



SPECIAL OCCASIONS







HIGH TEA

Assorted Petite Fancy Finger Sandwiches

Scones with Lilikoi Butter & Jellies

Petit Fours

Miniature Cookies

Fresh Strawberries dipped in Chocolate

Assorted Tea

Menus are subject to change.

Prices are subject to 20% service charge.





PROJECT GRADUATION SUGGESTED PACKAGE

9:00PM
HAWAIIAN DINNER BUFFET

SALADS
Tossed Salad with dressings
Island Style Potato Macaroni Salad
Lomi Lomi Salmon
Namasu
Pineapple Outrigger (preset on the tables)
Rainbow Jello

ENTRÉE
Kalua Pig
Teriyaki Chicken
Mahimahi Meuniere

Steamed Sweet Potato
Steamed White Rice
Sweet Bread Rolls with Butter

DESSERT
Haupia
Pineapple Upside Down Cake
Guava Cake

Fruit Punch and Coffee for the Chaperones

10:30PM TO 1:30AM
TIKI ISLAND

Miniature Golf (two 18-hole rounds); putter to be provided
Bumper Boats with squirt guns (bring extra clothes in-case students get wet)
Batting Cages (three slow-pitch & three fast-pitch)

REFRESHMENT
Popcorn
Assorted Cookies and Chocolate Nut Brownies
Hot Chocolate
Assorted Juices & Soft Drink
Iced Water

2:00AM TO 4:00AM
BOWLING CENTER
24 Bowling Lanes with Video Arcade

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Prices are subject to 20% service charge.





PROJECT GRADUATION
SUGGESTED PACKAGE
(continued)

2:00AM TO 5:00AM
MORNING SNACK

NACHOS GRANDE BAR
Ground Beef, Tri-color Chips, Melted Cheese, Guacamole, Sour Cream, Jalapeños

SUNDAE BAR
Featuring Vanilla Ice Cream served with
Choice of M&Ms, Mac Nut Candy Sprinkles, Crushed Oreo Cookies,
Strawberries, Cherries, Pineapple & Coconut toppings with
Whipped Cream and Hot Fudge

5:30AM TO 7:00AM
BREAKFAST BUFFET

Fresh Seasonal Fruits and Berries
Assorted Freshly Baked Miniature Breakfast Pastries
Island Fresh Scrambled Eggs
Crispy Bacon
Portuguese Sausage
Steamed White Rice
Potatoes O'Brien

Orange Juice, Passion Orange Juice
Kona Blend Coffee or Hot Tea

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