**NF = Nut Free** 

**GF = Gluten Free**

**DF = Dairy Free**

**EF = Egg Free**

**2024 U.S. Military Ball Menu**

**Salads (Select One)**

**Caesar Salad (NF)**

Baby Romaine, Tomato, Herb Croutons, Shaved Parmesan, Caesar Dressing

**Farmers Market Greens (NF/DF/GF/EF/Vegan)**

Island Grown Mix Greens, Shaved Radish, Carrots, Lilikoi Vinaigrette

**Hawaiian Chop Salad (NF/DF/GF/EF/Vegan)**

Kamuela Cucumbers, Radish, Tomatoes, Kahuku Corn, Papaya Seed Dressing

**Choice of (1) Duo Entree**

*(All Entrees include Seasonal Vegetables and Chef's Selection of Potatoes)*

Herb Roasted Chicken Breast with Lemon & Thyme Jus (GF)

and Island Catch, with Pesto Butter Sauce $80.50

Red Wine Braised Beef Short Ribs with Cabernet Demi Glace (GF/NF)

and Herbed Roasted Chicken Breast, with Lemon & Thyme Infused Jus $88.50

Red Wine Braised Beef Short Ribs with Cabernet Demi Glace (GF/NF)

and Island Catch, with Pesto Butter Sauce $89.00

Grilled New York Strip Steak with Sauce Au Poivre (GF/NF)

and Herb Roasted Chicken Breast, with Lemon & Thyme Infused Jus $91.00

**Vegetarian Entree (Select One)**

**Grilled Portobello Mushroom (GF/NF/EF/Vegan)**

Roasted Red Bell Peppers, Zucchini, Yellow Squash, Oven Roasted Asparagus,

Cauliflower Rice, Basil Pesto, EVOO $67.00

**Mediterranean Spiced Tofu (NF/EF/DF)**

Roasted Asparagus, Blistered Tomatoes, Mushroom, Kale, Ancient Grains, Olive Tapenade $67.00

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**Dessert (Select One)**

Waialua Chocolate Mousse Crunch, Raspberry Coulis Sauce (NF)

Mango Coconut Cream Cake, Mango Chantilly (GF)

Tahitian Vanilla Cheesecake, Blueberry Compote (GF)

Strawberry Shortcake, Strawberry Coulis

Chocolate Mousse Cake (GF/NF/EF/DF/Vegan)

Dinner Rolls

Hawaiian Blend Coffee, Decaffeinated Coffee, Tea

All Prices include 26% Taxable Service Charge and Current State Excise Tax All prices are subject to increase *Prices effective from January 1, 2024 - June 30, 2024*

11/23



**2024 MILITARY PRICES**

**CASH PRICES**

$14.00 Distinct Tito’s Handmade Vodka, Hendrick’s Gin, Banks 5 Island Blend Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson

Whiskey, Glenmorangie 10 Scotch

$13.00 Enhance Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jim Beam Bourbon Whiskey, Jack Daniel’s Whiskey,

Dewar’s 12-Year Scotch Whisky

$14.00 Tropical Drinks Blue Hawaii, Mai Tai

$13.00 House Wine House Red and White

$13.00 Imported/Craft Beer Corona Extra, Stella Artois, Kona “Longboard” Lager, Kona “Big Wave” Golden Ale, Blue Moon, Non-Alcoholic Beer

$10.50 Domestic Beer Budweiser, Bud Light, Miller Lite

$7.50 Mineral Water, Juice

$7.50 Soft Drinks Coca-Cola, Diet Coke, Sprite, Ginger Ale

$48.00 House Wine by the Bottle (475ml)

House Red and White

Prices are inclusive of 26% Service Charge and Current State Excise Tax.

A portion of this service charge (currently 19.8%) will be fully distributed to waiters, waitresses, bus help and/or bartenders engaged in the Event, Event Management and Banquet Management. The remaining portion of the service charge (currently 6.2%) is being used to pay for costs or expenses other than wages, tips of employees and will be applied to Hotel Administration costs. All prices are subject to change without notice

Alcoholic Beverages may not be brought into the Hotel from Outside Sources.

In order to comply with Hawaii State Liquor Laws, we reserve the right to refuse or stop service to any guest or guests which the property feels may be underage, appear to be intoxicated, or acting in an unusual manner.

Stacking of drinks is prohibited.

12/23