



ROYAL FEAST MENU

STARTERS

UPCOUNTRY VEGETABLE CRUDITÉS*

SLICED APPLE, GOAT CHEESE & FIG, WITH A HONEY DRIZZLE*

ASSORTED CHEESE & CRACKERS

MAIN COURSE

HERB CRUSTED, SLOW ROASTED BLACK ANGUS PRIME RIB ROAST*

KIAWE SMOKED BABY BACK RIBS

GRILLED CHICKEN WITH LEMON CAPER BUTTER SAUCE*

PARMESAN CRUSTED ASPARAGUS*

ASIAN LO MEIN WITH VEGETABLES & SESAME DRESSING

CAJUN SEARED AHI SASHIMI*

GIANT TIGER PRAWNS *

CUCUMBER & AVOCADO ROLLS*

CALIFORNIA ROLLS

CRAB CAKES WITH HERB AIOLI

GARLIC HERBED MASHED POTATOES*

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE*

HAWAIIAN SWEET ROLLS

MINI SALAD BAR

DESSERTS

TIRAMISU TUXEDO CAKE

CHOCOLATE COVERED STRAWBERRIES*

WITH FRESH WHIPPED CREAM

TEDESCHI WINERY RASPBERRY DESSERT WINE

KONA COFFEE OR TEA

*GLUTEN FREE ITEMS

PLEASE NOTE THAT OUR KITCHEN IS NOT GLUTEN FREE AND GLUTEN FREE ITEMS MAY BE SUBJECT TO CROSS CONTAMINATION.

BEVERAGES

KONA COFFEE OR TEA

SODA, JUICE, & FILTERED WATER

ALCOHOLIC BEVERAGES

OPEN PREMIUM BAR WITH MAI TAI'S & RUM DRINKS, GIN, VODKA, TEQUILA,
IMPORTED & DOMESTIC BEER, RED & WHITE WINE, SPARKLING WINE

SELECTION OF SCOTCH AND AFTER DINNER LIQUORS

(ID REQUIRED FOR ALCOHOL CONSUMPTION.)