

BUYOUT MENU

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