



# Sunset

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Local Field Greens with Garlic Croutons

chilled cucumber, teardrop tomato, shaved red onions and carrot curls  
with papaya dressing, ranch or balsamic vinaigrette

### Roasted Garlic Whipped Potato

### Steamed White Rice

### Sautéed Seasonal Vegetable

green and yellow beans with baby carrots

### Island Grilled Chicken

assorted fruits & seasonal berries

### Shrimp Scampi

shell on with lemon butter caper sauce

### Kiawe Smoked "Hand Carved" Prime Ribeye

with roasted garlic-herb au 'jus and creamy horseradish sauce

### Hawaiian Pineapple and Seasonal Fruits

### Taro Roll

**Adult \$48.75 / Child \$26.38** (ages 3yrs - 12yrs)

per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

menu pricing is subject to change if guest count is below 50pax