



PRIVATE DINING

APPETIZER (PUPU) SELECTIONS	PRICED PER PERSON
Vegetable Platter (standard) Carrots, celery, broccoli, cauliflower with ranch dip.	\$2.75
Vegetable Platter (premium) Asparagus, cauliflower, broccoli, cherry tomatoes sugar snap peas with ranch dip.	\$ 3.75
Fruit Platter Fresh seasonal fruit with a pineapple palm tree display included.	\$ 3.75
Cheese and Crackers Cheddar and swiss cheese with assorted crackers.	\$4.50
Spring Rolls Filled with pork and vegetables, fried and served with a Thai chili sauce.	\$5.00
Bacon Wrapped Scallops Served with a lemon caper cream dipping sauce.	\$ 8.00
Chicken Satay Grilled chicken on a skewer served with a Thai peanut sauce	\$ 4.00
Bruschetta Toasted Italian bread topped with artichoke hearts, tomato basil, green olives, feta cheese, olive oil and balsamic vinegar.	\$ 4.75
Crab Stuffed Mushrooms Mushroom caps stuffed with crabmeat, spinach, cream cheese, celery, onion, and parmesan cheese.	\$5.25
Shrimp Cocktail Chilled shrimp served with a cocktail sauce.	\$8.00

All banquet menu prices are per person and are subject to a 4.166% state sales tax. A gratuity of 20% will be added to all food and beverage items on the final bill.