



# Breakfast Buffet

## Continental Buffet

\$22 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Danish, Muffins, and Bread

Cereal, Yogurt and Milk

Fruit Preserves

Orange Juice Guava Juice

Knots Coffee or Tea

## House Continental

\$32 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Crispy Bacon and Ham

Scrambled Egg

Croissants, Danish, Muffins and Bread

Cereal, Yogurt and Milk

Farmers Green Salad

Kahuku Papaya, Maui Gold, and Mellow Pineapple

Fruit Preserves

Orange Juice Grapefruit Juice Guava Juice

Knots Coffee or Tea

## Classic Breakfast Buffet

\$40 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Ham, Crispy Bacon and Sausages

Scrambled Eggs

Potatoes and Fried Rice

Croissants, Danish, Muffins, and Bread

Cereal, Yogurt and Milk

Farmers Green Salad

Roasted Vegetables

Exotic Fruits Salad

Fruit Preserves and Hawaiian Sweets

Orange Juice Grapefruit Juice Guava Juice

Knots Coffee or Tea

### Omelette Station

\$180 + Tax.



# Breakfast Buffet

## Washoku Buffet

\$25 PP

1.5 Hours of Service, 20 Guests Minimum

Served With

Island Farmers Green Salad

Ponzu Vinaigrette, Sesame Vinaigrette

Miso Soup

Tofu, Wakame, Scallion

Oven Baked Salmon

Onsen Tamago

soft boiled egg

Teriyaki Chicken with Seasonal Vegetables

OO Sausage

Rice

Nori, Japanese Pickled Vegetables

## Breakfast Bento Box

\$16 PP

20 Guests Minimum

Choice of One

Coconut Curry Chicken Stew

Coconut Curry Seafood Stew

Chicken Teriyaki

Salmon Teriyaki

Chicken Meatball Sweet & Sour Sauce

+

Rice with Scrambled Eggs

Roasted Vegetables

Papaya and Pineapple Seasonal Local Fruits

Orange Juice

Knots Coffee or Tea

# Breakfast

## Sunrise Breakfast Plated

\$28 PP

1.5 Hours of Service, 20 Guests Minimum

*Please select the following items, same plate will be served for everyone.*

### Eggs

#### Choice of One

Scrambled Eggs  
Vegetables Frittata  
Creamy Egg Salad

### Entrée

#### Choice of One

OO Ham Steak with Chili Pineapple Glaze  
Grilled Spam with Sweet Soy Glaze  
Crispy Bacon  
OO Sausage

### Starches & Grains

#### Choice of One

Croissant  
Bagel  
Baguette  
Ginger Scallion Fried Rice with Furikake

### Vegetables

Seasonal Vegetables

### Juice

#### Choice of One

Orange Juice/ Grapefruit Juice / Guava Juice

Knots Coffee or Tea



# Lunch Buffet

## 'Auana

\$22 PP

1.5 Hours of Service, 20 Guets Minimum

### Served With

Danish, Muffins, and Bread

Cereal, Yogurt and Milk

Fruit Preserves

Orange Juice Guava Juice

Knots Coffee or Tea

## Island Favorites

\$38 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Spicy Ahi Tuna Poke

Meatball Stew

Jasmine Rice

Taro Rolls

Rigotoni Pasta

Chicken Cream Sauce

Island Farmers Green Salad

*House Dressing*

Kale Caesar Salad

A Veggie B Veggie

Tropical Fruit

A Dessert B Dessert

Knots Coffee or Tea



## Seasonal

\$50 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Grilled Salmon with Sweet Soy Glaze

