Lehua Dinner Menu

$40 per person ($30 Children ages 4-10)

Salads
Select 3 from the following:
Additional Salad $3 per person

Hawaiian Caesar Salad
Chopped Romaine with House made Croutons, & Shredded Parmesan Cheese with House made Caesar dressing

Hawaiian Style Caprese Salad
A platter of Kamuela Vine Ripened Tomato, Sweet Basil, & Fresh Mozzarella Cheese with a Cracked Black Pepper Olive oil & Balsamic Vinegar

Garden Crudite
Cherry Tomato, Baby Dill Pickles, Black Olives, Blanched Baby Carrots, Celery, Blanched Cauliflower & Broccoli served with Ranch Dressing Dip

Nitsuke Salmon Tofu Salad
A bed of Asian Slaw topped with Cubed Tofu, Crumbled Braised Salmon, & Pickled Ginger, served with a Soy Vinaigrette

Signature Chicken Salad
Julienne Asian Greens, Carrots, Red Cabbage, Bean Sprouts, & Watercress topped with Shredded Char Siu Chicken & Crispy Won Ton Chips, served with a sweet Oriental dressing

Sautéed Seasonal Vegetables (Included on the Menu)

Starches
Select 2 from the following:
Additional Starch $2.50 per person

Steamed White Rice
Japanese Style Vegetable Rice
Tsuyu Flavored Rice Steamed with Shimeji Mushrooms, Carrots & Hijiki Seaweed

Garlic Smashed Potato

Cake Noodles

Roasted Potato Medley
Roasted Baby Red Bliss & Yukon Gold Potato with Olive Oil, Garlic & Italian Seasoning

Yakisoba
Stir fried noodles with cabbage topped with Char Siu Chicken, Scrambled Eggs & Green Onion

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**Entrées**
Select 3 from the following:
Additional Entrée $5 per person

**Braised Boneless Short Ribs**
Braised Boneless Beef simmered in Beef jus with sautéed Carrots, Onions, & Celery

**Roasted Kona Coffee Marinated Boneless Stuffed Pork Loin with Mushroom Ragout**
Sliced tender Pork Loin stuffed with sautéed apple stuffing accompanied with Button Mushrooms simmered with Red and Green Bell Peppers

**Chicken Marsala**
Boneless Chicken Breast sautéed with Mushrooms & Onions served with a Marsala Wine Cream Sauce

**Stuffed Chicken Roulade with Supreme Sauce**
Boneless Chicken Thighs stuffed with Mushrooms, Fresh Spinach & Shredded Parmesan Cheese served with a Chicken Béchamel sauce

**Chinese Style Steamed Fish**
Steamed Opakapaka fillets with Ginger, Carrots, Onions, Shiitake Mushrooms, Oyster Sauce, Soy Sauce & Sesame Oil finished off with sizzling Peanut oil drizzle

**Seared Snapper with Garlic Black Bean Glaze**
Seared Opakapaka filet glazed with sautéed Black Bean, Garlic, & Sweet Chili sauce topped with Pineapple Salsa

**Eggplant Parmesan (Vegetarian)**
Sliced Panko crusted Eggplant layered with Mozzarella Cheese and finished with a Marinara Sauce

**Linguini Pasta with Alfredo Sauce & Marinara (Vegetarian)**

**Desserts**
Select 2 from the following:
Additional Dessert $2.50 per person

**Taro Bread Pudding with Haupia Glaze**
Baked Taro Bread with Haupia (Coconut pudding) Glaze and topped with toasted Coconut

**Bananas Foster topped Cheesecake Slices**

**Fruit Platter**

**Caramelized Pineapple Coconut Cake**
Sliced Coconut Cake with caramelized Pineapple and salted Caramel topped with a caramelized sugar infused Vanilla Bean Mousse

**Chocolate Peanut Butter Caramel Crunch Cake**
Sliced Chocolate Brownie Cake with a layer of sweet & salty Peanut Butter topped with a Chocolate Frosting

**Flourless Hazelnut Chocolate Cake (Gluten Free)**
Sliced cake made of Hazelnut, Toasted Almonds & Tapioca topped with Chocolate Icing & Roasted candied Hazelnuts

**Minted Lemonade Cake**
Sliced Lemon cake with Lemon curd & a light Spearmint crunch topped with Lemon Mousse

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Additional Offerings

**Sushi Bar**

Chef's Selection of Assorted Maki & Nigiri sushi
$13 per person + $75 Sushi Chef Fee

**Carving Stations**

**Prime Rib**
Accompanied by Au jus & Horseradish
$7 per person + $75 Carving Fee

**Roasted Pig**
With Bao Buns, Hoisin Sauce & Scallions
$7 per person + $75 Carving Fee

**Chocolate Fountain**
$5 per person
Assorted Fruits & Snack Dippers

**Appetizer Platters**
Serves approx. 30 people

- Bruschetta $60
- Fruit Platter $40
- Anti-Pasto Platter $75
- Honey Almond Shrimp $90
- Fruit & Cheese Platter $45
- Spinach & Artichoke Dip w/Bread $60
- Ewa Sweet Corn & Tomato Salsa $45
- Edamame (Regular, Cumin, Spicy) $35
- Vegetable Spring Rolls $50
- Hummus w/Bread $60
- Seared Ahi Slider $80

Beverages include
Water, Iced Tea, Kona Coffee, Decaf Coffee, and Hot Tea
Beverages available for purchase $2 per
Pepsi, Diet Pepsi, Sierra Mist, Fruit Punch, Juice

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