Lehua Lunch Menu

$33 per person ($23 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 Crudité**
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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Desserts
Select 2 from the following:
Additional Dessert $2.50 per person

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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 filets 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)

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, 

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
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& Onions served with a Marsala Wine Cream Sauce

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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  
- Edamame (Regular, Cumin, Spicy) $35  
- Vegetable Spring Rolls $50  
- Hummus w/Bread $60  
- Seared Ahi Slider $80

- Fruit & Cheese Platter $45  
- Spinach & Artichoke Dip w/Bread $60  
- Ewa Sweet Corn & Tomato Salsa $45

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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