

Chocolate Caramel Macadamia Nut Tart
Mauna Kea Bread Pudding,
*Crème Caramel
Passion Fruit Cheese Cake
Assorted French Pastries
Ice Cream Sundae Bar
with all the Toppings

\$95.00 Adults / \$48.00 Children (5-12) ~ Exclusive of tax and gratuity