

Ballroom Countdown Party Menu 2024

Passed Appetizers (8:00 pm – 8:30 pm)

Salmon Mousse, Meatballs, Mini Quiche

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
Crudité Platter, Bagna Cauda Dip, Guacamole, Ranch
Whole Grain Mustard Bacon Potato Salad
Assorted Italian Cold Cuts, Mixed Olives, Cucumber Pickles
Assorted Sushi Maki, Inari, California Roll, Soy Sauce, Wasabi

Seafood Bar

Nairagi, Hamachi Sashimi, Soy Sauce, Wasabi
Shrimp Cocktail, Lemon, Cocktail Sauce

Chef's Carvings

Roasted Prime Rib, Au Jus, Creamy Horseradish

Hot Items

Steamed Catch of the Day, Sesame Oil, Soy Sauce, Ginger, Shiitake, Chinese Parsley Coulis
Seafood Medley
Chicken Dynamite
Roasted Garlic, Anchovy Pasta
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 Halekulani Bakery

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

House-Made Desserts from our Halekulani Bakery

Halekulani Coconut Cake • Strawberry Eclairs • Chocolate Macadamia Nut Torte
Vanilla Panna Cotta with Berries • Lilikoi Cheesecake
White Chocolate Matcha Mousse • Azuki Butter Mochi

Premium Coffee & Tea Station

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Premium Teas

Menu Subject to Change Without Notice

Adult \$395 inclusive

Child (5-10 years old) \$215 inclusive

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