

LUNCH & DINNER
BUFFET



WAIKELE
COUNTRY CLUB
RESTAURANT

SELECTION OF TWO \$32.00 LUNCH/\$33.50 DINNER
SELECTION OF THREE \$35.50 LUNCH/\$36.50 DINNER
SELECTION OF FOUR \$38.50 LUNCH/\$39.50 DINNER

SALADS: CHOICE OF THREE

EGGPLANT AND TOFU
FRESH TOSS GREENS WITH DRESSING
MACARONI SALAD
FRESH SLICED FRUITS
IMITATION CRAB SALAD (ADD \$1.75 PER PERSON)

HOT ENTREES

*ROASTED PRIME RIB WITH
AU JUS & CREAMY HORSERADISH
(ADD \$8.00 PER PERSON)

CHICKEN KARAAGE

BAKED SHOYU CHICKEN

ROAST BEEF WITH MUSHROOM GRAVY

CHICKEN KATSU

KALBI (ADD \$5.00 PER PERSON)

SHOYU PORK

TERIYAKI STEAK

GARLIC MISO CHICKEN

MOCHIKO CHICKEN

GARLIC CHICKEN KARAAGE

*CHEF ATTENDANTS ARE REQUIRED FOR CARVING STATIONS
(REQUIRES ONE CHEF ATTENDANT PER STATION PER 100 PERSONS AT \$ 50.00 EACH PLUS TAX)

SHARING ALOHA ONLINE / GOLFWAIKELE.COM /



ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 4.712% HAWAII SALES TAX.
A PORTION OF THE 18% SERVICE CHARGE IS BEING USED TO PAY FOR COSTS OR EXPENSES OTHER THAN
WAGE AND TIPS FOR EMPLOYEES. MENU AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

HOT ENTREES

BAKED GARLIC SHOYU CHICKEN	STEAMED SALMON
BAKED CHICKEN WITH GRAVY	MISO SALMON
SWEET SOUR SPARE-RIBS	MAHI KATSU
ROAST PORK WITH MUSHROOM GRAVY	SAUTÉED MAHI MAHI WITH LEMON BUTTER AND CAPERS
STEAMED BASA	SNOW CRAB LEGS WITH BUTTER (ADD \$6.00 PER PERSON)

ACCOMPANIMENTS: CHOICE OF THREE

STEAMED WHITE RICE	CHICKEN CHOW FUN	STEAMED VEGETABLES
GARLIC MASH POTATO	FRIED NOODLES	

CHILLED DISPLAYS: 100 PIECES EACH

ASSORTED MAKI AND INARI SUSHI	\$ 175.00
SALMON, AHI, AND SHRIMP NIGIRI	\$ 400.00
AHI SASHIMI	MARKET PRICE
SHRIMP COCKTAIL WITH COCKTAIL SAUCE	\$ 200.00
TAKO POKE	MARKET PRICE
AHI POKE	MARKET PRICE

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HOT DISPLAYS: 100 PIECES EACH

ASSORTED VEGETABLE TEMPURA WITH TEMPURA SAUCE \$ 125.00

SHRIMP TEMPURA WITH TEMPURA SAUCE \$ 200.00

ORIENTAL SPRING ROLLS WITH SWEET CHILI SAUCE \$ 150.00

BUFFALO CHICKEN WINGS WITH CREAMY RANCH DIPPING SAUCE \$ 180.00

GARLIC OR SEA SALT EDAMAME (1 BOWL) \$ 31.00

DESSERT

SELECTION OF TWO \$3.50 PER PERSON SELECTION OF THREE \$4.50 PER PERSON

SUMMERBERRY CAKE

A LOOK THAT PLAYS ACROSS THE SEASONS. BRIGHT BERRIES ARE STREWN ACROSS CITRUS FLECKED CAKE ASWIRL WITH COOL TART KEY LIME AND CREAMY WHITE CHOCOLATE CHEESE. SO COOL, TIMES TWO ON A BUTTERY CRUNCH LAYERED WITH VIBRANT RASPBERRY.

CARAMELIZED PINEAPPLE COCONUT CAKE

MOIST COCONUT CAKE CRADLES A LAYER OF CARAMELIZED PINEAPPLE AND SALTED CARAMEL. THIS TROPICAL DREAM-COME-TRUE IS TOPPED WITH A WAVE OF CARAMELIZED SUGAR-INFUSED VANILLA BEAN MOUSSELINE AND SHREDS OF HOUSE-MADE TOASTED, CANDIED COCONUT.

OREO CAKE

DOUBLE LAYERS OF BROWNIE SANDWICH WHITE CHOCOLATE CHEESECAKE AND GETS PILED HIGH WITH WHITE CHOCOLATE MOUSSE OVERFLOWING WITH HAND-CUT CHUNKS OF OREO®. CHOCOLATE GANACHE AND MORE COOKIES ON TOP SEND IT OVER THE EDGE.

TOFFEE CRUNCH BLONDIE BAR

CARAMELIZED, DENSE AND CHEWY, STUFFED WITH MILK AND SEMISWEET CHOCOLATE CHUNKS AND SCATTERED THROUGHOUT WITH CRUNCHY, BUTTERY TOFFEE, THIS BLONDIE OWES ITS HERITAGE TO ALL THAT CAME BEFORE.

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