



FOR MORE INFORMATION, CONTACT:

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*Banquet
and
Catering Menu*



BEVERAGES

Fruit Juices

Orange, Guava, Pineapple, Fruit Punch,
Passion Orange and Tomato
19.75 per gallon

Coffee

Kona Blend and Decaf Coffee
19.00 per gallon

Assorted Sodas

Coke, Diet Coke and Sprite
2.00 per can

Canned Fruit Juices

Orange, Pineapple, Cranberry and Tomato
2.00 per can

Bottled Water

2.00 per bottle

*Menus are subject to change.
Prices are subject to 20% service charge.*

CASH BAR/HOST BAR

Domestic Beer

3.25

Domestic Beer by the Keg

225.00

Imported Beer

4.25

Imported Beer by the Keg

275.00

Wines

by the Bottle

R. Mondavi Woodbridge
Cabernet Sauvignon, Chardonnay, Merlot
20.00

Champagne

by the Bottle

Korbel Extra Dry
18.00

Martini & Rossi Asti

22.00

Punch

Rum Punch
45.00 per gallon

Mai Tai Punch
45.00 per gallon

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SPECIALTY SERVICES

Assorted Pastries

Danish, Muffins, Donuts and Croissants
21.00

Assorted Cookies

Chocolate Chip, White Chocolate Chip and
Macadamia Nut, Oatmeal, Peanut Butter, Sugar
15.25 per dozen

Assorted Bagels and Cream Cheese

Blueberry, Cinnamon Raisin, Plain
15.50 per dozen

Assorted Brownies and Blondies

Espresso, Turtle,
Chocolate Chunk, Gourmet, Blondie
25.00 per dozen

Assorted Sweet Bars

Meltaway, Luscious Lemon,
Oreo Dream, Raspberry Sammies
25.00 per dozen

Assorted Scones

Blueberry, Cinnamon Raisin,
Chocolate Chip, Cranberry
25.00 per dozen

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SNACKS

(Minimum of 12 orders)

Assorted Chips and Dips

3.50 per person

Party Mix or Mixed Nuts

4.00 per person

Tortilla Chips and Salsa

4.00 per person



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BREAKFAST SELECTION

Continental Breakfast

Fruit Juice
Assorted Breakfast Pastries
Fruit Jams and Butter
Coffee, Decaf Coffee and Hot Tea
6.75 per person

CONTINENTAL BREAKFAST WITH FRUITS AND ASSORTMENTS

Fruit Juices
Assorted Breakfast Pastries
Seasonal Fresh Fruit Slices
Fruit Jams and Butter
Coffee, Decaf Coffee, and Hot Tea
8.50 per person

HEALTHY CONTINENTAL BREAKFAST

Fruit Juices
Assorted Muffins
Seasonal Fresh Fruit Slices
Granola and Yogurt
Coffee, Decaf Coffee and Hot Tea
11.50 per person

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TRADITIONAL BREAKFAST BUFFET

Island-Fresh Scrambled Eggs
Choice of Bacon, Ham or Portuguese Sausage
Breakfast Potato
Steamed Rice
Assorted Muffins
Seasonal Fruits
Coffee, Decaf Coffee and Hot Tea
12.00 per person

SUNRISE BREAKFAST BUFFET

Island-Fresh Scrambled Eggs
Choice of Bacon, Ham or Portuguese Sausage
Coin Pancakes
Syrup
Fruit Jams
Butter
Seasonal Fruits
Coffee, Decaf Coffee and Hot Tea
10.95 per person

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LUNCH BUFFET

(Minimum 50 persons)

Salad

(Choice of Four)

Tossed Green Salad with Dressings
Sliced Tomatoes & Cucumber
Island-Style Potato Macaroni
Oriental Bean Sprouts
Pasta Salad
Rainbow Jello
Crudités of Vegetables with Dip
Sliced Fresh Fruits and Berries

Entrée

(Choice of Two)

Teriyaki Chicken
Herb-Roasted Chicken
Fried Chicken
Salmon with Creamy Dill Sauce
Kalua Pork and Cabbage
Sautéed Mahimahi with Lemon Caper and Butter
Pot Roast Country-Style

Accompaniments

(Choice of One)

Steamed White Rice, Mashed Potatoes, Parsley Red Potatoes or Pasta
Vegetable du Jour
Rolls and Butter

