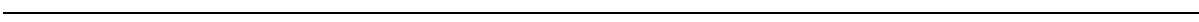
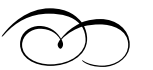


K Bay
Catering



WEDDING DINNER
MENUS







**WEDDING DINNER
SIT-DOWN MENU**

(minimum 25 guests)

Glass of Champagne
(for Toasting)

SOUP

Asian-style Duck Consommé with Lemongrass

SALAD

Rainbow wrapped Gourmet Greens and Shrimp with Ginger, Soy and Sesame Dressing

Lavosh with Butter

ENTRÉE

Petite Filet Mignon and Jumbo Cocktail Shrimp

Seared Filet Mignon crusted in fresh Peppercorn with broiled Margarita Jumbo Shrimp served Napoleon-style with Green Peppercorn Demi-glace

Assorted Rolls & Butter

DESSERT

Fresh Fruits with Sabayon Sauce

Kona Blend Coffee, Hot Tea or Iced Tea

Menus are subject to change.

Prices are subject to 20% service charge.





**WEDDING DINNER
BUFFET**

(Minimum 75 guests)

HORS D'OEUVRES

**Peel and Eat Shrimp
Assorted Island-style Assorted Poke
Assorted Sushi**

SALADS

**Mandarin Orange, Chicken Salad with Asian Slaw and Soy-Sesame Dressing
Fresh Marinated Mushrooms and Cherry Tomatoes in Tropical French Dressing
Cobb Salad
Seafood Salad
Citrus Slaw with Avocado and Red Onion
Sweet Potato Salad
Jicama and Cucumber Salad
Lomilomi Salmon**

ENTRÉE

**Seafood Cioppino
Roast Veal Chops with Wild Mushrooms, Madeira Sauce
Fried Half Duck with Orange and Lilikoi Sauce
Broiled Pork with Ginger-Sesame Compound Butter Sauce**

CARVING STATION

**Carved Roast Black Angus Prime Rib of Beef
With Creamy Horseradish and Au Jus**

ACCOMPANIMENTS

**Steamed Jasmine Rice
Garlic Mashed Potatoes
Vegetable Du Jour
Assorted Rolls & Butter**

DESSERT STATION

**Assorted, Cakes, Pies, Ice Cream Bar
and Chocolate Fountain**

Menus are subject to change.

Prices are subject to 20% service charge.