

# MANOA GRAND BALLROOM

## Sit-Down Lunch

Please select one entree

### BEEF and PORK ENTREES

#### Sirloin Steak

Broiled to perfection. Served with teriyaki sauce and topped with fresh sautéed mushrooms

#### Oriental Stir Fry of Beef

Tenderloin tips of beef stir fried with a medley of oriental vegetables with sauce

#### Braised Short Ribs

Tender Beef Ribs marinated in a Oriental Sauce then Oven Braised

#### Honey Garlic Lamb Chops

Tender Lamb Chops marinated in a honey garlic herb sauce served with mint jelly

#### Garden Tenderloin of Pork

Oven baked Whole Pork Tenderloin stuffed with mushrooms, asparagus, carrots and onions in a herb wine sauce and served with a light Demi Glaze Sauce

#### Oriental Shoyu Pork

Tenderloin of Pork marinated in a Oriental Shoyu Sauce then oven roasted to perfection and garnished with roasted sesame seeds & green onions

### POULTRY ENTREES

#### Chicken Florentine Rolls

Tender Chicken breast stuffed with spinach, bacon , onion, cheese and olives

#### Chicken Marsala

Tender Fillet of Chicken breast sautéed in a light Marsala Wine Sauce and served with a Borderlaise Sauce

#### Grilled Chicken Cacciatore

Tender Chicken breast grilled in a Italian herb, tomato based sauce. Served on Fettucine Pasta

#### Chicken Yakitori

Skewered tender Chicken kebobs with onion and bellpeppers. Marinated in a Oriental Sauce. Broiled to perfection and served on a bed of white rice

#### Traditional Turkey

Oven roasted Whole Turkey served with all the trimmings, stuffing, giblet gravy and Cranberry Sauce

#### Grilled Chicken Breast with Oriental Stir Fry Vegetable

Whole Chicken breast grilled and served over a medley of Oriental Stir Fry Vegetables

**Price Per Person: \$36.95**

### SEAFOOD ENTREES

#### Mahi Mahi Macadamia

Tender fillets of Mahi Mahi Grilled to perfection and served with Macadamia Nut Sauce

**Price Per Person: \$36.95**

#### Poached Salmon

Fresh Pacific Salmon poached to perfection and served with a dill sauce.

**Price Per Person: \$36.95**

#### Seafood Newburg

Scallops, shrimp, fresh fish and clams sautéed in a Newburg Sauce served over buttered Pasta

**Price Per Person: \$40.95**

#### Linguine with Clam Sauce

Tender morsels of clam in a white cream sauce on a bed of linguine pasta topped with whole clams and served with garlic bread

**Price Per Person: \$35.95**

#### Seabass with Stir Fried Vegetables

Grilled Seabass topped with sautéed vegetables and black beans

**Price Per Person: \$37.75**

#### Black Tiger Prawns

Sautéed scampi style with capers, herbs, white wine and tomatoes served over a bed of pasta

**Price Per Person: \$39.95**

All prices subject to change and Service Fee (18%) and the Hawaii General Excise Tax (4.712%).

Menu items are subject to availability

# **MANOA GRAND BALLROOM**

## **Sit-Down Lunch**

### **Entrées Include:**

Vegetable du Jour  
Rolls with Butter

### **SOUP OR SALAD**

(Choice of One)

Clam Chowder  
Minestrone  
Beef Barley Soup  
Portuguese Bean Soup  
Italian Pasta Salad w/Bay Shrimp  
Garden Salad with Tropical French Dressing

### **STARCH**

(Choice of One)

Steamed White Rice  
Fried Rice  
Rice Pilaf  
Mashed Potatoes  
Roasted Potatoes  
Parsley Red Potatoes

### **DESSERT**

(Choice of One)

Chantilly Cake  
Dream Cake  
Dobash Cake  
Guava Cake  
Passion Cake  
Chilled Fresh Fruits  
Gourmet Ice Cream (standard flavors)

### **BEVERAGES**

Tropical Fruit Punch & Ice Tea  
Kona Blend Coffee, Decaffeinated Coffee & Tea

# MANOA GRAND BALLROOM

## Sit Down Dinner

Please select one entree

### BEEF ENTREES

#### **Beef Rowland**

Seafood Au Gratin rolled with a tender filet of beef, breaded and sauteed to perfection and served with a light shiitake mushroom demi-glaze.

**Price: \$40.95**

#### **New York New York**

A double cut of Choice New York Steak Cut 14 oz. broiled to perfection . Served with choice of Bearnaise, Borderlaise or Teriyaki Sauce

**Price: \$45.75**

#### **Succulent Prime Rib w/Au Jus**

Succulent Prime Rib roasted to perfection. Served with Au Jus and a Creamy Horseradish Sauce

**Price: \$43.95**

#### **Chateaubriand of Beef**

Whole US Choice Tenderloin of Beef broiled then oven roasted to perfection. Sliced and topped with sautéed fresh mushrooms & served with a Bearnaise & Demi Glaze Sauce

**Price \$49.95**

### POULTRY ENTREES

#### **Garlic Roasted Half Chicken**

Marinated Half Chicken in wine and garlic then baked till tender.

**Price: \$39.95**

#### **Macadamia Nut Chicken**

Tender breast of Chicken. Breaded with macadamia nuts and baked in butter.

**Price: \$40.95**

#### **Cornish Hens w/Peppercorn Sauce**

Tender and juicy Whole Cornish Hens baked in a peppercorn sauce

**Price: \$39.95**

### SEAFOOD ENTREES

#### **Baked Pacific Salmon**

Fresh Pacific Salmon baked to perfection in a Lemonaise marinade & served on Linguine with Bearnaise Sauce

**Price Per Person: \$41.95**

#### **Opakapaka Ala Oscar**

Tender Fillets of Opakapaka Sautéed in a light butter & wine sauce topped with King Crab Meat & fresh steamed asparagus spears served with a Hollandaise Sauce

**Price Per Person: \$43.95**

#### **Stuffed Fresh Catch**

Island Fresh Catch Fillet Stuffed with Crab Au Gratin. Sautéed to perfection and served with Champagne Sauce

**Price Per Person: \$45.95**

#### **Stuffed Lobster Tail**

A tender 8 oz Lobster Tail stuffed with seafood Au Gratin. Baked to perfection and served with a lemon and butter sauce.

**Price Per Person: Market Price**

#### **Live Maine Lobster**

**Price Per Person: Market Price**

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Vegetable du Jour  
Rolls with Butter

### **SOUP OR SALAD**

(Choice of One)

Clam Chowder  
Minestrone  
Beef Barley Soup  
Portuguese Bean Soup  
Italian Pasta Salad w/Bay Shrimp  
Classic Caesar Salad

### **STARCH**

(Choice of One)

Steamed White Rice  
Fried Rice  
Rice Pilaf  
Mashed Potatoes  
Roasted Potatoes  
Parsley Red Potatoes

### **DESSERT**

(Choice of One)

Chantilly Cake  
Dream Cake  
Dobash Cake  
Guava Cake  
Passion Cake  
Chilled Fresh Fruits  
Gourmet Ice Cream (standard flavors)

### **BEVERAGES**

Tropical Fruit Punch & Ice Tea  
Kona Blend Coffee, Decaffeinated Coffee & Tea