Coconut Shrimp

Chicken Sauté

Jasmine Rice

Taro Rolls

Kale Caesar Salad

Island Farmers Green Salad

A Veggie B Veggie C Veggie

Tropical Fruit

A Dessert B Dessert

Knots Coffee or Tea



# Lunch Buffet

## Favorite Deli

\$30 PP

1.5 Hours of Service, 20 Guests Minimum

### Served With

Island Farmers Green Salad

Arugula Salad

Pickled Vegetables Medley

Guacamole

Spicy Cole Slaw

Sliced Tomatoes and Basil

Creamy Egg Salad

Tuna Salad

*capers, onions, herbs, olives*

Crispy Bacon

Roasted Turkey Breast

Fried Chicken Tenders

Asian Shrimp Salad

American Farmers Cheese

Assorted Breads & Pasteries

*bagel, baguette, white bread toast, sour dough bread, flat bread*

Knots Coffee or Tea



# Lunch Buffet Option

You can add options to go with your lunch buffet from below.

## Soup Station

\$15 PP

Cold Green Gazpacho

Chicken & Vegetables



## Poke Station

\$20 PP

Traditional Hawaiian Ahi Tuna Poke

Vegetarian Poke

Crispy Tofu, Edamame



# Plated Lunch



\$ 45 PP

1.5 Hours of Service, 20 Guests Minimum

## First Course

Farm Tomato and Burrata Cheese

*fresh basil and pesto sauce*



## Second Course

Green Gazpacho

## Main Course

Choice of One

Spicy Vegetables and Chickpea Ratatouille

Herb Crusted Grilled Salmon with Olive-Arugula Salsa

Chicken Teriyaki

Grilled Rib-Eye Steak with House Chimichurri (+\$20)

## Starches

Choice of One

Baguette / White Rice / French Fries / Mashed Potatoes

Knots Coffee or Tea



# Dinner Buffet



## O'ahu Market

\$55 PP

25 Guests Minimum, 1.5 Hours of Service

### Served With

Grilled Seafood Medley  
herb and extra virgin olive oil  
Roasted Farm Vegetables  
*chili, lemon, garlic*  
Chicken Curry  
Chacuterie Board  
Jasmine Rice  
Shrimp Mac & Cheese  
Roasted Potatoes  
Taro Rolls  
Kale Caesar Salad  
A Veggie B Veggie  
A Dessert B Dessert  
Knots Coffee or Tea

## Seasonal

\$65 PP

25 Guests Minimum, 1.5 Hours of Service

### Served With

Herb Crusted Salmon  
Lomi Tomatoes  
Braised Coconut Kurobuta Pork  
Chicken Teriyaki  
Shrimp Mac & Cheese  
Roasted Potatoes  
Taro Rolls  
Kale Caesar Salad / Asian Chopped Salad  
A Veggie B Veggie  
A Dessert B Dessert  
Knots Coffee or Tea

## Pacific

\$75 PP

25 Guests Minimum, 1.5 Hours of Service

### Served With

Herb Crusted Salmon with Lomi Tomato  
Grilled Octopus and Citrus  
Chacuterie Board  
Aged Ribeye Steak  
Sushi Sandwich  
Shrimp Mac & Cheese  
Roasted Potatoes  
Taro Rolls  
Kale Caesar Salad / Asian Chopped Salad / Island  
Farmers Green Salad  
A Veggie B Veggie C Veggie  
A Dessert B Dessert C Dessert  
Knots Coffee or Tea





