



# Catering Menu 2025

## SERVED BREAKFAST

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**CONTINENTAL BREAKFAST (Minimum of 10 people) \$27.00 per person**

Orange Juice  
Breakfast Pastries & Croissants  
Seasonal Fruit  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

**SERVED BREAKFAST (Minimum of 10 people) \$32.00 per person**

Orange Juice  
Breakfast Pastries & Croissants Scrambled Eggs

**SELECTION OF ONE FOR ALL ORDERS:**

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

**SELECTION OF ONE FOR ALL ORDERS:**

Roasted Breakfast Potatoes with Caramelized Maui Onions & Thyme or White Rice

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

## BREAKFAST BUFFET

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**NU'UANU BREAKFAST BUFFET (Minimum of 25 people, served for 2 hours) \$38.00 per person**

Orange Juice  
Breakfast Pastries & Croissants  
Scrambled Eggs  
Seasonal Fruit

**SELECTION OF ONE FOR ALL ORDERS:**

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

**SELECTION OF ONE FOR ALL ORDERS:**

Roasted Breakfast Potatoes with Caramelized Maui Onions & Thyme or White Rice

Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

## BRUNCH BUFFET

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### BRUNCH FAVORITES BUFFET

**MENU OFFERINGS (Minimum of 50 people, served for 2 hours)**

**\$63.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese  
Caesar, Ranch & Italian Dressing  
Pesto Pasta Salad w/ Fresh Vegetables  
Breakfast Pastries & Croissants  
Seasonal Fruit and Island Papaya  
Belgian Waffles with Maple Syrup and Coconut Syrup  
Scrambled Eggs

**Selection of one:**

Crisp Smoked Bacon, Link Sausage, or Portuguese Sausage

Local Style Fried Rice  
Asian Style Steamed Fresh Catch, Shiitake Mushrooms, Braised Bok Choy  
Garlic Roasted Chicken

**SWEETS**

Signature Bread Pudding with Crème Anglaise  
Lemon Bars  
Ube Cheesecake

**BEVERAGES**

Orange Juice  
Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

**ENHANCEMENTS**

Traditional Eggs Benedict **\$10.00** per person  
Omelet Station (**Chef Fee \$175.00**) **\$13.00** per person  
Bacon, Ham, Portuguese Sausage, Bay Shrimp, Char Siu Pork, Cheddar Cheese, Spinach, Bell Pepper,  
Vine-Ripened Tomatoes, Mushrooms, Maui Onions, Green Onions

## SERVED LUNCH

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### ENTRÉE SALADS

Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea  
Please select a maximum of three (3) choices out of one (1) category: (Salads/Sandwiches/Hot  
Entrees) \*selections are due 2 weeks prior to your event date.

All Entrée Salad Meals Served with Rolls and Butter, and Bread Pudding for Dessert

POPCORN SHRIMP **\$39.00 per person**

Romaine Lettuce, Avocado, Mandarin Oranges, Cajun Dressing

ASIAN CHICKEN **\$35.00 per person**

Iceberg Lettuce, Char Siu, Cucumber, Egg, Peanuts, Lychee, Won Ton Chips, Asian Dressing

TURKEY COBB **\$36.00 per person**

Romaine Lettuce, Smoked Turkey, Bacon, Blue Cheese Crumbles, Tomatoes, Egg, Avocado, Louis  
Dressing

GRILLED SALMON COBB **\$43.00 per person**

Baby Romaine Lettuce, Roasted Beets, Bacon, Egg, Tomatoes, Croutons, Lemon Dill Dressing

CHICKEN CAESAR **\$35.00 per person**

Romaine Lettuce, Avocado, Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing

## SERVED LUNCH (Continued)

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### ENTRÉE SANDWICHES

Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea  
Please select a maximum of three (3) choices out of one (1) category: (Salads/Sandwiches/Hot Entrees) \*selections are due 2 weeks prior to your event date.

**All Entrée Sandwich Meals Served with French Fries and Bread Pudding for Dessert**

HERB-MARINATED TURKEY BLT CLUB **\$35.00 per person**  
Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Provolone Cheese,  
Basil Aioli, Toasted Ciabatta

REUBEN **\$36.00 per person**  
Braised Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Toasted Rye Bread

GRILLED MAHI MAHI SANDWICH **\$46.00 per person**  
Avocado, Lettuce, Tomato, Grilled Red Onions, Toasted Sesame Seed Roll

CHARBROILED HOUSE-MADE BURGER **\$35.00 per person**  
Fresh Ground Locally Raised Beef, Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Roll

GRILLED PORTABELLA **\$35.00 per person**  
Eggplant, Zucchini, Yellow Squash, Bell Pepper, Red Onion, Avocado, Basil, Provolone,  
Sun-Dried Tomato Spread, Balsamic Vinaigrette, Ciabatta Bread

## SERVED LUNCH (Continued)

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### ENTRÉES

Included with Lunch is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea  
Please select a maximum of three (3) choices out of one (1) category: (Salads/Sandwiches/Hot  
Entrees) \*selections are due 2 weeks prior to your event date.

