



Action Stations

Stations

(For all working stations a \$115 Chef's fee will be applied.)
Appropriate breads, sauces and condiments accompany all our carved items

To complement an existing buffet:

♥ Whole Roasted Turkey, Cranberry Relish

(Serves 20 Guests)

\$175.00

Roast Prime Rib, Garlic Thyme Jus

(Serves 35 Guests)

\$300.00

Three Pepper Crusted Leg of Lamb, Mint Sauce

(Serves 20 Guests)

\$175.00

Beef Tenderloin Wellington,

Béarnaise sauce

(Serves 25 Guests)

\$300.00

Honey Glazed Bone-In Ham

Lilikoi Glaze with Island Chutney

(Serves 45 Guests)

\$250.00

Roast Island Suckling Pig (50#)

Hoisin and Applesauce

(Serves 100 Guests)

\$560.00

Hibachi Station

All prepared Teriyaki Style on Skewers

(Outdoor Area Only)

Chicken, Shrimp & Scallop and Beef

\$11.25 per person

(30 person minimum)

Pasta Station

Wild Mushroom Ravioli with Roasted Tomato Sauce,

Spinach Linguini with Hawaiian Style Pesto

with grated Romano cheese

\$10.00 per person

(30 person minimum)

♥ Wok Station

(Outdoor area only)

Stir-fry Beef, Chicken

and Shrimp with Vegetables

\$11.50 per person

(30 person minimum)

♥ Denotes Heart Healthy Choices



Displays

(Minimum of 30 People per display, based on 5 pieces per person)

Appropriate sauces and condiments accompany all our carved items

Jumbo Tiger Shrimp
with Horseradish Cocktail Sauce
\$17.00 per person

Snow Crab Claws on Ice
with Horseradish Cocktail Sauce
\$17.00 per person

♥ **Cold Poached Whole Salmon**
with Lemon Dill Crème Fraîche
(Serves 30 Guests)
\$250.00

Scottish Smoked Salmon,
Capers, Spanish Onion
(Serves 30)
\$300.00

Ahi Sampler
Blackened, Sashimi, Poke
with appropriate accompaniments
Market Price

♥ **Sushi Bar**
with Assorted Nigiri and Maki Sushi and appropriate
accompaniments
\$20.00 per person

♥ **Crudité**
Marinated Grilled Garden Fresh
Vegetables with Dipping Sauce
(Serves 30 guests)
\$110.00

♥ **Island Local Fruit Display**
Sliced Pineapple, Papaya, Star Fruit, Kiwis, Kahuku Watermelon with Coconut Yogurt Dipping Sauce
(Serves 30 guests)
\$125.00

Cheese Display
Domestic and Imported
(Serves 30 guests)
\$175.00

♥ *Denotes Heart Healthy Choices*



Plated Dinners

(Served dinner prices reflect one and one half hours of food service and have a 30 person minimum)

Package A

Mixed Green Salad, Candied Walnuts,
Shaved Fennel, Tomato Soy
Vinaigrette
* * *

Roasted Asian Spiced Chicken,
Molokai Sweet Potatoes Puree,
Ginger Soy Essence
* * *

Chocolate Decadence
With Raspberry Coulis
& Chocolate Cigars

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$43.00

Package D

Monoa Greens, Fried Won tons with
Lilikoi Honey Vinaigrette
* * *

New York Steak with Truffle Potato
Gratin, Porcini Mushroom & Shallot
Ragout, Vintage Port Glaze
* * *

Valrhona Chocolate And Orange
Dome
With Bittersweet Chocolate Sauce

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$48.00

Package B

Traditional Caesar Salad, Herb
Croutons, Parmesan Cheese
* * *

Grilled Pacific Salmon, Wasabi
Mashed Potatoes & Tequila Lime
Cilantro Butter
* * *

