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