All Entrée Meals Served with Rolls and Butter, and Bread Pudding for Dessert

GRILLED CHICKEN BREAST Green Beans, Chicken Jus, Garlic Fried Rice	<b>\$43.00 per person</b>
PORTABELLA RAVIOLI Grilled Asparagus, Marsala Mushroom Sauce	<b>\$43.00 per person</b>
SAUTÉED FRESH CATCH OF THE DAY Baby Bok Choy, Soy Beurre Blanc, Furikake Rice	<b>\$46.00 per person</b>
GRILLED Petite Filet Mignon Cabernet Demi-Glace Sauce, Asparagus, Mashed Potatoes	<b>\$56.00 per person</b>

## LUNCH BUFFET

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### DELI LUNCH

**MENU OFFERINGS (Minimum of 25 people, served for 2 hours)**

**\$45.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese  
Caesar, Ranch & Italian Dressing  
Pesto Chicken Pasta Salad w/ Fresh Vegetables  
Chinese Chicken Salad  
Seasonal Fruit

**SELECTION OF TWO:** Roast Beef, Black Forest Ham, Roast Turkey, Chicken Salad, Tuna Salad

#### ARTISAN BREADS

White, Wheat, 12-Grain

#### ACCOMPANIMENTS

Aged Cheddar, Swiss Cheese  
Butter Lettuce, Tomatoes, Onions  
Mayonnaise, Dijon Mustard, Cranberry Dressing  
Olives, Pickles

#### SWEETS

Lemon Bars  
Brownies

#### BEVERAGES

Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

#### ENHANCEMENTS

Chef's Hot Soup  
Signature Bread Pudding with Crème Anglaise

**\$7.00 pp**

**\$10.00 pp**

## LUNCH BUFFET (Continued)

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### OAHU LUNCH

**MENU OFFERINGS (Minimum of 50 people, served for 2 hours)**

**\$53.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumber, Grated Parmesan Cheese  
Caesar, Ranch, & Italian Dressing  
Chap Chae Long Rice Salad  
Island Style Potato Mac Salad  
Seasonal Fruit  
Vegetable Chow Mein  
Steamed White Rice  
Vegetable Du Jour  
Rolls & Butter

#### **SELECTION OF TWO:**

Asian Style Steamed Fresh Catch  
Panko Crusted Fresh Catch, Lemon Aioli  
Herb Roasted Chicken, Chicken Jus  
Roasted Pork Loin, Mushroom Gravy  
Kalbi Style Hibachi Short Ribs  
Butternut Squash Ravioli, Parmesan Sage Sauce

**Additional Entrée add \$11.00 per person**

#### **SWEETS**

Signature Bread Pudding with Crème Anglaise  
Chocolate Dobash Cake  
Macadamia Nut Cream Pie

#### **BEVERAGES**

Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

## RECEPTION

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### HORS D'OEUVRES

(Minimum of 15 People, Two Pieces of Each Item Served Per Person, Served for 2 hours)

3 ITEMS SELECTED	<b>\$35.00 per person</b>
4 ITEMS SELECTED	<b>\$40.00 per person</b>
5 ITEMS SELECTED	<b>\$50.00 per person</b>

#### COLD HORS D'OEUVRES

ROAST BEEF - Horseradish Cream, Blue Cheese, Maui Onion Marmalade, Toasted Rye

AHI POKE - Crisp Won Ton Chip, Wasabi Tobiko Cream

IMITATION CRAB SALAD FILLED EGG

PROSCIUTTO - Mozzarella, Cherry Tomato Skewers, Balsamic & Extra Virgin Olive Oil