Warm Apple Crisp with Candied
Walnuts & Caramel Sauce

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$43.00

Package E

Roasted Eggplant and Tomato Bisque
With Crème Fraîche
* * *

Baked Crostin Goat Cheese, Kula
Greens, Virgin Olive Oil Vinaigrette
* * *

Combo Dinner with Filet Mignon with
Thai Peanut Glaze, Mahi Mahi with
Pineapple & Roasted Pepper Salsa,
Lyonnaise Potato with Garlic & Chives

* * *

Chocolate Hazelnut Torte
Strawberry Coulis

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$54.00

Package C

North Shore Mixed Greens, Lime
Vinaigrette, Stilton Blue Cheese &
Hawaiian Sweet Potato Chips
* * *

Wok Fried Hawaiian Snapper,
Coconut Jasmine Rice, Ginger Butter
Sauce, Basil Oil
* * *

Hawaiian Pineapple Crème Brûlée
With Mixed Berry Compote
& Minted Cream

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$48.00

Package F

Sashimi of Ahi with Hearts of Palm,
Mango Salad, Wasabi Tobiko,
Shoyu Dressing
* * *

Wild Mushroom Ravioli
with Sun dried Tomato
Goat Cheese Asparagus,
Shaved Parmesan
* * *

Grilled Veal Chop and Jumbo Shrimp
with Herb Mashed Potatoes,
Baby Vegetables, Merlot Sauce
* * *

Strawberry Swirl Cheesecake
with Toasted Macadamia Nuts,
Fresh Berry Compote

House Ground Kona Blend Coffee,
Decaffeinated Coffee and Tea

\$56.00



Hors d'oeuvres

(Minimum order is 100 pieces)

Hot

Seafood Cake with Spicy Sesame Butter
\$350.00 per 100 pieces

Duck Pot Stickers with Shoyu, Mustard Sauce
\$300.00 per pieces

Yakitori Beef with a Teriyaki Glaze
\$325.00 per 100 pieces

Boursin Cheese & Spinach Quiche
\$250.00 per 100 pieces

Crab Shumai with Mustard Shoyu Sauce
\$300.00 per 100 pieces

Scallops wrapped in Bacon
\$300.00 per 100 pieces

Thai Spring Rolls & Sweet Sour Sauce
\$275.00 per 100 pieces

Spicy Lamb with Port Wine Mustard Glaze
\$400.00 per 100 pieces

Chicken Satay, Thai Peanut Sauce
\$300.00 per 100 pieces

Stuffed Mushrooms with Italian Sausage
\$275.00 per 100 pieces

Crispy Coconut Shrimp
\$375.00 per 100 pieces

Cold

Prosciutto Ham with Melon
\$300.00 per 100 pieces

Chilled Gulf Shrimp with Smoked Tomato Relish
\$400.00 per 100 pieces

Grilled & Chilled Vegetable Summer Rolls
\$250.00 per 100 pieces

Maine Lobster Medallion, Tobiko Crème Fraîche
\$450.00 per 100 pieces

Bruschetta with Oven Dried Tomato
\$250.00 per 100 pieces

Seafood Ceviche on top of Crispy Tortilla
\$325.00 per 100 pieces

Red Pepper Mousse with Endive
\$275.00 per 100 pieces

Ahi Medallion with Tobiko Caviar
\$375.00 per 100 pieces

Cherry Tomatoes filled with Boursin Cheese
\$325.00 per 100 pieces

Beluga Caviar with Blinis and Traditional Garnish
Market Price per 100 pieces

Inquire with Your Event Planner regarding Butler Passed Items – Surcharge will Apply

2005 Menu Prices subject to 17% service charge and 4.16% state excise tax
Prices subject to change without notice



Dinner Buffets

(Dinner Buffet prices reflect one and one half hours of food service and have a 50 person minimum)

“North Shore Clam Bake”

