

■ **PRICING** — \$55/person

■ **STARTER** (selection of one)

Mixed Greens with Selection of One Dressing:
Balsamic Olive Oil Vinaigrette, Creamy Herb,
Shallot Vinaigrette

Spinach Salad with Shallot Vinaigrette

Oriental Chicken Salad with Lettuce, Chicken, Wontons,
Tossed with Cilantro and Oriental Dressing

Roasted Tomato Soup

Non Dairy Mushroom Soup

■ **ENTRÉE** (selection of one)

Grilled Miso Salmon

- Edamame, Mushroom and Carrots
- Brown Rice

Sake Poached Salmon

- Steamed Asparagus • Brown Rice

Tofu Cakes

- Mushroom, Tomato Relish • Steamed Vegetables
- Brown Rice

Linguine Pasta with Grilled Vegetables and
Marinara Sauce (Asparagus, Mushrooms,
Eggplant, Zucchini, Broccoli, Cauliflower)

Awapuhi Chicken with Soy Bean Oil, Ginger,
Diced Onions, Red Bell Peppers

- Brown Rice

Grilled Vegetable Stack with Soy Bean Oil, Ginger,
Diced Onions, Red Bell Peppers

- Brown Rice

Vegetable Risotto with Curry and Assorted Vegetables

■ **DESSERT** (selection of one)

Sorbet

Gelato

Panna Cotta

■ **MENU INCLUDES**

Whole Wheat Rolls and Butter

Freshly Brewed Coffee

House Roast or Decaffeinated

Harney & Sons Hot Tea

Mango Breeze Iced Tea

25 guest minimum

