



Seafood Grill & TIKI Lounge

206 Rome Street

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Littlehawaiianrestaurantandcatering.com

Dinner Buffet Menu

Chicken Breast

Preparation of your choice:

1. Hawaiian Teriyaki
2. Curry, Carrots, and Onions
3. Tomato Basil Cream
4. Mushroom Cream
5. Mediterranean

Pork loin

Preparation of your choice:

1. Hawaiian Teriyaki
2. Mushroom Cream
3. Baked with Apricot Cinnamon Glaze
4. Caramelized Mushrooms and Onions
5. Lemon Garlic Pepper

Steak

Preparation of your choice:

1. Hawaiian Teriyaki
2. Mushroom Cream
3. French Mustard Red Wine
4. Spicy Thai Pepper Sauce

Starches and Vegetables

Choose one starch and one vegetable:

Jasmine Rice, Wild Rice, Pasta, Red Potatoes, Mashed Potatoes,
Wok-Tossed Seasonal Vegetables, Hawaiian Green Beans,
Broccoli, Cabbage, Braised Cabbage

\$18.95 per person with two meats, plus 7% tax and 15% gratuity

\$21.95 per person with three meats, plus 7% tax and 15% gratuity

All packages include rolls, tea, one vegetable, and one starch.

**100% All Natural Hawaiian Punch is available at an additional charge
of \$1.50 per person**

Pre-Set Menu

Pre-Set Appetizer Selection:

Black & Blue Ahi Tuna.....\$8

Pan seared Cajun fresh Yellowfin Tuna slices with roasted pepper and wasabi

Tempura Lobster Tail.....\$14

Crispy tempura-fried Maine lobster tail with spicy honey mustard

Tropical Shrimp Cocktail.....\$6

Fresh Texas white shrimp tossed with our mango cocktail sauce with fresh cilantro and goat cheese, served with tortilla scoops

Shrimp & Scallop Ceviche.....\$7

Fresh shrimp & scallops marinated with citrus, herbs, and Hawaiian Spiced Rum

Thai Shrimp Spring Rolls.....\$6

Fresh shrimp spring rolls with sesame ginger dipping sauce

Chicken Satay.....\$5

All-natural chicken breast skewer with spicy peanut sauce

Coconut Shrimp.....\$7

Jumbo shrimp dusted with coconut and served with sweet chili sauce

Fried Oysters.....\$7

Golden-fried oysters with horseradish cream sauce

Crab Cakes.....\$6

Louisiana-style mini crab cakes with remoulade

Escargot.....\$8

Baked escargot with lemon butter and parmesan breading

Kona Chilled Platter.....\$15

3 oysters on the half-shell, 3 jumbo shrimp cocktail, and lump crabmeat cocktail with a shot of Stolli vodka

Clams Casino.....\$8

3 baked clams Casino-style with Italian dressing

Oysters Rockefeller.....\$9

3 fresh oysters stuffed with spinach, bacon, and béarnaise and baked

Lil Hi Green Tomato and Grilled Duck Stack.....\$9

Southern-fried green tomatoes and slices of grilled duck breast with raspberry sauce

TIKI Chilled Platter.....\$30 (Serve Six)

6 oysters on half-shell, 6 jumbo shrimp cocktail, and Ahi tuna sashimi

TIKI Hot Platter.....\$40 (Serve Six)

6 coconut shrimp, 6 tempura shrimp, 6 fried oysters, and 6 mini crab cakes

King Kamehameha Platter.....\$65 (serve Six)

6 Clams Casino, 6 Oysters Rockefeller, 6 coconut shrimp, 6 chicken satay, Ahi tuna sashimi, and 6 mini crab cakes

Pre-Set Soup Selection:

- Lobster Bisque.....\$6**
- Crab Bisque.....\$5**
- Clam Chowder.....\$4**
- Green Tomato & Vidalia Onion Soup.....\$4**
- Saigon Spicy Fish Head Soup.....\$5**
- Chicken Gumbo.....\$4**
- Portuguese Sausage Jambalaya.....\$4**

Pre-Set Salad Selection:

