

CLAMBAKE

Price is based on a minimum of 50 guests and a maximum service time of two hours

Oysters on the Half Shell and Shrimp Cocktail
Lemon Wedges, Zesty Cocktail Sauce and Hawaiian Mignonette

Redskin Potato Salad
Bow Pasta Salad with Feta Cheese and Olives
Cucumber Salad with Sour Cream and Dill
Bay Shrimp Salad
Waimea Tomato, Onion and Ogo Salad
Sliced Fresh Fruits
Cole Slaw
Caesar Salad with Croutons
(Tossed to Order by an Attendant at \$300.00 plus tax each)

Upcountry Mixed Greens with Assorted Toppings and Dressings
Fresh Island Ahi Sashimi with Wasabi Shoyu

New England Clam Chowder

Steamed Manila Clams and Washington State Mussels
Wok-Fried Dungeness Crab Legs with Garlic Ginger and Black Bean Sauce
Grilled Fresh Island Catch with a Tropical Hawaiian Relish
Steamed Keahole Lobster with Drawn Butter and Lemon

Prime Rib of Beef, AuJus, Creamy Horseradish and Mustard
(Carved to Order by a Chef at \$300.00 plus tax, each)

Honokaa Corn on the Cob
Roasted Redskin Potatoes with Parsley
Vegetables of the Day
Steamed Rice

Freshly Baked Breads
Nine Seed, Honey Rye, Rustic Italian, Whole Wheat, Braided, Olive Herb,
Country Sourdough and Split Rolls

DESSERTS

Chocolate Caramel Macadamia Nut Tart
Mauna Kea Bread Pudding
Crème Caramel
Passion Fruit Cheese Cake
Assorted French Pastries

Ice Cream Sundae Bar
With all the Toppings

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$140.00 per person

Prices are subject to 19% service charge and 4.166% state tax
In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.