#### HOT HORS D'OEUVRES

CHICKEN KATSU BAO BUN - Tonkatsu Sauce

PORK GYOZA - Ponzu Sauce

YAKITORI CHICKEN SKEWER - Teriyaki Glaze

CRAB CREAM CHEESE WON TON - Sriracha Aioli

WILD MUSHROOM - Goat Cheese, Crostini

KALUA PORK QUESADILLA - Guacamole, Salsa

KOREAN STYLE CHICKEN WINGS

VEGETABLE SPRING ROLL - Sweet Chili Sauce

### HORS D'OEUVRES DISPLAY

#### COLD HORS D'OEUVRES DISPLAY

AHI SASHIMI	Serves 25 People	<b>\$350.00</b>
Daikon, Soy Sauce, Wasabi, Pickled Ginger		
CALIFORNIA TOBIKO (INSIDE-OUT)	Serves 25 People	<b>\$300.00</b>
FUTOMAKI SUSHI	Serves 25 People	<b>\$200.00</b>
COMBINATION SUSHI PLATTER	Serves 25 People	<b>\$245.00</b>
California, Futomaki, Inari		



## ACTION STATIONS

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SUSHI BAR **\$43.00 per person**  
**(90-Minute Service, Serving - 6 Pieces Per Person, Minimum of 40 people)**

Maguro, Ika, Ebi, Tako, Sake, Tamago, California Roll, Spicy Tuna Roll

**ENHANCEMENTS (per enhancement)** **\$7.00 per person**

Hamachi, Unagi, Ikura

PASTA BAR **(Minimum of 40 people + Chef Fee \$175.00)** **\$30.00 per person**

### PENNE & LINGUINE

Marinara With Fresh Sweet Basil & Pesto Cream Sauce  
Parmesan Cheese, Garlic, Basil, Bell Peppers, Green Onions,  
Diced Tomatoes, Olives  
Bay Shrimp, Grilled Chicken Breast

### CARVERY **(Chef Carver Fee 175.00)**

ROSEMARY ROCK SALT CRUSTED PRIME RIB OF BEEF **\$750.00**  
Freshly Baked Artisan Rolls, Thyme Au Jus, Creamy Horseradish & Dijon Mustard  
Serves 35 People

### SLOW WHOLE-ROASTED SUCKLING PIG **(Chef Carver Fee 175.00)**

Steamed Bao Buns, Plum & Hoisin Sauce **\$2250.00**  
Serves 125 People

## SERVED DINNER

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### ENTRÉES

**Included with Dinner is Iced Tea & Plantation Tea, Royal Kona Coffee, Decaffeinated Coffee, Hot Tea  
Please select a maximum of three (3) choices \*selections are due 2 weeks prior to your event date.  
All Entrée Meals Served with House Salad, Rolls and Butter, and Bread Pudding for Dessert**

STEAMED FRESH CATCH Soy-Ginger Sauce, Shiitake Ragout, Braised Bok Choy, Cilantro & Ginger Relish, Steamed Rice	<b>\$68.00 per person</b>
BAKED MISO GLAZED SALMON Green Beans, Ponzu Butter Sauce, Furikake Rice	<b>\$68.00 per person</b>
GRILLED BEEF FILET & LOBSTER TAIL Sautéed Spinach, Red Wine Sauce, Herb Butter, Au Gratin Potatoes	<b>\$110.00 per person</b>
ROASTED HERB CHICKEN BREAST Green Beans, Chicken Demi Glaze, Mashed Potatoes	<b>\$60.00 per person</b>
GRILLED GARLIC RIB EYE STEAK Hamakua Mushrooms, Asparagus, Au Gratin Potatoes	<b>\$80.00 per person</b>
SHRIMP SCAMPI Sauteed Shrimp, Garlic, White Wine, Lemon Butter Linguine	<b>\$70.00 per person</b>
PUMPKIN RAVIOLI Asparagus, Brown Butter, Sage	<b>\$52.00 per person</b>

## SERVED DINNER (Continued)

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### DESSERT

**Add Ice Cream to any Dessert \$8.00 per person**

**Choice of:**

SIGNATURE BREAD PUDDING  
Crème Anglaise

CHOCOLATE DOBASH CAKE

COCONUT HAUPIA CAKE

FRUIT TART

Plate Service Fee for All Desserts Not Provided by the Club \$4.00 per person

## DINNER BUFFET

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### PRIME RIB BUFFET

**MENU OFFERINGS (Minimum of 50 People, Served for 2 hours)**

**\$98.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese  
Caesar, Ranch, & Italian Dressings  
Kale, Roasted Kabocha, Quinoa, Almonds, Maple Vinaigrette  
Tomato & Mozzarella Caprese  
Seasonal Fruits

