

BREAKFAST BUFFET

All steamed white rice can be upgraded to Roasted Red Potatoes, Fried Rice, or Homestyle Mashed Potatoes for - \$5.00 per person

Minimum of 10 Guests



AINA KAKAHIKA

6" Breakfast Wrap – A toasted whole wheat tortilla filled with lettuce, mayo, scrambled egg, cheddar cheese. Finished with our choice of bacon or seasonal vegetables.

Fresh Fruit – 6 oz of seasonal fruit.

Featured Morning Pastry – Our chef's choice of sweet or savory treat of the day.

\$40.50 Per Person, Inclusive

KAKA'AKO

Classic Scramble – Two eggs, scrambled soft.

Breakfast Protein – Your choice of four strips of crispy bacon, five slices of seared Portuguese sausage, or three grilled slices of classic Spam.

The Sides – Served with steamed white rice and 4 oz. of breakfast potatoes.

\$36.50 Per Person, Inclusive

CONTINENTAL

Fresh Bakes – Your choice of two oven-fresh treats. Select from our daily rotation of scones, muffins, coffee cake, banana bread, pumpkin bread.

Fresh Fruit – 6 oz of seasonal fruit.

\$32.00 Per Person, Inclusive

BIG BREAKFAST

Signature Fried Rice – A rich blend of marinated chicken, kamaboko (fish cake), egg, green onions and bacon bits and rice.

Breakfast Protein – Served with three strips of crispy bacon and three seared Portuguese sausage.

Classic Scramble – Two eggs, scrambled soft.

Fresh Fruit – 6 oz of seasonal fruit.

Featured Morning Pastry – Our chef's choice of sweet or savory treat of the day.

\$65.00 Per Person, Inclusive

LUNCH/DINNER BUFFET



Waikiki Beach

All steamed white rice can be upgraded to Roasted Red Potatoes, Fried Rice, or Homestyle Mashed Potatoes for - \$5.00 per person

Minimum of 12 Guests

OLAKINO MAIKA`I

Signature Field of Greens – Refreshing mesclun greens tossed with strawberries slices, feta cheese, toasted walnuts, dried cranberries. Accented with a citrus forward lemon vinaigrette.

Assortment of Wraps –

Furikake mahimahi fish paired with yuzu aioli.
Korean style beef paired with sriracha aioli.
Hibachi chicken paired with soy ginger aioli.
Grilled veggie paired with basil aioli.

Fresh Fruit – 6 oz of seasonal fruit.

\$56.50 Per Person, Inclusive

`AINA A ME KAI (LAND & SEA)

Signature Field of Greens – Refreshing mesclun greens tossed with strawberries slices, feta cheese, toasted walnuts, dried cranberries. Accented with lemon vinaigrette.

Signature Kalbi - Three tender, bone-in beef short ribs

Bubu Arare Crusted Salmon: 3 oz salmon fillet with a golden bubu arare (Japanese rice cracker) crust. Paired with a yuzu butter sauce.

The Sides – Served with seasonal selection of vegetables roasted with herbs and steamed white rice

\$77.00 Per Person, Inclusive

ABC

House Caesar – Fresh greens and crunchy garlic croutons drizzled with a creamy house-made dressing.

Crab, Bacon & Avocado Club – Crabmeat paired with bacon and fresh avocado on a brioche bun with fresh lettuce and tomato.

Seasonal Fruit – Your choice of an apple, banana, or clementine (subject to availability).

Chips – A selection of bagged chips

Chef's Signature Cookie - Our chef's choice of sweet treat from the oven.

\$60.00 Per Person, Inclusive

HAPA

Signature Field of Greens – Refreshing mesclun greens tossed with strawberries slices, feta cheese, toasted walnuts, dried cranberries. Accented with a lemon vinaigrette.

Furikake Tempura Catfish – 8 oz tempura catfish fillet seasoned with furikake. Served with a side of ponzu dipping sauce.

Sake-Glazed Grilled Chicken – 6 oz grilled chicken glazed in a savory-sweet soy and sake infusion.

The Sides – Served with seasonal selection of vegetables roasted with herbs and steamed white rice

\$65.00 Per Person, Inclusive

LUNCH/DINNER BUFFET



HYATT
PLACE

Waikiki Beach

All steamed white rice can be upgraded to Roasted Red Potatoes, or Fried Rice for - \$5.00 per person

Minimum of 12 Guests

PANIOLO

Lemon Miso Green Salad – Spring greens paired with a signature citrus-miso dressing.

Burgundy Braised Beef – 6 oz beef braised in savory Burgundy wine.

Garlic Butter Mahimahi – Sauteed mahimahi paired with roasted garlic butter and a crisp, sweet corn relish.

The Sides – Served with seasonal selection of vegetables roasted with herbs and homestyle mashed potatoes

\$81.00 Per Person, Inclusive

LUNCH/DINNER BENTOS



Waikiki Beach

*Includes: Steamed white rice with furikake & yakisoba**

** Yakisoba - wok fried noodles with marinated chicken, kamaboko (fishcake), cabbage, celery, carrots, and green onions wok.*

Vegetarian Bentos Available

ALA MOANA

Signature Garlic Chicken – Chicken finished with savory garlic sauce.

Mahimahi – Furikake seasoned mahimahi paired with house-made creamy soy ginger aioli.

Shoyu Hot Dog – Glazed hot dog bits.

\$28.00 Per Person, Inclusive

WAIMEA

Mochiko Chicken – Chicken prepared with signature Mochiko batter.

Mahi Katsu – Breaded mahimahi fillet served with house-made creamy soy ginger aioli.

Teriyaki Beef – Sliced beef marinated in a sweet and savory teriyaki glaze.

\$30.00 Per Person, Inclusive

SUNSET

Furikake Dashi Chicken – Chicken prepared with savory dashi broth and topped with furikake seasoning.

Furikake Salmon – Toasted seaweed-crust salmon fillet paired with home-made creamy soy ginger aioli.

Teriyaki Beef – Sliced beef marinated in a sweet and savory teriyaki glaze.

Shoyu Hot Dog – Glazed hot dog bits.

\$30.00 Per Person, Inclusive

MAKAPU'U

Sweet Chili Chicken – Chicken tossed in a house-made sweet chili glaze.

Salmon Katsu – Salmon fillet breaded in Japanese panko.

Hamburger Steak – Beef patty smothered with mushroom gravy and topped with crispy onions

\$34.00 Per Person, Inclusive

DESSERTS

Per Piece



PASTRIES

Assorted Flavor Scones

Blueberry
Lemon
Strawberry
Plain with Butter
Banana Poi
Pumpkin Bread

Coffee Cake

Cinnamon
Blueberry

Assorted Muffins

Blueberry
Cinnamon Sugar
Choco Chip
Plain with Butter

\$8.50 per piece, Inclusive

FRESH FRUIT

Array of three to four cut fruit salad

\$11.50 Per Person, Inclusive