

BUFFET MENU - SAMPLE

ROASTED BALSAMIC MUSHROOM SALAD

Medley of sliced mushrooms in a balsamic sauce

ORZO PASTA SALAD

Served cold with a variety of diced vegetables

CRISPY GOAT CHEESE & BEET SALAD

Beets, mixed greens, and crispy goat cheese

MEDLEY OF ROASTED POTATOES

Seasoned herbed potatoes

MUSHROOM RISOTTO

Arborio rice, parmesan cheese and mushrooms

BREADS & SPREADS

La Tour Bakehouse assortment of breads, whipped butter and lilikoi butter

SEARED SLICED STEAK

Served with our signature miso glaze or red wine demi glaze

ROASTED CHICKEN

Roasted boneless chicken thighs in a citrus herb jus

RAFUTE

Our Chef's signature Okinawan Style Pork Rafute

SHORTRIBS

Choose from Korean Style shortribs, red wine braised shortribs, or beer braised shortribs served with herbs and mustard seeds

ACTION STATIONS

BAO BUN STATION

Served with your choice of fillings like Pork Rafute and sides

NOODLE BAR

Build your own noodle bowl: Choose from Udon or Ramen Noodles

MUSUBI STATION

Made to order with a variety of fillings such as konbu and housemade pickles

FRENCH FRY BAR

Your choice of toppings: Cheese, Furikake, housemade dips

DESSERT FARE

MACARON TOWER

Your choice of Macaron flavors, displayed in an impressive tower

PETIT FOUR PLATTER

An assortment of Chef's choice of bite sized desserts: homemade cookies, cheesecake bars, brownies to name a few

MINI FRUIT TARTS

Fresh fruit on sugar dough with chantilly cream

*Sample Menu Only, Custom Menus Available