

Dining with 360° of "WOW!" on the Star of Honolulu



Assorted Seasonal Canapés

at the Captain's Welcome Reception

Soup

Admiral's Salad

Air-Flown Live Maine Lobster

Intermezzo

USDA Prime Tenderloin of Beef

Chef's Special Dessert

Freshly Baked French Bread & Brioche with Butter Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® & Mighty Leaf® Organic Teas

Alternative Entrées •

Baked Salmon, Roasted Chicken Breast Vegan / Gluten-Free



Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction



Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato



Medlev of Fresh Fruit



5-Course Whole Maine Lobster & Tenderloin of Beef Dinner

Appetizer Bar

Imported & Domestic Cheeses (Brie, Blue Cheese, Port Salut, Cheddar, Swiss, Pepper Jack) Carr's® Crackers, Fresh Seasonal Tropical Fruit Display

Hawaiian Greens.

Purple Endive, Waipoli Baby Romaine, Grape Tomatoes, Housemade Lilikoi Tarragon Vinaigrette

Whole Nova Scotia Maine Lobster

Fresh Lemon, Clarified Butter & Citrus Ponzu

Tenderloin of Beef

with Sweet Madeira Wine Sauce, Housemade Idaho Russet & Big Island Okinawan Mashed Potatoes, Sautéed Fresh Seasonal Vegetables

Hawaiian Mango Mousse Cake

Freshly Baked by Elvin's Bakery® with White Chocolate Garnish

Freshly Baked Furikake Lavosh & Sweet Butter Breadsticks with Butter Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Mahimahi, Grilled Chicken Vegan / Gluten-Free



Kamuela Tomato



Zucchini Napoleon with



3-Course Crab &

Tenderloin of Beef Dinner

Waipoli Baby Romaine,

Kamuela Vine Ripened Tomatoes, Sesame Star Puff Pastry, Housemade Papaya Seed Dressing

Entrée of Canadian Snow Crab Legs & Tenderloin of Beef

with Port Wine Sauce, Fresh Lemon, Clarified Butter, Citrus Ponzu, Housemade Mashed Potatoes & Sautéed Fresh Vegetables

Macadamia Nut Ice Cream

by IL Gelato®

Freshly Baked Poi Loaf by Elvin's Bakery® with Butter Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Mahimahi, Grilled Chicken Vegan / Gluten-Free



Grilled Tofu. Vegetable Napoleon with Pesto Gnocchi

Capture the Magice

Special Opus One

2011 \$625.00 2012 \$525.00 2013 \$450.00





Roast Beef Buffet Dinner

Carving Station

Alaea Salt Crusted USDA Choice Top Round Grade Roast Beef Maui Onion Jus Lie

Pacific Rim

White Fish with Coconut Curry Sauce Baked Misoyaki BBQ Chicken Vegetarian Yakisoba* Steamed White Rice*

Salad Bar

Hawaiian Potato Macaroni Salad Sumida Farms Watercress, Tofu & Beansprout Salad* Kamuela Tomato* & Japanese Cucumber* Platter Big Island Mixed Greens* with Sweet Bread Croutons & Citrus Vinaigrette*

Dessert & Coffee Station

Homemade Chocolate Brownies Macadamia Nut Cookies Coconut Cake Green Tea Tiramisu Seasonal Fresh Fruit Platter*

Freshly Baked Poi Rolls by Elvin's Bakery® with Butter Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Vegan Selections are marked *. Grilled Vegan Garden Patty available with 24 hours notice.

> Alternative Entrées, transportation, & and most of enhancements require 24 bours notice. Pacific Star enhancements are marked * . For transportation, additional usage fee applies for some botels.

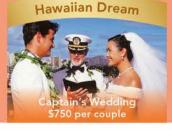


Enhancements: Perfect Your Special Occasion!

















Illumination