

DINNER PLATED COMBINATION

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

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THREE COURSE DINNER WITH YOUR CHOICE OF SOUP OR SALAD

FOUR COURSE DINNER INCLUDES SOUP AND SALAD

SOUP SELECTIONS

(Selection of One)

Clam Chowder

Corn Chowder

Portuguese Bean Soup

Maui Onion Soup

Cream Of Wild Mushroom

Scallop Egg Drop Soup

Roasted Pepper Soup

Tomato Basil Soup

Roasted Kabocha Soup

Lobster Bisque *(Additional charge)*

SALAD SELECTIONS

(Selection of One)

Caesar Salad

Romaine Hearts and Garlic Croutons

Island Baby Greens

Hamakua Tomatoes, Roasted Macadamia Nuts, Big Island Goat Cheese with Papaya Seed Vinaigrette

Hamakua Tomato And Fresh Mozzarella
with Island Baby Greens, Basil Balsamic Vinaigrette

Greek Salad

with Cucumbers, Kalamata Olives, Tomatoes, Sweet Onions
Lemon Oregano Vinaigrette



Pacific Beach Hotel
Banquets & Catering

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 07/15*

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ENTRÉE SELECTIONS

(Selection of One)

Sautéed Chicken Picatta and Roasted Lemon Basil Prawns

Lemon, Capers, and Chardonnay

Braised Beef Shortribs and Grilled Chicken Kama'aina

Wild Mushroom, Lemon Ginger Soy

Braised Beef Shortribs and Roasted Lemon Basil Prawns

with Cabernet Thyme Sauce

Grilled Lamb Chops and Chicken Picatta

with Garlic Rosemary Sauce

Grilled Filet Mignon and Seared Chicken Milanese

with Truffle Merlot Sauce

Grilled Filet Mignon and Roasted Lemon Basil Prawns

Wild Mushroom Sauce

Grilled Filet Mignon and Steamed Maine Lobster

with Truffle Merlot, Drawn Butter

STARCHES

(Selection of One)

Steamed Rice (*White or Brown*)

Roasted Red Potatoes

Garlic Mashed Potatoes

Boursin Cheese Mashed Potatoes

Caviar Rice Medley

Sweet Basil Soft Polenta



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DESSERT SELECTIONS

(Selection of One)

Chocolate Marquise

Chocolate Mousse, Nut Crunch Base, Raspberry Sauce

Tropical Fruit Cheesecake

Fresh Tropical Fruit, Mango and Kiwi Sauces

Banana Foster Bread Pudding

Caramelized Bananas, Foster's and Vanilla Sauces

Passion Fruit Tart

Meringue Topped, Raspberries

Chocolate Strawberry Shortcake

Chocolate Decadence Cake, Orange Infused Strawberries

Mango Pudding

Macadamia Nut Shortbread

Piña Colada Torte

Fresh Pineapple Salsa, White Sponge Cake,
Coconut Rum Cream

Kona Coffee Opera Torte

Coffee Mousse, White Sponge Cake, Chocolate Ganache



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