Mahi Mahi Chowder
Big Island Field Greens, Shiitake Mushrooms
Selection of Dressings
Sliced Vine
Ripened Tomatoes and Maui Onions
Moloka'i Sweet Potato Salad
Pineapple Cole Slaw
Namasu Salad

Giant Hot Skillet

Clams
Crab Legs
Fresh Catch

Served from Chafing Dishes

Keawe Grilled
Teriyaki Steak
Lemon Grass Steamed Rice
Hawaiian Sweet Bread
Assorted Rolls
Red Potatoes
Kahuku Corn

Desserts

Fresh Island Fruit Salad
Guava Chiffon Cake
Lana'i Pineapple Tart
Lilikoi Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee
& International Teas

\$49.00 per person

“Seaside”

Waimea Field Greens with Dressings
Bow Tie Pasta Salad with Smoked Ham
Garden Vegetable Crudités with Dip
Artichoke Hearts with Smoked Salmon Confetti
Vine Ripened Tomatoes and Japanese Cucumbers

Chilled Seafood

Snow Crab Claws
Chilled Mussels with Sweet Chili Paste
Peel and Eat Shrimp with Cocktail Sauce

Carved by Our Chef

Roast Prime Rib of Beef
Au Jus, Creamed Horseradish

Served From Chafing Dishes

Hawaiian Fish of the Day
Lemon Roasted Chicken with Natural Jus
Baked Potatoes with Condiments
Seasonal Vegetables

Freshly Baked Rolls and Butter

Desserts

Passion Fruit
Chocolate Mousse
Macadamia Nut Cream Pie
Guava Chiffon Cake
Sliced Seasonal Fruits
Island Style Fruit and Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee
& International Teas

\$65.00 per person

A Chef's fee of \$115.00 will apply for carved items.



Dinner Buffets

(Dinner Buffet prices reflect one and one half hours of food service and have a 50 person minimum)

"Hawaiian Luau"

Waimea Field Greens Salad with Sesame Seed Dressing
Spicy Cucumber Kim Chee
Kula Tomatoes and Puna Goat Cheese
Lomi Lomi Salmon
Maui Onion and Pickled Ogo Salad
Pohole Fern Shoots with Water Chestnuts
Ahi, Tako Poke

Served from Chafing Dishes

Grilled Fresh Catch Hawaiian Style
Charbroiled Strip Loin Steaks, Teriyaki Sauce
Huli Huli Style Chicken
Kalua Pig with Ginger Apple Sauce

Roasted Moloka`I Sweet Potatoes
Steamed Rice
Stir Fried Vegetables
Hawaiian Sweet Bread, Fresh Rolls and Butter

Desserts

Lana'i Banana Cream Pie
Haupia
Taro Pudding,
Coconut Cookies
Hawaiian Fruit Salad
Kilauea Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee and
International Teas

\$55.00 per person

"Waimea Bay"

Young Romaine Lettuce with a Creamy Garlic
and Basil Dressing
Vine Ripened Tomatoes with Shaved Maui Onions
Long Bean Salad with Macadamia Nuts
Big Island Hearts of Palm and Jicama Salad

Carved by our Chef

Roast Prime Rib of Beef, Au Jus
Creamed Horseradish

Served from Chafing Dishes

Wok Charred Island Fish with Soba Noodles
Chinese Lemon Chicken
Steamed Rice, Lemon Grass
Layered Garlic Potatoes
Seasonal Vegetables

Freshly Baked Rolls and Butter

Desserts

Big Island Meyer Lemon Meringue Pie
Chocolate Truffle Cake
Bartlett Pear and Macadamia Nut Tart
Apple Strudel
Assorted Mini Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and
International Teas

\$48.00 per person

A Chef's fee of \$115.00 will apply for Carved Items.



