



## 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.)

MENU ITEMS ARE SUBJECT TO CHANGE.