Dessert

Assorted Cakes & Pies
Kona Blend Coffee or Tea
Fruit Punch

18.50 per person

Additional Entrée – 3.00 per person

Roast Baron of Beef ~ 3.50 per person ~ Prime Rib of Beef ~ 4.25 per person

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PLATED LUNCHEON

(Minimum 30 persons)

CHICKEN CAESAR SALAD

Classic Caesar with Romaine Lettuce, grated Parmesan,
garlic Croutons and topped with grilled Chicken
Served with Caesar dressing
12.95

TUNA SALAD

Classic Tuna Salad atop a bed of fresh Greens
Served with Balsamic Vinaigrette Dressing
11.75

GRILLED SALMON

Fresh Spring Mix, topped with grilled Salmon
Served with Raspberry Vinaigrette Dressing
12.75

CROISSANT CLUB

Shaved Ham and Turkey layered on a flaky Croissant
with crisp Bacon, Lettuce and Tomato
Served with Potato Salad or Chips
12.50

Served with

Multi-grain Roll or Croissant and butter
(Except for Croissant Club)

Coffee, Decaf Coffee or Iced Tea

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KAMA'AINA SPECIAL BUFFET MENU

(Minimum 75 persons)

KAMA'AINA SPECIAL I

Salads

Tossed Greens with French Dressing
Island-Style Potato Macaroni Salad
Rainbow Jello

Entrée

Teriyaki Chicken
Kalua Pork and Cabbage

22.50 per person

KAMA'AINA SPECIAL II

Salads

Chinese Chicken Salad with Oriental Dressing
Island-Style Potato Macaroni Salad
Rainbow Jello
Fresh Fruit Salad & Berries in Season

Entrée

Kalbi-Style Beef
Herb-Roasted Chicken
Mahimahi with Lemon Caper Butter
Pork Chow Mein

24.00 per person

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Kama'aina Special III

Salads

Spring Mix Greens with Ranch and Oriental Dressing
Island-Style Potato Macaroni Salad
Rainbow Jello
Fresh Fruit Salad & Berries in Season

Entrée

Pot Roast Country-Style
Herb-Roasted Chicken
Salmon with Creamy Dill Sauce
Yakisoba

26.00 per person

Accompaniments

Steamed White Rice
Mashed Potato
Sweet Dinner Rolls and Butter
Vegetable du Jour

Fruit Punch or Iced Tea
Coffee or Hot Tea

Desserts

(Choice of Two)

Guava Chiffon Cake
Coconut Haupia Cake
Chocolate Dobash Cake
Neapolitan Cake

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WEDDING & ANNIVERSARY
BUFFET PACKAGE

(Minimum 50 persons)

Cold Hors d'oeuvres

Gourmet Vegetable Platter

Fresh Fruit Kabobs

Presentation of Imported and Domestic Cheeses

Hot Hors d'oeuvres

Shrimp wrapped in Bacon

Crab Rangoon

Salads

Spring Mix Salad with Balsamic Vinaigrette

Seafood Pasta Salad

Entrée

Roasted Herb Half-Chicken with Ginger Scallion

Hawaiian-Style Baked Ham

Baked Salmon with Creamy Dill Sauce

Whole Roasted Boneless Prime Rib with Au Jus

Two Entrees – 27.95 per person

Three Entrees – 29.95 per person

Four Entrees – 31.95 per person

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BIRTHDAY & BAPTISMAL
BUFFET PACKAGE

(Minimum 50 persons)

Cold Hors d'oeuvres

Gourmet Vegetable Platter

Presentation of Imported and Domestic Cheeses

Hot Hors d'oeuvres

Yakitori Skewers

Crab Rangoon

Salads

Spring Mix Salad with Oriental Dressing

Pasta Salad

Rainbow Jello

Entrée

Roasted Half-Chicken

Hawaiian-Style Baked Ham

Baked Mahimahi with Lemon Caper Sauce

Whole Roasted Boneless Prime Rib with Au Jus

Two Entrees – 23.95 per person

Three Entrees – 25.95 per person

Four Entrees – 27.95 per person

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GRADUATION BUFFET PACKAGE

(Minimum 50 persons)

Cold Hors d'oeuvres

Vegetable Platter
Fresh Fruit Platter

Hot Hors d'oeuvres

Spicy Chicken Wings
BBQ Meatballs

Salads

Garden Salad with Dressing
Potato Mac Salad
Rainbow Jello

Entrée

Teriyaki Chicken
Vegetarian Chow Mein
Mahimahi with White Sauce
Whole Roasted Turkey