Italian Dinner Buffet

(Italian Dinner Buffet prices reflect one and one half hours of food service and have a 75 person minimum)

"Taste of Italy"

Imported Cheese Display
Island Greens with Cucumbers & Balsamic Dressing
Pasta Primavera Salad
Tomato & Red Onion Salad with Red Wine Vinaigrette
Marinated Mushroom Salad
Roasted Vegetables with Romano Cheese
Chilled Marinated Mussels

Herb Roasted Chicken Breast with Portabella Mushroom Jus
Fresh Island Fish with Lemon Beurre Blanc & Tomato Essence
Shrimp Penne Putanesca with Olives & Capers
Lobster Ravioli with Lemon Cream Sauce

Carved Prime Rib of Beef
Au Jus & Horseradish Cream Sauce
Mini Rolls & Butter

Creamy Parmesan Risotto with Basil
Oven Roasted Potato with Onion & Thyme
Sautéed Zucchini & Squash & Roma Tomato with Parmesan cheese
Baked Garlic Rolls, Artesian Olive Bread

Tiramisu
Mini Cannolis
Italian Pasties & Cookies
Cappuccino Cream Filled Porfiteroles

Coffee & teas

\$60.00 per person
Attendant Fee \$115.00



International Vegetarian Selections

*(Vegetarian Selections are available for lunch or dinner; selections from any category can be used on buffets or plated meals,
There is a 30 person minimum - prices available upon request)*

Japan

Egg Drop Soup with Vegetable Bouillon
Salad of Grilled Mushroom & Fried Tofu
Spicy Pesto Tofu
Udon Noodles with Deep Fried Tofu
Fried Eggplant with Miso Sauce
Vegetable Tempura

China

Sweet Squash Soup
Ginger Pickled Red Cabbage Slaw
Szechwan Eggplant
Hot & Sour Hunan Vegetables
Broccoli Flowerets in Black Bean Sauce
Stir Fry Wild Rice with Wild Mushrooms
Caramelized Tofu Triangles

India & South East Asia

Lemongrass Soup with Rice and Basil Chez Sovan
Orange Salad in Ginger Syrup with Fresh Mint
Green Papaya Salad
Vegetable Samosas
Pink Massor Lentils with Browned Onion
Cauliflower with Ginger & Green Chiles
Vegetarian Pad Thai Noodles

Italian

Lentil Soup with Roasted Eggplant
Sautéed Fresh Spinach with Garlic and Roasted Tomato
Marinated Grilled Vegetable with Balsamic Vinaigrette
Blue Cheese Polenta with Boiled Vegetables
Cannellini Beans with Grilled Asparagus
Grilled Portabella Mushrooms with Sun-Dried Tomato & Mozzarella



Beverages

Consumption / Hosted Bar

*Premium Brands	\$5.00
*House Wine	\$5.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Tropical Drinks	\$6.00
Cordials	\$6.00
Soft Drinks	\$3.00
Juices	\$3.00
Bottled Water	\$3.00

*Hosted prices are subject to 17% service charge
and 4.17% state excise tax*

Cash / No Host

*Premium Brands	\$6.00
*House Wine	\$6.00
Domestic Beer	\$5.50
Imported Beer	\$6.00
Tropical Drinks	\$7.25
Cordials	\$7.25
Soft Drinks	\$3.75
Juices	\$3.75
Bottled Water	\$3.75

*Cash Bar prices are inclusive of 17% service charge
and 4.17% state excise tax*

***For deluxe beverages, add \$.50 additional per drink**

Hosted Hourly Bar Packages

(Unlimited Host Open bar for a minimum of 30 guests, including cocktails,
bottled domestic, imported and specialty beers and house wines)

Up to Two Hours	\$30.00
Three Hours	\$35.00
Four Hours	\$40.00

(Maximum four hours)

Hosted Beverage Complements

Fruit Punch (non-alcoholic) \$35.00 per gallon*	Wine, per bottle of house \$28.00
Fruit Punch (alcoholic) \$65.00 per gallon*	House Champagne per bottle \$28.00
Keg Beer (domestic) \$400.00	Juices and Bottled Water, per bottle \$3.00
Keg Beer (imported) \$500.00	