- Island Salad.....\$5**
Mixed greens, strawberries, mandarin oranges, cherry tomatoes, and croutons with raspberry vinaigrette
- Kona Salad.....\$5**
Mixed greens topped with cucumbers, cherry tomatoes, and feta cheese with cilantro vinaigrette
- Caesar Salad.....\$5**
Crispy hearts of romaine lettuce tossed in Caesar dressing topped with croutons and shredded parmesan cheese
- Organic Baby Spinach.....\$6**
Fresh organic baby spinach with pan-fried egg whites, cherry tomatoes, croutons, and Vidalia onions with smoked bacon raspberry balsamic vinaigrette.
- House Salad.....\$4**
Crispy mixed lettuces, baby greens, cherry tomatoes, sliced onions, and croutons with your choice of dressing

Pre-Set Entree Selection:

- Shrimp Lasagna.....\$17**
Traditional Italian-style lasagna with fresh tiger shrimp in a bolognaise and béchamel sauce, oven-baked with Italian four cheeses blend
- Australian Lamp Chops.....\$26**
Perfectly grilled and marinated Australian baby lamp chops with snap beans, garlic mashed potatoes, and fresh mint and lime crème fraiche
- Raspberry Duck.....\$19**
Raspberry rum-marinated duck breast grilled, accompanied with sautéed spinach and smoked bacon orzo, drizzled with raspberry sauce and raspberry crème fraiche
- Chipotle Chicken.....\$15**
Grilled marinated chicken over angel hair pasta with basil, tomatoes, and feta cheese in a chipotle cream sauce
- Chicken Kamaina.....\$14**
Grilled marinated chicken breast and grilled sliced pineapple brushed with teriyaki, served with sautéed broccoli, Napa cabbage, and jasmine rice
- Southern Stuffed Pork Loin.....\$16**
Panco-crusted baked pork loin stuffed with cinnamon and apricot salsa, served with saffron rice

Kahuna Pork Chop.....\$15

Hand-cut bone-in pork chop with caramelized onions in oregano olive oil, served with orzo

Grilled Sirloin.....\$16

Wagyu top sirloin grilled to perfection and topped with mushrooms ragout, served with red potatoes

Onaga.....\$22 (Seasonal)

Pan-seared Hawaiian snapper with ginger beurre blanc, served with braised Napa cabbage and jasmine rice

Stuffed Prawn.....\$20

Fresh Hawaiian prawn stuffed with crab meat, topped with crab sauce, served with rice pilaf

Portuguese Sausage and Shrimp Jambalaya.....\$15

Hawaiian Portuguese sausage and fresh shrimp jambalaya, served "Hawaiian Style" over rice

Grilled Shrimp & Sea Scallop Pad Thai.....\$19

Fresh grilled shrimp & scallops on a skewer, served over Pad Thai noodles

Kona Kampachi.....\$24

Pan-seared fresh Hawaiian Kona kampachi with citrus sauce, served with citrus spinach and jasmine rice

Hawaiian Sea Bass.....\$21

Pan-seared sea bass with ginger cream, grilled brussels sprouts, and Hong Kong-style rice noodles

Kobe Tenderloin.....\$69

Grilled to perfection Japanese Kobe filet mignon with trumpet mushrooms and onion ragout, served with truffle cauliflower mashed potatoes

Filet Mignon.....\$36

Baseball-cut filet mignon with fried jalapeno chips and tempura onion rings, served with red potatoes

Rib-eye Steak.....\$18

Grilled Angus rib-eye steak with wok-tossed squash and mashed potatoes

Crab Cakes & Fettuccini.....\$17

Louisiana-style crab cakes served over Fettuccini Alfredo

Thai Mahi-Mahi.....\$17

Grilled fresh Hawaiian Mahi-Mahi filet topped with spicy Thai pepper sauce, served with jasmine rice

Cantonese Steamed Grouper.....\$23

Fresh Atlantic grouper steamed with fresh ginger and fermented Chinese black beans in a sesame and soy sauce, served with steamed Chinese broccoli and jasmine rice