Prime Rib of Beef - Au Jus, Creamy Horseradish  
Asian-Style Steamed Fresh Catch - Shiitake Relish  
Roasted Herb Chicken - Chicken Jus  
Seasonal Vegetables  
Steamed White Rice & Mashed Potatoes  
Rolls & Butter

Signature Bread Pudding - Crème Anglaise  
Chocolate Dobash Cake  
Miniature Fruit Tarts

#### BEVERAGES

Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

## DINNER BUFFET

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### NU'UANU DINNER BUFFET

**MENU OFFERINGS (Minimum of 50 People, Served for 2 hours)**

**\$87.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese  
Caesar, Ranch, & Italian Dressings  
Tofu Watercress Salad  
Seasonal Fruits

Kalbi-Style Hibachi Short Ribs  
Roasted Herb Chicken - Chicken Jus  
Panko-Crusted Fresh Catch - Lemon Aioli

Seasonal Vegetables  
Steamed White Rice  
Mashed Potatoes

Signature Bread Pudding - Crème Anglaise  
Chocolate Dobash Cake  
Miniature Fruit Tarts

#### BEVERAGES

Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

## DINNER BUFFET

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### HAWAIIAN LUAU BUFFET

**MENU OFFERINGS (Minimum of 50 People, Served for 2 hours)**

**\$85.00 per person**

Mixed Greens & Romaine Lettuce  
Cherry Tomatoes, Herb Croutons, Cucumbers, Grated Parmesan Cheese  
Caesar, Ranch, & Italian Dressings  
Lomi Lomi Salmon  
Macaroni Potato Salad

Squid Luau  
Chicken Long Rice  
Steamed Mini Pork Lau Lau  
Sautéed Fresh Catch of the Day

Coconut-Glazed Sweet Potatoes  
Steamed White Rice  
Poi  
Dinner Rolls with Butter

Sweets  
Signature Bread Pudding - Crème Anglaise  
Pineapple Cheesecake  
Guava Chiffon Cake

#### BEVERAGES

Iced Tea & Plantation Tea  
Royal Kona Coffee, Decaffeinated Coffee, Hot Tea

#### ENHANCEMENTS

Ahi Poke

**\$15.00 per person**

## REFRESH

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### SWEETS & SNACKS

OAHU COUNTRY CLUB SIGNATURE BREAD PUDDING (Serves 30 People) **\$188.00 per pan**  
Crème Anglaise

LEMON BARS (Minimum 2 dozen) **\$43.00 per dozen**

CHOCOLATE FUDGE BROWNIES (Minimum 2 dozen) **\$43.00 per dozen**

FRESHLY BAKED COOKIES (Minimum 2 dozen Per Selection) **\$43.00 per dozen**  
Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Macadamia Nut & White Chocolate

MINIATURE FRUIT TARTS (Minimum 2 dozen) **\$48.00 per dozen**

ASSORTED PASTRIES & CROISSANTS (Minimum 2 dozen) **\$48.00 per dozen**

POPCORN (Serves 4 People) **\$14 per basket**  
Furikake or Buttered

## REFRESH (Continued)

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### BEVERAGES

FRESHLY BREWED KONA COFFEE (Serves 10 People) Regular & Decaffeinated	<b>\$55.00 per 3-liter pot</b>
TEA CHEST TEAS (Serves 10 People)	<b>\$55.00 per 3-liter pot</b>
CLUB PLANTATION ICED TEA (Serves 16 People)	<b>\$96.00 per gallon</b>
UNSWEETENED ICED TEA (Serves 16 People)	<b>\$80.00 per gallon</b>
SOFT DRINKS (CANS) Coke, Diet Coke, Sprite, Mug Root Beer	<b>\$6.00/can</b>

## FROM OUR BAKERY

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### CAKE SIZE & FLAVORS

**Flavors:** Chocolate, Vanilla, Guava Chiffon, Lilikoi Chiffon, Chocolate Dobash, Coconut Haupia

**Sizes:**

6" ROUND CAKE	<b>Serves 4-6</b>	<b>\$52.00</b>
8" ROUND CAKE	<b>Serves 6-8</b>	<b>\$64.00</b>
10" ROUND CAKE	<b>Serves 8-10</b>	<b>\$76.00</b>
HALF SHEET CAKE	<b>Serves up to 48</b>	<b>\$182.00</b>
FULL SHEET CAKE	<b>Serves up to 96</b>	<b>\$218.00</b>

**Cake Cutting Fee \$3.50 per person**

### 9 INCH PIE FLAVORS

Chocolate Cream, Macadamia Nut Cream, Banana Cream, Apple, Custard, Pumpkin **\$55.00**