

# BUYOUT MENU

**\$19,000 UP TO 100 GUESTS + TAX AND GRATUITY 18%**  
**THERE IS A CHARGE OF \$190 FOR EACH ADDITIONAL GUESTS OVER 101**  
**MAXIMUM SEATING CAPACITY IS 150 PEOPLE**

## *Appetizers*

(CHOICE OF FOUR OF THE FOLLOWING)

Roasted Vegetable Tower on Crostini  
Potato-Wrapped Shrimp  
Escargot-Stuffed Mushroom Cap  
Bacon-Wrapped Portobello Mushroom, Steak, Goat Cheese Stack  
Smoked Salmon on Toast Points  
Vitello Tonnato (Veal, Arugula & Ahi Sashimi on Crostini)  
Big Island Goat Cheese Crostini

## *Tasting-Style Menu*

### **COURSE ONE**

Michel's Lobster Bisque  
*Garnished with Maine Lobster & Cognac*

### **COURSE TWO**

Michel's Caesar Salad  
*Hirabara Baby Romaine & Hearts of Palm Tossed in our Classic Creamy Dressing*

### **COURSE THREE**

Potato Crusted Onaga  
*Fresh Snapper on a Bed of Spinach & Orzo; Tomato Coulis & Garlic Cream Sauces*

### **COURSE FOUR**

Filet Wellington  
*Filet Mignon in a Chicken Mousse Baked in Golden Puff Pastry;  
with Mashed Potatoes, Truffle Madeira & Cumberland Sauces*

### **COURSE FIVE**

Grand Marnier & Chocolate Marble Soufflé