*Approximately 16 servings per gallon

Bartender Charges and Disclaimers:

For a hosted or open bar, there will be a bartender charge of \$125 per bar set up for the first two hours. However, if your bar revenue exceeds \$600 per bar, the bartender fee will be waived. - For a no host bar, there will be a labor charge of \$125 per bar set up for the first two hours. However, if your bar revenue exceeds \$700 per bar, the labor charge will be waived. - Cost is per person, based on final guarantee, or actual number of guests, whichever is greater. Published prices are non-negotiable and subject to change without notice. Hawaii law prohibits the sale of alcohol to persons less than 21 years of age. Guests may be asked to present identification. The Turtle Bay Resort is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol may be brought onto the licensed property.

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Beverage Packages

Turtle Bay Premium Package

Liquor Brands

Smirnoff Vodka	Johnny Walker Red
Myers Rum	Seagrams 7 Whiskey
Gordons Gin	Cuervo Gold Tequila
Jack Daniels	Korbel Brandy

Wines

R.M. Woodbridge Zinfandel
R.M. Woodbridge Chardonnay
R.M. Woodbridge Merlot

Beer

Coors Light
Budweiser
Bud Light

Turtle Bay Deluxe Package

Liquor Brands

Stoli Vodka	Johnny Walker Black
Bacardi Rum	Scotch
Tanguerey Gin	0VO Whiskey
Maker's Mark Bourbon	Cuervo 1800
	Hennessey VS

Wines

R.M. Woodbridge Zinfandel
R.M. Woodbridge Chardonnay
R.M. Woodbridge Merlot

Beer

Coors Light
Budweiser
Heineken
Kona Ale



Wines Menu

Whites

	VN	BTL
<i>634 Robert Mondavi Private Selection Fume Blanc, North Coast, CA</i>	2001	40.00
<i>622 Kendall- Jackson, Great Estates Chardonnay, Sonoma, CA</i>	1999	48.00
<i>627 Rodney Strong Chardonnay, Chalk Hill, Sonoma Coast, CA</i>	2001	37.00
<i>621 Jordan Chardonnay, Russian River Valley, CA</i>	2000	45.00
<i>624 Robert Mondavi "Private Selection Chardonnay</i>	2001	28.00
<i>609 Benzinger Chardonnay, Carneros, CA</i>	2001	35.00
<i>502 Cambria Chardonnay, Santa Maria, CA</i>	2001	42.00
<i>501 Robert Mondavi Woodbridge, Chardonnay, CA</i>	2001	28.00
<i>631 Cain Musque Sauvignon Blanc, Monterey, CA</i>	2001	45.00

Reds

	VN	BTL
<i>665 Wild Horse Merlot, Paso Robles, CA</i>	2000	62.00
<i>664 St Francis Merlot, Sonoma County, CA</i>	2000	52.00
<i>508 BV Merlot, Napa Valley, CA</i>	2000	42.00
<i>662 Red Diamond Merlot, WA</i>	2000	28.00
<i>659 Kendall Jackson Merlot, Napa Valley, CA</i>	2000	35.00
<i>641 Chateau Montelena Cabernet Sauvignon, Calistoga Cuvee, CA</i>	1998	65.00
<i>647 Pine Ridge Cabernet Sauvignon, Napa Valley, CA</i>	1998	85.00
<i>639 Blackstone Cabernet Sauvignon, CA</i>	2000	30.00
<i>690 Chateau Ste Michelle Syrah, Columbia Valley, WA</i>	2000	28.00

Champagne & Sparkling Wines

<i>800 Dom Perignon Brut, Epernay, France</i>	1995	190.00
<i>805 Veuve Clicquot Yellow Label, France</i>	N/V	95.00
<i>804 Taittanger Brut La Francais, France</i>	N/V	94.00

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