

Ballroom Count Down Party Menu 2023

Butler-Passed Appetizers (8:00 pm – 8:30 pm)

Pesto Tart, Meatballs, Mini Quiche

Count Down Party Menu 2023

On the Table

Dinner Rolls, Butter

Easy & Light

Mixed Greens Salad, Tarragon Vinaigrette, Lilikoi Sesame Vinaigrette, Thousand Island Dressing
Kamuela Tomato, Mozzarella, Shaved Maui Onion, Basil, Capers, Pesto
Crudite Platter, Bagna Cauda Dip, Guacamole, Ranch
Whole Grain Mustard Potato Salad, Bacon
Roasted Mushroom and Shrimp Pasta Salad
Assorted Italian Cold Cuts, Mixed Olives, Cucumber Pickles,
Assorted Sushi Maki, Inari, California Roll, Soy Sauce, Wasabi

Seafood Bar

Nairagi, Hamachi Sashimi, Wasabi, Soy Sauce
Shrimp Cocktail, Lemon, Cocktail Sauce
Snow Crab, Traditional Accompaniments

Chef's Carvings

(2 Carving Chefs)

Roasted Prime Rib, Au Jus, Creamy Horseradish
Porchetta, Chimichurri
Chefs Lobster Creation

Hot Items

Steamed Catch of the Day, Sesame Oil, Soy Sauce, Ginger, Shiitake, Chinese Parsley Coulis
Roasted Garlic and Anchovy Pasta
Chicken Dynamite
Chef Shaden's Kim Chee Fried Rice
Roasted Garlic Truffle Mashed Potatoes
Assorted Roasted Vegetables

Toshi Koshi Soba Station

(Self-Serve)

Soba Noodles • Hot Dashi Soup • Shrimp Tempura • Shichimi • Green Onion

From Our Bakery

Selection of Domestic Cheeses, Grapes, Chutney, Local Honey
Lavosh, Baguette
Poi Dinner Rolls, Sliced Assorted Breads
Potato Chips, House-Made Boursin Dip

House-Made Desserts from our Halekulani Bakery

Halekulani Coconut Cake • Mango Lilikoi Meringue Tarts
Double Chocolate Eclairs • Kahlua Hazelnut Cheesecake • Matcha Brulee
Azuki Bean Mochi • Kinako White Chocolate Mousse
Yuzu Black Sesame Macaron • Bread Pudding
Vanilla Ice Cream, Chocolate Ice Cream, Pineapple Sorbet, Assorted Toppings

Menu Subject to Change Without Notice

Adult \$395 inclusive

Child (2-11 years old) \$215 inclusive

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.