Two Entrees – 22.95 per person

Three Entrees – 24.95 per person

Four Entrees – 26.95 per person

Accompaniments

Miniature Roasted Red Potato or Garlic Mashed Potato
and
Steamed Rice, Vegetable du Jour, Dinner Rolls and Butter
Fruit Punch or Iced Tea
Coffee or Hot Tea

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HOLIDAY BUFFET PACKAGE

(Minimum 50 persons)

Cold Hors d'oeuvres

Vegetable Platter
Cheese Platter

Hot Hors d'oeuvres

Crab Rangoon
Swedish Meatballs

Salads

Garden Salad, Waldorf Salad, Pasta Salad

Entrée

Roasted Turkey
Hawaiian-Style Baked Ham
Baked Salmon with Creamy Dill Sauce
Prime Rib of Beef with Au Jus

Two Entrees – 24.95 per person

Three Entrees – 26.95 per person

Four Entrees – 28.95 per person

Dessert

(Choice of Two)

Vanilla Chiffon Cake with Butter Cream Frosting
Chocolate Chiffon Cake with Butter Cream Frosting
Guava Chiffon Cake, Coconut Haupia Cake,
Chocolate Dobash Cake
Neapolitan Cake, Apple Pie, Custard Pie

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HORS D'OEUVRES

(Price by the dozen, four dozen minimum)

COLD HORS D'OEUVRES

Jumbo Shrimp on Ice
with Cocktail Sauce and Lemon
32.00 per dozen

Cocktail Sandwiches
Egg, Tuna and Seafood
15.95 per dozen

Finger Focaccia Sandwiches
Assorted Deli Meats and Cheese with Dijonnaise Dressing
16.95 per dozen

Deviled Eggs
15.95 per dozen

Smoked Salmon
served with Mini Bagels, Lemon,
Capers and a Dill Cream Sauce
70.00 per tray (Serves 25-30 persons)

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(Price by the dozen, four dozen minimum)

HOT HORS D'OEUVRES

Pork and Shrimp Spring Rolls
served with Sweet and Sour Sauce
25.50 per dozen

Potstickers
with Dipping Sauce
19.95 per dozen

Crab Rangoon
21.95 per dozen

BBQ Cocktail Meatballs
15.95 per dozen

Shrimp Rumaki
Jumbo Shrimp and Water Chestnut wrapped in Bacon
25.00 per dozen

Fried Mahimahi
with Island Sauce
16.95 per dozen

Spicy Chicken Wings
Celery and Bleu Cheese Dressing
19.50 per dozen

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HORS D'OEUVRES

(Price by the dozen, four dozen minimum)

Chicken Tenders
with Honey Mustard Dressing
21.50 per dozen

Mini Cocktail Franks wrapped in Pastries
16.95 per dozen

Seasoned Fried Potato Wedges
Bacon Bits and Shredded Cheddar
55.00 per tray (Serves 25-30 persons)

Focaccia with Crab and Artichoke Dip
55.00 per tray (Serves 25-30 persons)



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CARVING STATION

*(All carving stations are served with
Petite Rolls and Condiments)*

Roast Prime Rib of Beef
Horseradish Cream Sauce, Dijon Mustard
and Herb Mayonnaise
395.00 (Serves 50 persons)

Roast Baron of Beef
Horseradish, Dijon Mustard and Herb Mayonnaise
315.00 (Serves 75 persons)

Hawaiian-Style Baked Ham
Honey Mustard
235.00 (Serves 50-60 persons)

Roast Turkey
Herb Mayonnaise and Cranberry Relish
235.00 (Serves 50-60 persons)

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DISPLAYS

Fresh Garden Vegetables served with Dip

120.00 small (Serves 30-40 persons)

175.00 large (Serves 60-70 persons)

Sliced Fresh Fruit Kabobs in Season

120.00 small (Serves 30-40 persons)

175.00 large (Serves 50-75 persons)

Display of Imported and Domestic Cheeses

served with Seasonal Fruits,
Assorted Breads and Crackers

135.00 small (Serves 30-40 persons)

185.00 large (Serves 50-75 persons)

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TAKE OUT

Sunset Lanai is available for take out orders
on select menu items with 72 hour prior notice.

Please let us know if you have a special request.

Prices may vary.



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