

JOSEPH SMITH
MEMORIAL BUILDING
RESTAURANTS • WEDDINGS • CATERING

DINNER BUFFET MENU

Served from 4:00pm – 9:00pm

***Shrimp Bowl – Available for any Buffet at an Additional Charge

GALA BUFFET

(Minimum of 40 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Three Composite Salads
Domestic and Imported Cheese Tray
Assorted Seasonal Fruit Tray

Roast Baron of Beef with Carver
Choice of Two Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Three Desserts
Hard Rolls
Choice of One House Beverage

\$30.95

GRAND BUFFET

(Minimum of 50 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Three Composite Salads
Chilled Poached Salmon
Domestic and Imported Cheese Tray
Assorted Seasonal Fruit Tray

Standing Rib Roast of Beef with Carver
Choice of Two Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Three Desserts
Hard Rolls
Choice of One House Beverage

\$35.95

CELEBRATION BUFFET

(Minimum of 25 people)

Mixed Green Salad with Condiments and Dressing
Assorted Seasonal Fruit Tray
Choice of Three Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Two Desserts
Hard Rolls
Choice of One House Beverage

\$27.95

TRADITIONAL BUFFET

(Minimum of 25 People)

Mixed Green Salad with Condiments and Dressing
Assorted Seasonal Fruit Tray
Choice of Two Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of One Dessert or
Assortment of Three Desserts – \$2.00 Extra
Hard Rolls
Choice of One House Beverage
\$24.95

HAWAIIAN BUFFET

(Minimum of 40 People)

Mixed Green Salad with Condiments and Dressing
Tropical Fruit Platter, Potato Salad, Haupia – Coconut Pudding

Kalua Pork – Smoked Oven Roasted Pork, Teriyaki Chicken,
Sweet and Sour Meatballs, Steamed Sticky Rice and Chicken Long Rice

Pineapple Cake
Hard Rolls
Tropical Fruit Drink
\$25.95

OPTIONAL ITEMS

Lau Lau – Shredded Pork and Chicken Rolled in Tarro Leaves -- \$1.50
Lomi Salmon – Marinated Salmon with Onion and Tomatoes -- \$2.00

THE MILLENIUM BUFFET

(Minimum of 60 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Three Composite Salads
Chilled Poached Salmon
Antipasto Tray of Marinated Vegetables
Teropita; Meat-filled Phyllo Triangles
Sliced Three-Onion Tarts
Sushi Tray
Domestic and Imported Cheese Tray
Assorted Seasonal Fruit Tray

Standing Rib Roast of Beef with Carver
Choice of Three Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Four Desserts
Hard Rolls
Choice of One House Beverage
\$42.95

ITALIAN BUFFET

(Minimum of 50 people)

Spidinini alla Romana

Fresh Mozzarella and Tomato Skewers

Casa insalata verde

House Green Salad with Condiments and Dressing

Peperoni arrostiti con pomodori

Roasted Red Bell Peppers and Tomato Salad

Insalata di Patate

Traditional Italian Potato Salad

Mostra di frutta stagionale ed assortita

Assorted Seasonal Fruit Tray

Penne alla Carbonara

Penne Pasta with Pancetta and Cream

Costolette de Maiale con funghi

Pork Chops with Assorted Mushrooms

Pollo con Peperoni

Boneless, Skinless Chicken Breast with Oven Roasted Peppers

Risi e bisi

Aborio Rice with Sweet Peas, Ham and Cheese

Crostata dimarelleta de frutta

Italian Apricot Jam Tart

Tiramisu

Crostata di Amaretto

Italian Amaretto Cheesecake

Foccacia Bread

Specialty House Beverage

\$27.95

OPTIONAL ITEMS

Chicken Manicotti -- \$2.00

Lasagna -- \$2.50

MEXICAN BUFFET

(Minimum of 40 People)

Ensalada verde con los condimentos y vestir
Mixed Green Salad with Condiments and Dressing

Guacamole, Salsa y condimentos
Guacamole, Salsa and Condiments

Tortillas blancas de la harina
White Flour Tortillas

Bandeja Estacional Clasificada De la Fruta
Assorted Seasonal Fruit Tray

Fajitas del Pollo
Chicken Fajitas

Chili Verde

Chimichangas del Cerdo
Pork Chimichangas

Taquitos y carne de vaca Tacos
Taquitos and Tacos

Habas de Refried y arroz español
Refried Beans and Spanish Rice

Flan

Specialty Beverage
\$23.95

HOT ENTRÉES

Chicken Oscar: Sautéed Chicken Breast Topped with Lobster Mix, Asparagus and Bernaise Sauce

Apricot Cranberry Glazed Chicken: Breast of Chicken with Apricot and Cranberry Glaze

Chicken Wellington: Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a flaky Puff Pastry with Cream Sauce

Chicken Scampi: Sautéed Breast of Chicken Topped with Large Shrimp and Garlic Herb Sauce

Sliced Roast Beef with au jus
Prime Rib with au jus

Pacific Salmon: Baked Salmon with Fresh Pineapple Raspberry Salsa
Salmon Duet: Baked Salmon Filet with Sea Scallops and Lemon Chive Sauce
Grilled Halibut: Grilled Halibut with Bay Shrimp and Mediterranean Sauce

Stuffed Loin of Pork: Roast Loin of Pork Stuffed with Italian Sausage, Served with Mango Cranberry Chutney

DESSERTS

Chocolate Decadence with Raspberry Sauce
Shortcake with Fresh Glazed Strawberries and Whipped Cream (Seasonal May-September)
French Silk Chocolate Mousse with Slivered Almonds
New York Cheesecake with Raspberry Sauce
Carrot-Raisin Cake
Chocolate Macadamia Nut Moussecake with an Oreo Cookie Crust
Apple Pie
Strawberry Crepes with Raspberry Sauce and Whipped Cream (Seasonal May-September)
Key Lime Pie
Rice Pudding with Seasonal Fruit
Fresh Fruit Tarts
Chocolate Cake with Chocolate Sauce
Potted Apple with Whipped Cream (Sugar Free/Nutrasweet)

SPECIALTY DESSERTS

(Additional \$2.00 per person)

House Crème Brulee: Baked Caramel Custard topped with a thin crust of Caramelized Sugar
Florentine Taco Filled with Marinated Berries Topped with Orange Sauce
Chocolate Peanut Butter Eclair with Chocolate Sauce and Whipped Cream
French Brioche with Pastry Cream, Berries, Whipped Cream and Raspberry Sauce
Pavlova; Crisp Meringue Shell with Soft Center, Whipped Cream, and Seasonal Fresh Fruit (Sauce optional)

HOUSE BEVERAGES

(Select One)

Limeade, Lemonade, Raspberry Lemonade,
Sparkling Apple Juice, Sparkling Cranberry Juice,
Sparkling White Grape Juice, Orange/Peach/Passion Fruit,
Peach Ole, Orange/Guava/Passion Fruit