



2015 SIT DOWN DINNER MENUS*
(minimum 25 persons)

BEEF

ROAST PRIME RIB
Served with au jus & Horseradish
\$32.50 per person

TERIYAKI STEAK
Broiled to perfection.
Served with Teriyaki Glace
\$29.25 per person

STRIPLOIN OF HAWAII RANCH BEEF
Black Peppercorn & Sea Salt crusted, pan seared and
Served with creamy Sundried Tomato and
Roast garlic Madeira Demi glace
\$29.25 per person

PORK

ROAST HOISIN PORKLOIN
Served with Plum Port Wine Demi-
Glace
\$26.75 per person

HERB-CRUSTED PORKLOIN
Served with Corn Bread Stuffing and
Port Wine Demi Glace
\$26.75 per person

PORK CHOPS
Macadamia Nut and Fresh Herbs with
Roast Garlic Port Wine Demi Glace
\$31.25 per person

POULTRY

JAPANESE CRUSTED CHICKEN
Roast Breast of Chicken crusted with
Toragashi & Shiso leaves
Served with Soy Butter Sauce
\$28.00 per person

CHICKEN CORDON BLEU
Tender Breast of Chicken filled with
sliced ham and melted Cheese
served with Creamy Shiitake
Mushroom Sauce
\$30.50 per person

CHICKEN SHIITAKE
Served with Creamy Chardonnay
Mushroom Sauce
\$26.75 per person

ROAST TURKEY
Served with Stuffing and
Giblet Gravy
\$23.50 per person

*Menus are subject to change.
Prices are subject to 20% service charge.*



2015 SIT DOWN DINNER MENUS*, continued
(minimum 25 persons)

SEAFOOD

MAHI MAHI
Broiled or Sautéed with Lemon
Butter Sauce, White Wine, Capers &
Macadamia Nuts
\$26.75 per person

**STUFFED FRESH ATLANTIC
SALMON**
With Citrus Beurre Blanc
\$30.75 per person

FRESH CATCH
Filet of Fish with Capers,
Mushrooms
Served with Colbert Sauce
Market Price

PACIFIC SHRIMP SCAMPI
Sautéed with Fresh Tomatoes,
Mushrooms, Herb and Garlic Butter
\$30.75 per person

COMBINATION DINNER MENUS

CHICKEN AND SHRIMP
Broiled Tender Breast of Chicken
and Shrimp Scampi served on a bed
of Pasta
\$30.75 per person

FILET OF BEEF & SCALLOPS
Peppered Steak and Sautéed Scallops
\$39.75 per person

FILET OF BEEF & MAHI MAHI
Filet of Beef with Mushroom Ragout
and Filet of Mahi Mahi with Lemon
Butter and Macadamia Nuts
\$39.75 per person

FILET OF BEEF & CHICKEN
Petit Filet Mignon with Bordelaise
Sauce or Hotel Maître d'Hôtel Butter
and Herb Chicken in Garlic scented
Olive Oil
\$35.00 per person

**MAHI MAHI WITH SHRIMP &
SCALLOPS KABOBS**
Served with Meuniere Sauce
\$35.75 per person

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2015 SIT DOWN DINNER MENUS*, continued
(minimum 25 persons)

SIT DOWN DINNERS INCLUDE

Baby Garden Greens with Choice of Dressing **OR** Soup of the Day

ACCOMPANIMENTS (Choice of One)

Steamed White Rice, Brown Rice, Rice Pilaf,
Garlic Mashed Potatoes, Parsley Red Potatoes or Pasta

Vegetable du Jour
Rolls and Butter

DESSERT

(Choice of One)

Chocolate Dobash Cake, Chantilly Cake, Apple Pie, Macadamia Nut Pie, Banana
Cream Pie, Haupia Cake, Coconut Cake, Chocolate Cake, Guava Chiffon Cake,
Cheesecake or Satin Mousse Cake

Kona Blend Coffee, Decaffeinated Coffee, or Tea

*** Note: All Guests must have same starter, entrée and dessert.**

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K-Bay Catering ♦ PO Box 63073, Kaneohe Bay, Hawaii 96863 ♦ (808) 254-0905

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