



## Hors d'oeuvres

**\$36 per platter**

Tomato, Fresh Mozzarella, Basil, Onion Bruschetta  
White Pizza with Wild Mushrooms, Smoked Gouda Sauce, Arugula and Truffle Oil  
Sauteed Edamame Seasoned with Hawaiian Sea Salt, Hawaiian Chiles,  
Sesame Oil & Lots of Garlic  
Shrimp, Pork & Vegetable Lumpias with Spicy Sweet & Sour Sauce  
Gyoza Dumplings with Ground Pork, Cabbage & Chives

**\$48 per platter**

Ahi Tuna Tartare on Wonton Chip with Wasabi Aioli and Tobiko Caviar  
Shredded Chicken Adobo on Crostini with Soy sauce, Ginger & Garlic  
Korean Short Ribs Marinated & Grilled with Kimchee Fried Rice or Steamed Rice  
Guava Pineapple Chicken, Served with Steamed Rice  
Sweet & Spicy Party Wings  
Chicken Skewers with Thai Peanut Sauce

**\$60 per platter**

Spicy Ahi Poke with Aloha Shoyu, Sesame Oil & Hot Sauce  
Kobe Beef Sliders on Mini Brioche Buns with Caramelized Onions  
Garlic Prawns with Garlic infused Butter & Hawaiian Spices

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Vegetable Crudités Platter with Sun Dried Tomato Pesto  
\$175 (feeds 60 to 70)

Fruit Platter with Mixed Berries  
\$220 (feeds 60 to 70)

Marinated Olives from Italy, Greece and Spain  
\$175 (feeds 60 to 70)

Artisan Cheese Platter with Crostini and Water Crackers  
\$225 (feeds 60 to 70)



## **Buffet Menu**

**\$45 PER PERSON**

**Please select two:**

Mixed Greens with Baby Beets & Goat Cheese  
Dressed in Champagne Vinaigrette

Crispy Hearts of Romaine, Parmigiano-Reggiano, Crostini  
with Caesar Dressing

Organic Mixed Greens, Chicken, Toasted Cashews & Wonton Strips with  
Sesame Vinaigrette

**Please select two:**

Tempura Battered Mahi Mahi with Passionfruit Sweet & Sour Sauce  
Panko Crusted Pork Loin (Tonkatsu) with Japanese Worcestershire Sauce  
Slow-Roasted Kalua Pork Seasoned with Hawaiian Sea Salt & mixed with  
Sauteed Cabbage

Roasted Chicken with Lemon, Rosemary,  
Thyme and Sea Salt

**And**

**Chef's Choice of Seasonal Vegetable**

**Guest's Choice of:**

*Rosemary Roasted Potatoes,  
Garlic Mashed Potatoes,  
Kimchee Fried Rice,  
Steamed White Rice*



## **BOXED LUNCHES**

All Lunches include a choice of  
Kettle Chips or Fresh Seasonal Fruit and Cookie or Brownie for Dessert

### **Roasted Turkey Club Sandwich-\$12**

Turkey, Bacon, Avocado, Lettuce and Tomato, Smoked Gouda, Mayonnaise

### **Pesto Chicken Sandwich-\$12**

Roasted Chicken, Artichoke Hearts, Lettuce, Tomato, Provolone Cheese,  
Basil Pesto

### **Albacore Tuna Sandwich-\$12**

Albacore Tuna salad, Cucumbers, Sprouts, Mayonnaise,

### **Vegetable Sandwich-\$11**

Hummus, Sprouts, Tomato, Cucumbers, Provolone Cheese,

### **Grilled Chicken Caesar Salad-\$14**

Romaine Lettuce, Croutons, Parmesan Cheese,

### **Greek Salad-\$12**

Romaine Lettuce, Garbanzo Beans, Feta Cheese, Tomato, Cucumber,  
Pepperoncinis, Red Wine Vinaigrette

### **Spinach Salad-\$12**

Baby Spinach, Toasted Pecans, Blue Cheese, Dried Cranberries,  
Champagne Vinaigrette

## **Breakfast & Breaks**

### **Sundance Continental**

Seasonal Fruit & Berries  
Fresh Orange and Grape Fruit Juice  
Assorted Pastries  
Yogurt, Honey and Granola  
Assorted Bagels, Cream Cheese, Butter and Fruit Preserves  
Fresh Brewed Peet's Coffee and Tea  
\$15.95

### **The Independent Buffet**

Seasonal Fruit and Berries  
Fresh Orange and Grapefruit Juice  
Assorted Pastries  
Scrambled Eggs  
(choice of roasted peppers and onions *or* mushroom and spinach)  
Bacon and Sausage  
Home Style Breakfast Potatoes  
Fresh Brewed Peet's Coffee and Tea  
\$21.95

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### **The Mid Day Recharge**

Assorted Granola Bars  
Whole Fruit  
Veggie Crudités  
Bottled Spring Water  
Fresh Brewed Peet's Coffee and Tea  
\$9.95

# BAR SERVICE

## Cash Bar

Guests purchase drinks at their own expense  
Prices are based on brand & beverage requested

## Hosted Bar

Host pays bar tab

Limited bar options available

Prices are subject to 20% gratuity & sales tax  
Substitutions & Specialty Cocktails are extra

House Brands	\$5.00 to \$5.50
Call & Premium Brands	\$6.50 to \$9.50
Craft & Domestic Beer	\$5.00 to \$9.00
Imported Beer	\$5.00
Non-Alcoholic Beer	\$4.50
Soft Drinks	\$2.50
Bottled Water	\$3.50
Bottled Water (Sparkling)	\$4.00
Fruit Juice	\$2.50

## Coffee & Tea Station

Freshly brewed Peet's coffee & teas  
\$3.00 per person

## Domestic Draft Beer

*Mezzanine Bar and Sundance Kitchen only*  
\$450.00 per half barrel

## Import, Craft & Micro Draft Beer

*Mezzanine Bar and Sundance Kitchen only*  
\$200.00 - \$350.00 per 1/6 barrel

## Wine & Bubbly

Our knowledgeable bar staff will work with you to select the right wine  
for your guests' tastes, the occasion and your budget.

\$8.00 to \$12.00 / Glass

\$30.00 to \$50.00 / Bottle

Corking Fee: \$20.00