



**SIT DOWN DINNER MENUS\***  
(minimum 30 persons)

**BEEF**

**ROAST PRIME RIB**

Served with au jus & Horseradish  
\$36.00 per person

**TERIYAKI STEAK**

Broiled to perfection.  
Served with Teriyaki Glace  
\$32.00 per person

**PORK**

**ROAST HOISIN PORKLOIN**

Served with Plum Port Wine Demi-  
Glace  
\$30.00 per person

**HERB-CRUSTED PORKLOIN**

Served with Corn Bread Stuffing and  
Port Wine Demi Glace  
\$30.50 per person

**PORK CHOPS**

Macadamia Nut and Fresh Herbs with  
Roast Garlic Port Wine Demi Glace  
\$34.00 per person

**POULTRY**

**JAPANESE CRUSTED CHICKEN**

Roast Breast of Chicken crusted with  
Toragashi & Shiso leaves  
Served with Soy Butter Sauce  
\$30.00 per person

**CHICKEN CORDON BLEU**

Tender Breast of Chicken filled with  
sliced ham and melted Cheese served  
with Creamy Shiitake Mushroom Sauce  
\$33.00 per person

**CHICKEN SHIITAKE**

Served with Creamy Chardonnay  
Mushroom Sauce  
\$30.00 per person

**ROAST TURKEY**

Served with Stuffing and  
Giblet Gravy  
\$30.00 per person

*Menus are subject to change.  
Prices are subject to 20% service charge.*  
K-Bay Catering ♦ [kbaycatering@usmc-mccs.org](mailto:kbaycatering@usmc-mccs.org)  
(808) 254-0905





**SIT DOWN DINNER MENUS\*, continued**  
(minimum 30 persons)

**SEAFOOD**

**MAHI MAHI**

Broiled or Sautéed with Lemon Butter  
Sauce, White Wine, Capers &  
Macadamia Nuts  
\$30.00 per person

**STUFFED FRESH ATLANTIC  
SALMON**

With Citrus Beurre Blanc  
\$33.50 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  
\$35.00 per person

**COMBINATION DINNER MENUS**

**CHICKEN AND SHRIMP**

Broiled Tender Breast of Chicken and  
Shrimp Scampi served on a bed of Pasta  
\$35.50 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  
\$41.00 per person

**FILET OF BEEF & MAHI MAHI**

Filet of Beef with Mushroom Ragout  
and Filet of Mahi Mahi with Lemon  
Butter and Macadamia Nuts  
\$42.00 per person

**MAHI MAHI WITH SHRIMP &  
SCALLOPS KABOBS**

Served with Meuniere Sauce  
\$37.00 per person

**FILET OF BEEF & SCALLOPS**

Peppered Steak and Sautéed Scallops  
\$42.00 per person

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**SIT DOWN DINNER MENUS\* , continued**  
(minimum 30 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

Menu Includes:  
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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