



BREAKFAST MENU

THE OUTRIGGER CONTINENTAL

(20 People Minimum)

Chilled Passion-Orange-Guava (POG) Juice
Sliced Seasonal Fresh Tropical Fruits

Assortment of Freshly Baked:
Muffins, Croissants, Scones, and Danish Pastries
Preserves, Marmalade, Honey and Butter

Freshly Brewed 100% Kona Coffee
Regular and Decaffeinated
Array of Flavored Teas

ALOHA SUNRISE BREAKFAST BUFFET

(20 People Minimum)

Bagels with Cream Cheese, Vine Ripened Local Tomatoes and Maui Onions
Tropical Hawaiian Fruit Taster

Molokai Sweet Bread French Toast with Maui Strawberries
Breakfast Potatoes

Scrambled Eggs
Choice of Meats:

Applewood Smoked Bacon, Portuguese Sausage, Link Sausage, or Ham

Freshly squeezed Orange Juice, Pineapple Juice, or Guava Juice
Freshly Brewed Kona Blend Coffee
Regular and Decaffeinated
Array of Flavored Teas



DINING AT DUKE'S LUNCH MENU

Buffet Selections Include:

Full Salad Bar + Made to Order Caesar Salad Station
Grilled MahiMahi, Grilled Teriyaki Chicken Breast,
Kalua Pork & Cabbage, Seasonal Assortment of Tropical Fruits

Soft Drink, Coffee or Tea

(Reservations can be arranged with the Duke's for group dining of up to 30 people)

DIAMOND HEAD PICNIC LUNCH TO GO

(Individually packaged healthy sandwiches, minimum 72 hours notice is required)

Choice of: Peanut Butter and Banana, Sliced Turkey or Ham & Cheese on White or
Wheat bread.

*All sandwiches come with lettuce, tomatoes, cucumbers, alfalfa sprouts, carrots, and
light mayonnaise with exception of the Peanut Butter / Banana sandwich.

Maui Style Potato Chips

Fresh Whole Fruit:
Apple, Banana, or Orange

White Chocolate Macadamia Nut Cookie

Bottled Water, Juices or Soft Drinks:
Coke, Diet Coke, Sprite, 7-up,
Passion Orange Juice, Guava Nectar Juice, Pineapple Orange Juice.
(One drink per order)



LUNCH MENU

PADDLER'S DELI LUNCH BUFFET

(20 People Minimum)

(Make your own sandwich)

DELI PLATTER:

Sliced Honey Glazed Ham	American Cheese
Roast Beef	Swiss Cheese
Smoked Turkey Breast	Cheddar Cheese
Italian Salami	

Pastrami

Condiments include: Mayonnaise, Mustard, Ketchup, Lettuce, and Tomatoes

ASSORTED BREADS:

White, Whole Wheat, Ten Grain, Sourdough and Kaiser Rolls

SALADS:

Italian Pasta Salad

Fresh Tossed Greens with Italian, Ranch, Oil and Vinegar

Assorted Tropical Fruit Tray

DESSERT:

Assortment of Freshly Baked Cookies

DRINKS:

Bottled Water

Soft Drinks:

(Coke, Diet Coke, Sprite, 7-up, freshly squeezed Orange Juice, Guava Juice)



OUTRIGGER®
WAIKIKI

HORS D'OEUVRES MENU

(30 People Minimum)

SUNSET TEMPTATIONS

COLD APPETIZERS

Fresh Vegetable Crudités Platter with Ranch Dip

Chicken Pesto Spread with Five Spice

Won Ton Chips

Somen Salad in Mini Aburage

HOT APPETIZERS

Teriyaki- Beef Skirt Steak with Soy Sake Glaze

Mini Crab Cakes with Soy Sesame Aioli

Kataifi Wrapped Shrimp with Wasabi Aioli

DESSERTS

Okinawa Sweet Potato Bread Pudding with Haupia Sauce
Fudge Brownies



HORS D'OEUVRES MENU

(30 People Minimum)

ISLAND PUPUS

COLD APPETIZERS

Grilled Fresh Vegetable Crudités Platter
Garnished with Roasted Red Peppers
Fresh Crudités Platter with Ranch Dip
Chicken Pesto Spread with Five Spice
Won Ton Chips
Somen Salad in Mini Aburage
Firecracker Salmon Summer Rolls with Sweet Chili Sauce

HOT APPETIZERS

Kalua Pork Spring Rolls with Hoisin Plum Sauce
Chicken Yakitori & Vegetable Skewers
Teriyaki-Beef Skirt Steak with
Soy Sake Glaze
Mini Crab Cakes with Soy Sesame Aioli
Kataifi Wrapped Shrimp with Wasabi Aioli

DESSERTS

Okinawa Sweet Potato Bread Pudding with
Haupia Sauce
Fudge Brownies



DINNER MENU

(30 People Minimum)

PACIFIC ISLANDER BUFFET

APPETIZER:

Kalua Pork Spring Rolls with Hoisin Sauce

SALADS:

Watercress Pipikaula Salad with Maui Onion Dressing
Asian Coleslaw with Miso Vinaigrette

ENTRÉES:

Sautéed Island Fish with Ginger Lime Beurre Blanc
Mongolian Chicken with Stir Fried China Town Vegetables
Slow Braised Pork in Soy Sake Sauce with Tofu & Eggplant
Steamed White Rice

DESSERT:

Island Style Bread Pudding with Haupia Sauce

Coffee (regular and decaffeinated), Tea and Water included.



DINNER MENU

(30 People Minimum)

PRINCE BUFFET

APPETIZER:

Firecracker Salmon Summer Rolls with Sweet Chili Sauce

SALADS:

Spinach Salad with Candied Pecans and Ka'u Orange Vinaigrette
Big Island Tomato Salad with Bay Shrimp and "Louis" Sauce

ENTRÉES:

Coconut Crusted Mahimahi with Maui Pineapple Relish
Pulehu Style Chicken with Sweet Kahuku Corn
Sliced Hawaiian Chili Pepper Steak
Sauté Seasonal Fresh Vegetables
Steamed White Rice

DESSERT:

Assorted Petite fours

Coffee (regular and decaffeinated), Tea and Water Included.



OUTRIGGER®
WAIKIKI

DINNER MENU

(30 People Minimum)

QUEEN BUFFET

APPETIZER:

Kataifi Wrapped Jumbo Shrimp with Wasabi Aioli

SALADS:

Waimanalo Greens with Vine Ripened Tomatoes & Lilikoi Vinaigrette
Macadamia Nut Asian Pesto Chicken Salad with Crisp Five Spice Won Ton Strips
New Potato Salad with Smoked Salmon, Capers, and Crisp Onions

ENTREES:

CARVING STATION: Roast Tenderloin of Beef with Ali'i Mushroom Sauce
Sautéed Fresh Island Fish with Sake-Ginger Beurre Blanc, Garnished with
Tobiko Caviar

Baked Lemon-Garlic Chicken Breast on Wilted Spinach
Seasonal Fresh Vegetables
Saffron Rice Pilaf

DESSERT:

Assorted Petite Fours

Coffee (regular and decaffeinated), Tea and Water included.