



## Banquet Menu 2024

<b>Continental Breakfast Buffet</b>	P/P
Assorted Pastries	25.00
Fresh Fruit	
Orange & Guava Juices	
Coffee & Tea	
<b>Full Breakfast Buffet</b>	35.00
Assorted Pastries	
Fresh Fruit	
Scrambled Eggs	
Bacon	
Portuguese Sausage	
Homestyle Potatoes	
White Rice	
Butter & Jam	
Orange & Guava Juices	
Coffee & Tea	

We appreciate you choosing Waikiki Yacht Club for your special event and look forward to making it memorable for you and your guests.

*WYC Staff*



## Pupus

### Cold

Each

Shrimp Ceviche Cups	4.00
Jumbo Shrimp Cocktail	4.00
Tomato, Mozzarella, Basil & Olive Skewers	2.50
Spicy Ahi Spoon	4.50
New Zealand Oysters on the Half Shell	MP

### Hot

Each

Mini Crab Cakes / Lime & Cilantro Aioli	4.50
Vegetarian Samosas	3.00
Crispy Pork Wontons / Mustard Soy Sauce	2.50
Chicken Skewers / Peanut Sauce	3.50
Beef Skewers / Red Wine Sauce	4.00
Shrimp Skewers / Thai Curry Sauce	4.00
Chicken Pot Stickers / Sweet Chili Sauce	3.00
Bacon Wrapped Scallops	4.50
Beef Sliders / House Mustard & Cornichon	4.00
Kalua Pig Sliders / BBQ Aioli	3.50

## Ala Carte Platters

	P/P
Hummus & Pita Chips	7.50
Assorted Fruit & Cheese	8.50
Crudite / Ranch Dressing	6.50
Steamed Edamame / Alae Salt	6.50
Chips & Salsa	4.50
Assorted Fruit	5.00
Artichoke, Spinach & Cheese Dip	4.50
Atlantic Smoked Salmon / Bagels, Cream Cheese & Condiments	MP
Assorted Sushi	MP
Fresh Ahi Sashimi	MP
Fresh Ahi Poke	MP
Pan of White Rice	18.00



## Build Your Own Buffet

2 entrees	P/P
3 entrees	50.00
	60.00

## Entree

Roast Pork Loin with Gravy  
Chicken Breast with Mushroom Ragout  
Teriyaki Steak  
Curried Vegetables with Tofu  
Steamed Fish / Ginger Scallion Sauce  
Mahi Mahi / Lemon Caper Sauce

## Starch (1)

White or Brown Rice  
Mashed Potatoes  
Herb Butter Linguine  
Fingerling Potatoes

## Vegetable (1)

Spring Medley  
Haricot Vert ( Green Beans )  
Bok Choy  
Broccoli

## Salad (2)

Caesar  
Nalo Greens  
Caprese  
Fresh Fruit & Mint  
Tofu & Watercress  
Potato / Bacon  
Crudite / Mango Dressing  
Chinese Chicken  
Greek Artichoke

## Dessert (2)

Brownies  
Carrot Cake  
Chocolate Haupia  
Guava Cake  
Pineapple Cake  
NY Style Cheesecake

Our talented staff will be happy to personalize a menu for your special event.

**Themed Buffet**

P/P

**Mediterranean**

50

House Made Hummus and Pita with Greek Salad

(choose 2)

Mediterranean Style White Fish with Rice Pilaf

Mediterranean Chicken & Potatoes

Stuffed Portobello Mushroom (Vegetarian)

Baklava

**Italian**

50

Caesar Salad / House Made Dressing

Pasta Bar – Linguini & Rotini

Sauce Bar – House Made Pesto & Creamy Alfredo & Marinara

(choice of 2)

Meat Balls with Roasted Tomato Sauce

Italian Sausage with Onions and Bell Peppers

Vegetarian Primavera

Eggplant Parmesan

Garlic Bread

Tiramisu

	P/P.
<b>The Prime</b>	70
Carved to Order Herbed Prime Rib Grilled Cornish Game Hens Mashed or Baked Potatoes Oven Roasted Vegetables or Haricot Verts Caesar Salad	
<b>Que</b>	50
BBQ Ribs & Chicken Yukon Gold Potato Salad or Hawaiian Mac Salad Corn on the Cob Apple Pie	
<b>Japanese</b>	50
Gyoza Japanese Chicken Curry Teriyaki Beef or Tonkatsu White Rice Asian Vegetable Medley Green Tea Ice Cream	

Add On Sushi or Sashimi Platters!



**Hawaiian**

P/P  
50

- Kalua Pork & Cabbage
- Lau Lau
- Chicken Long Rice
- Lomi Salmon
- Pipikaula
- Macaroni Salad
- White Rice
- Haupia

Roast Pig would be an excellent addition!

**Chinese**

50

- (choice of 2)
- Kung Pao Chicken
- Steamed Fish w/ Ginger & Scallion
- Beef Broccoli
- Kung Pao Shrimp
  
- Steamed Rice
- Stir Fried Noodles
  
- Spring Rolls
- or
- Shrimp Shumai
  
- Sesame Balls



## Carving Stations

Prime Rib	550.00
Horseradish, Dijon Mustard & Sweet Rolls	
Serves 40	
Pork Loin	200.00
Dijon Mustard & Dinner Rolls	
Serves 25	

## Desserts

	P/P
Assorted Cookies	5.50
Assorted Cakes & Pies	6.50
Cheesecake with fruit topping	7.50
Ice Cream Sundae Bar with toppings	7.00
Juices ( Pineapple, Guava, Orange )	15.00





## Details, Details

Menus and final headcount must be received 1 week prior to event  
Applicable tax and 20% Waikiki Yacht Club service charge will be added  
Meals include coffee, tea and soft drinks  
Customized events are available

### Rental fees:

Dining Room (100p) - 750.00  
Board Room (20p) - 150.00  
Tent (60p) - 375.00  
Mauka Terrace (30p) - 300.00  
Card Room (20p) - 300.00  
A/V - 25.00 ea.  
Tablecloth - 4.00  
Napkin - 2.00  
Bartender - \$150.00 / 3 hr. minimum  
Carving station attendant - 40.00/hr. /3-hour minimum  
Sunday Night Event Fee: 500.00  
Monday Event Fee: 1,000.00  
Cake cutting - 2.00 p/p