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## **Duet Entrée Menu 2007**

*Appetizers Served in the Living Room or  
on the Buffet in the Private Dining Room*

Won Ton Wrapped Prawns with Wasabi Plum Sauce  
Baked Brie with Roasted Garlic, Sliced Island Fruit and Baguette  
Chef's Choice Special Appetizer

Or

Selection of three Butler Passed Canapes (see menu V)

*Dinner Service in the Private Dining Room  
or Courtyard Restaurant depending on size of group*

### *Salad*

Kilohana Garden Salad with our original Creamy Papaya Seed Dressing  
Accompanied by crusty French bread

*Entrée Duet Options: Choose One to Serve to Group*

### Chicken and Fresh Island Fish Duet (#1)

Flame broiled chicken breast accompanied by fresh Island fish du jour, served with red bliss basil potatoes & garden vegetables

### Prime Rib and Sugar Cane Skewered Shrimp (#2)

Slow roasted choice Midwestern beef, topped by fire grilled sugar cane skewered shrimp,  
served with red bliss basil potatoes & garden vegetables

### Filet and Fresh Island Fish Duet (#3)

Tender Australian beef filet mignon with sauce Madagascar accompanied by fresh Island fish du jour,  
served with red bliss basil potatoes & garden vegetables

### *Dessert*

Tray of Petite Desserts (1 per Table)

**or**

Dessert selected from our menu such as Homemade Banana Cream Pie or Chocolate Decadence

*Includes Coffee or Hot Tea*

Menu Cost (Entrée Duets) The cost of the four course menus above (pupu plus three courses) serving one of the duet options is as follows, each plus a service charge of 18% and the State of Hawaii General Excise Tax of 4.166%, based on a minimum of 28 guests:

#1 \$56 per person

#2 \$62 per person

#3 \$64 per person

If other entrée or duet "flavors" are desired, please let us know and we would be happy to work with the chef to design some other menu options.