



Legends

Adult \$48.85 / Child \$26.42 *(ages 3yrs - 12yrs)*

A 4.712% state tax and an 18% service fee will be added to all food & beverage billing. The service fee covers the coordination and facilitation of your event administrative fees and basic food service insurance required to stage your event. Gratuities are optional and at the clients discretion.

Minimum 50 pax

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

Head counts below 50, add \$5.00 per person

Water Station

Dinner Buffet

Fresh Fruit Plater

assorted fruits & seasonal berries

Dinner Rolls

with tropical butter

Choice of 2 Salads

Caesar Salad

romaine hearts, parmesan crackle and cubed garlic croutons

Cucumber/Tomato Salad

Baby Spinach Salad

with toasted macadamia nut & feta cheese croutons, pickled red onion and raspberry vinaigrette

Spring Mix Papaya Salad

with fresh papaya and macadamia nuts served with papaya dressing

Somen Salad

Namasu

Pasta Salad

Red Potato Salad

Macaroni Salad

Kualoa Field Green Salad

with vine ripe tomatoes, chilled cucumber, shaved red cabbage and matchstick carrots served with assorted dressing



Choice of 2 Starches

Rice Pilaf

with onions, celery and chicken base garnished with chopped parsley

Kualoa Baked Potato Mash

red jacket mashed potatoes topped with sour cream, bacon bits, cheddar cheese and chives

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Steamed White Rice

Poi

Vegetable Medley

Chef's selection

Choice of 1 Vegetable

Asian Stir Fry Vegetables

bok choy, onions, mushrooms, sesame seeds tossed in oyster sauce

Buttered Corn Cobbett's

Buttered Corn

Choice of 1 Poultry

(prepared with boneless/skinless chicken thighs)

Oriental Seasoned Hekka

Chicken Stir Fry with Vegetables

Teriyaki Seasoned Chicken

with Gravy

Chicken Long Rice

ginger-scallion broth with bean thread noodles and poached chicken

Mango-Pineapple Teriyaki

chicken thighs marinated in a pineapple & mango teriyaki sauce

Char Siu

Fried Chicken

Roast Pork with Gravy

Choice of 1 Pork

BBQ Pork Ribs

Oven Baked Kalua Pork

imu style luau pork seasoned with crack black pepper

Hekka Sweet Sour Spareribs

Choice of 1 Beef

Homemade Chili

beef with paniolo chili seasonings

Grilled Boneless Kalbi

Korean style 24 hour marinated beef short ribs

Teriyaki Steak

Pulehu Short Ribs



Roasted Garlic Steak

grilled and brushed with roasted garlic butter

Stew

Teriyaki Meatballs

seasoned with Hawaiian sea salt and kiawe grilled

Roast Beef with Gravy

Sweet Sour Meatballs

Choice of 1 Seafood

Baked Island Fish

with ginger teriyaki sauce

Battered Mahi Mahi

with tartar sauce

Shrimp Scampi

shell on with lemon butter caper sauce

Fresh Island Fish

with lemon butter caper sauce

Roasted Hawaiian Island Fish

with furikake & sweet relish aioli

Crusted Macadamia Nut Mahi

TO ADD CARVING STATIONS

Whole Roasted Pig... \$ 7.95 per person Prime Rib\$ 7.95 per person
Herb Roasted Turkey...\$ 5.75 per person Honey Glazed Ham...\$ 5.25 per person
in addition to your buffet order