



2011 LUNCHEON BUFFETS

(minimum 50 persons)

TRIPLE "S" BUFFET

SOUP DU JOUR

SALADS

Garden Baby Greens with Dressings

Potato Macaroni Salad

Rainbow Pasta

Fresh Fruits in Season

SANDWICH

Sliced Ham, Turkey, Salami and Roast
Beef

American and Swiss Cheese

Assorted Breads and Rolls

Selected Condiments and Dressings

DESSERT

Assorted Cakes and Pies

Kona Blend Coffee or Tea

19.75 per person

BELLA ITALIA BUFFET

Caesar Salad

Choice of Two Pastas:

Linguini, Spaghetti, Fettuccine, Penne

Pasta or Rainbow Rotelle

Choice of Three Sauces:

Marinara, Meat, White or Red Clam, Pesto

Cream Sauce, Alfredo, Garlic Herb and

Sundried Tomato Cream Sauce

Garlic Bread

DESSERT

Assorted Cakes & Pies

Kona Blend Coffee or Tea

\$21.25 per person

SOUTH OF THE BORDER BUFFET

Taco Shells, Chili Tomato Tortilla, Flour Tortilla and Spinach Tortilla

Tricolor Chips with 7 Layered Dip

Peaches and Pineapple Cream

Ground Beef Ole

Grilled Chicken

Beef Fajita

Sautéed Bell pepper, Mushroom and Onion

Refried Beans, Chopped Lettuce, Diced Tomatoes and Onions, Olives, Shredded Cheese,

Jalapeno Peppers, Sour Cream, Sassy Salsa and Guacamole

Mexican Rice

DESSERT

Assorted Cakes & Pies

Kona Blend Coffee or Tea

\$21.25 per person

Menus are subject to change.

Prices are subject to 20% service charge.



2011 LUNCH BUFFET

(Minimum 75 Persons)

SALAD (Choice of Five)

- Tossed Green Salad with Dressings
 - Oriental Chicken Salad
- Sliced Tomatoes & Cucumber
- Island Style Potato Macaroni
 - Oriental Bean Sprouts
 - Namasu
 - Pasta Salad
 - Rainbow Jello
- Crudités of Fresh Vegetables
- Marinated Mushroom & Cherry Tomato
 - Lomi Lomi Salmon
 - Kim Chee
- Sliced Fresh Fruits and Berries

ACCOMPANIMENTS (Choice of One)

- Steamed White Rice
- Mashed Potatoes
 - Fried Rice
 - Rice Pilaf
- Parsley Red Potatoes
 - Pasta
 - Chow Mein

Served with Vegetable du Jour and Rolls and Butter

ENTRÉE (Choice of Two)

- Fried Chicken
- Teriyaki Chicken
- Chinese Style Roast Chicken
- Roast Chicken Chasseur
 - Chicken or Pork Adobo
 - Sweet Sour Pork
- Braised Pork Ribs with Sauerkraut
 - Yankee Pot Roast of Beef Jardinière
- Stir Fry Beef Tidbits with Shiitake Mushrooms & Teriyaki Sauce
- Hawaiian Style Pulehu Beef
- Sautéed Mahi Mahi Meuniere
 - Sake Glazed Salmon
 - Seafood Newburg
 - Broiled Fish Teriyaki
- Broiled Mahi Mahi Pacifica with Warm Pineapple Papaya Salsa

DESSERT

Assorted Cakes & Pies
Kona Blend Coffee or Tea

\$21.50 per person

\$3.50 per person, Additional Entrée

Additional Charges for Adding Carved Items:

\$6.00/person, Add for Roast Baron of Beef

\$4.25/person, Add for Ham

\$6.75/person, Add for Prime Rib

\$4.25/person, Add for Turkey

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K-Bay Catering ♦ PO Box 63073, Kaneohe Bay, Hawaii 96863 ♦ (808) 254-0905





2011 SIT DOWN LUNCH MENU

(Minimum 25 persons)

BEEF

HAWAIIAN POT ROAST OF BEEF
Garnished with Julienne of Vegetables
\$19.75 per person

TERIYAKI STEAK
Broiled N. Y. Steak marinated and
topped with Green Onions
\$24.00 per person

BEEF ORIENTAL
Tenderloin tips and Shiitake Mushrooms
Sautéed in Oriental Sauce
\$19.75 per person

POULTRY

ROAST CHICKEN
Oven-Roasted Tender Breast served with
Shiitake Mushroom Sauce
\$18.50 per person

TERIYAKI CHICKEN
Breast of Chicken served with Teriyaki
Sauce,
Local Herbs and Maui Onions
\$18.50 per person

CHICKEN CORDON BLEU
Breast of Chicken Stuffed with Mozzarella
and Smoked Ham with Supreme Sauce
\$20.50 per person

FRESH ROAST TURKEY
Served with Traditional Stuffing
\$18.50 per person

SEAFOOD

MAHI MAHI
Sautéed, Broiled or Poached. Served with
Lemon Butter Sauce, Wasabi Cream Sauce
or
Pineapple and Papaya Salsa
\$17.00

FRESH CATCH OF THE DAY
Broiled, served with thyme, lemongrass
Sauce with Asian Tomato Salsa
Market Price

SHRIMP AND SALMON ANGEL
HAIR PASTA
Shrimp & Salmon with red Pepper,
Broccoli,
Served with Black Bean, Asian Pesto
and Alfredo Sauce
\$22.50 per person

PORK

HAWAIIAN STYLE BAKED HAM
\$18.50 per person

ASIAN PORKLOIN
Served with Pineapple and Papaya Salsa
\$18.50 per person

PORK CHOP
Served with Mushroom Brown Gravy
\$19.50 per person

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2011 SIT DOWN LUNCH MENUS INCLUDE:

Garden Greens with Dressing

(Choice of One)

Steamed White Rice, Fried Rice, Rice Pilaf, Garlic Mashed Potatoes,
Parsley Red Potatoes or Pasta

Vegetable du Jour

Rolls and Butter

DESSERT

(Choice of One)

Chocolate Dobash Cake, Chantilly Cake, Apple Pie, Macadamia Nut Pie, Banana Cream Pie,
Haupia Cake, Coconut Cake, Chocolate Cake, Guava Chiffon Cake,
Cheesecake or Satin Mouse Cake

Kona Blend Coffee, Decaffeinated Coffee or Tea

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