# Dinner



## Mo'olelo

\$55 PP

25 Guests Minimum

### Appetizers

Choice of One

Island Farmer's Green Salad

House Dressing

Farm Tomato and Burrata Cheese

fresh basil and pesto sauce

### Entrée

Choice of One

Roasted Salmon

Jasmine Rice, Curry Sauce, Macadamia Nut

Truffle Loco Moco

Hawaiian Favorite Dry Aged Beef Hamburger

### Dessert

Coconut & Macadamia Nut Cookies & Milk

Knots Coffee or Tea



## Continental

\$80 PP

25 Guests Minimum

### Greens

Island Farmer's Green Salad

### Appetizers

Choice of One

Ahi Tuna Tartar

Avocado Spicy Ponzu, Taro Chips

Dungeness Crab Cake

Chili Remoulade Citrus

### Entrée

Choice of One

Grilled Seafood Medley

Roasted Chicken Breast

Braised Short Ribs

Hawaiian Vegetables Cobb

### Starches & Grains

Choice of One

Baguett / White Rice / French Fries

### Side Vegetables

Sautéed Kale

### Dessert

Exotic Fruits Sundae

Knots Coffee or Tea

# Dinner

## Continental

\$120 PP

25 Guests Minimum

## Cold Appetizer

Hawaiian Ahi Tuna Salad

Avocado, Egg, Pomero, Caviar

## Hot Appetizer

Foie Gras Sushi

Sweet Soy Glaze Wasabi

## Entrée

Choice of One

Roasted Chicken Breast & Prawn Duet

Grilled Lobster

Ahi Tuna Steak

Braised Short Ribs

Filet Mignon

Vegetables and Tofu Ragout

## Starches & Grains

Choice of One

Baguett / White Rice / French Fries

## Side Vegetables

Sautéed Kale

## Dessert

Dessert Bar

Knots Coffee or Tea

# Hors D'oeuvres

\$72 - \$120 Dozen

20 Guests Minimum

Tray passed or set on a station



## Cold Hors D'oeuvres

Assorted Sandwich Fingers

Ahi Tuna Tataki Bruschetta

Poached Chicken

Spiced Black Vinegar Glaze on Fried

Wonton Chips

Vegetarian Summer Roll

with Green Papaya Salad

Chicken Caesar Salad Wrap

Smoked Salmon

with Cream Cheese and Capers

Bruschetta

Papaya and Prosciutto

Asparagus Skewer

Cold Roast Beef

with Blue Cheese Bruschetta

## Hot Hors D'oeuvres

Cajun Shrimp Tempura

Cajun Chicken Wings

Mini Crab Cake on Toast

BBQ Chicken Skewer with Sweet Chili Sauce

Roasted Bacon Wrapped Plum

Mini Farafel on Pita Bread

Crispy Fried Vegetarian Pot Stickers

Truffle Mac & Cheese

Mini Spam Onigiri

## Sweets

Tropical Fruits Skewer

Macadamia Nuts Chocolate Brownie

Hawaiian Sweet Potato Pie

Coconut Cookie



As for a Sushi Station request, we need to check if we can hire a sushi chef just for the events.

## Station



### Display of Fishmarket

\$ PP

Cold Oysters

Shrimp Cocktal

Mussels

Clam

Ahi Poke

### Display of Cheese Station

\$ PP

Chef's Selection of Imported and Domestic

Cheese

Dried Fruit

Mix Nuts

Crackers

### Teppanyaki Station

\*need to confirm if we can execute teppanyaki in  
the banquet

\$ PP

A

B

C

D



### Roast Prime Rib with Chef

\$ PP

Horseradish Cream

Tamari Shoyu

BBQ Sauce

### Dessert Station

\$ PP



# Meeting Breaks

20 Guests Minimum

Veggie Chips \$ per dozen

Potato Chips \$ per dozen

Freshly Baked Assorted Cookies \$ per dozen

Malasadas \$ per dozen

Protein Bar \$ per dozen

Assorted Finger Sandwiches \$ per dozen

Assorted Fresh Tropical Fruits \$ per person

## Beverages

Knots Coffee \$ per gallon

Assortment of Tealeaves \$ per gallon

Flavored Water \$ per gallon

Chilled Fresh Juice \$ per gallon

Orange / Grapefruit / Guava

Sparkling Water \$ per dozen

Assorted Soft Drinks \$ per dozen

# Kids

For children 12 years and under

\$25 Per Person

## Appetizer

Choice of One

Fruits & Yogurt Salad

Boneless Chicken Fingers & French Fries

## Entrée

Choice of One

Kids Loco Moco

Baked Mac & Cheese

Teriyaki Chicken & Jasmine Rice

Kids Hamburger

Cheese Burger

## Dessert

Macadamia Nuts Chocolate Brownie

Ice Cream

Chilled Juice