Grilled Salmon.....\$16

Perfectly grilled Atlantic salmon filet served with Hawaiian slaw and boiled red potatoes

Tempura Basket.....\$15

Jumbo shrimp, oysters or shrimp & oyster combo, crispy tempura fried, served with beer-battered fries, cocktail sauce and Hawaiian slaw

Pre-Set Dessert Selection:

Tres Leches with Georgia Peaches.....\$7

Dark Rum Chocolate & Fruits Fondue.....\$9

Tiramisu.....\$7

Mango or Key Lime Pie.....\$6
Bananas Foster.....\$8 per person (minimum 8)
Cherries Jubilee.....\$7 per person (minimum 8)
Chocolate Suicide.....\$6
Coconut Bread Pudding.....\$5
Bread Pudding.....\$5
New York Cheesecake.....\$6
Fruit Torte.....\$5
Fruit Cocktail.....\$5
Hawaiian Passion Fruit Rum Cake with Blood Orange Reduction.....\$7
Apple pie with melted cheddar cheese.....\$6
Hawaiian Coconut Cake.....\$5
Sorbet.....\$4
Raspberry, Mango or Lemon
Keoki Coffee.....\$7
Irish Coffee.....\$7
Hawaiian Coffee.....\$8

Pre-Set Bar Service:

Wine Service by the bottle or \$5 per hour, per person
Beer & Wine \$7 per hour, per person
Open Bar (Well ONLY) \$12 per hour, per person
Premium Well Open Bar \$17 per hour, per person
(ALLOWED FOR ONLY TWO HOURS)
Everyone must sign a waiver
7% Tax & 18% Gratuity not included

Hand-Passed, Displayed or Tray Hors D'oeuvres Menu:

LOMI SALMON ON BAGEL CHIPS
MINI CRAB CAKES
SUSHI, TUNA SASHIMI
SOUTHERN FRIED OYSTERS, SHRIMP TEMPURA
CALAMARI CRISP, COCONUT SHRIMP
BRUSCHETTA
TURKEY PINWHEELS, HAM PINWHEELS
THAI CHICKEN, BEEF, SHRIMP, PORK SATAY WITH PEANUT SAUCE
BABY LOBSTER TAILS, SHRIMP MARTINI
DUCK & CORN MINI TACOS
CRAB SALAD ON ENDIVE
SEARED SCALLOPS & SWEET CHILI
CRAB CLAWS
LAMB CHOPS
SHRIMP DUMPLINGS
CHICKEN DUMPLINGS
CRAB RANGOONS
MINI SALMON BURGERS
FRIED BABY LOBSTER
PASTRIES
SPRING ROLLS
CALIFORNIA ROLLS
HAWAIIAN CRAB ROLLS
OYSTERS ROCKEFELLER
CLAMS CASINO
CONCH CEVICHE
LOBSTER CEVICHE
SHRIMP CEVICHE
ASSORTED CHEESES SELECTION
MINI LOADED BAKED POTATOES
BBQ CHICKEN KABOBS
SMOKED SALMON CUCUMBER
SMOKED TROUT & CREAM CHEESE
GRILLED VEGETABLE SKEWERS
MINI CHICKEN, PORK OR BEEF KABOBS
KALUA PIG (HAWAIIAN WHOLE ROASTED PIG)

Chef Attended Station Hors D'oeuvres

Menu:

Carve or Sauté

CRABCAKES

DUCK

BEEF TENDERLOIN

PORK TENDERLOIN

TURKEY

HAM

SHRIMP SCAMPI

BUTTER SCALLOPS

LAMB CHOPS

VEAL CHOPS

BABY PORK CHOPS

ROASTED PIG

PASTA

LOADED POTATO BAR

OMELETTE

PANCAKE

WAFER

DIM SUM

FISH TACO STATION

THAI NOODLE

THAI SATAY

HOT NOODLE BOWL

HAWAIIAN TERIYAKI BOWL

FLAMBE

BBQ BRISKET

KOBE BEEF

CHEESE TORTELLINI

SAUTEED WILD MUSHROOMS

SPRING ROLLS

SUSHI

TUNA SASHIMI

KULUA PIG