

# CONTINENTAL DINNER BUFFET

## Roast Prime Rib

*served with aujus & creamy horseradish*

\$47.95

## Roast Top Sirloin

*served with aujus & creamy horseradish*

\$44.95

### ENTREES

*Choice of any Two Entrees*

#### Baked Fish

*Rolled in garlic & mayo*

#### Steamed Fish

*Topped with ginger, scallions,  
hot sesame oil, & special soyu sauce*

#### Sautéed Fish

*with meuniere caper sauce*

#### Seafood Casserole

*Shrimp, imitation crab, & mahimahi  
baked in a garlic cream sauce*

#### Shrimp & Fish Canton

*Battered & deep fried, rolled  
in a sweet & sour sauce*

#### Sautéed Shrimp Scampi

*Sautéed with garlic butter & sherry wine on a bed  
of linguine topped with mushroom & zucchini*

#### Seafood Newburg

*Shrimp, imitation crab, & mahimahi  
in a sherry cream sauce*

#### Mochiko Chicken

*Marinated in Chef's special sauce*

#### Hibachi Chicken

*Charbroiled & marinated with seasoning salt,  
served with teriyaki sauce*

#### Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled  
& topped with green onions*

#### Korean Style Fried Chicken

*Deep fried and rolled in a sweet & spicy sauce*

#### Roast Chicken

*Whole chicken chopped with homestyle gravy*

### INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetable

Dinner Rolls and Butter

### SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercress, bean sprouts, bell peppers,  
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

*with balsamic vinaigrette*

### DESSERT

Chef's Choice

### BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

*25 person minimum, room rental applies*

*Children 3-7 years will be 1/2 price*

*4.712% sales tax and 18% service charge not included*

*Menu and Prices subject to change without notice*

PEARL COUNTRY CLUB  
BANQUETS

## PEARL ROOM

### Dinner Buffet Menu

\$39.95

#### ENTREES

*Choice of any Three Entrees*

##### Baked Fish

*Rolled in garlic & mayo*

##### Steamed Fish

*Topped with ginger, scallions,  
hot sesame oil, & special shoyu sauce*

##### Sautéed Fish

*with meuniere caper sauce*

##### Fish Nitsuke

*with ginger shoyu sauce*

##### Seafood Casserole

*Shrimp, imitation crab, & mahimahi  
baked in a garlic cream sauce*

##### Shrimp & Fish Canton

*Battered & deep fried, rolled in  
a sweet & sour sauce*

##### Sautéed Shrimp Scampi

*Sautéed with garlic butter & sherry wine on a bed  
of linguine topped with mushroom & zucchini*

##### Seafood Newburg

*Shrimp, imitation crab, & mahimahi in a sherry  
cream sauce*

##### Char Sirloin Pulehu Steak

*Choice grade top sirloin grilled to medium rare*

##### Oven Roasted Beef Sirloin

*with homestyle gravy*

##### Oven Roasted Pork

*with homestyle gravy*

##### Okinawan Shoyu Pork

*Pork shoulder simmered in a sugar,  
soy, & sake sauce*

##### Sweet & Sour Pork

*with peppers & onions*

##### Mochiko Chicken

*Marinated in Chef's special sauce*

##### Hibachi Chicken

*Charbroiled & marinated with seasoning salt,  
served with teriyaki sauce*

##### Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled  
& topped with green onions*

##### Korean Style Fried Chicken

*Deep fried and rolled in a sweet & spicy sauce*

##### Roast Chicken

*Whole chicken chopped with homestyle gravy*

#### INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetable

#### SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercress, bean sprouts, bell peppers,  
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

*with balsamic vinaigrette*

#### DESSERT

Chef's Choice

#### BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

*25 person minimum, room rental applies*

*Children 3-7 years will be ½ price*

*4.712% sales tax and 18% service charge not included*

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PEARL COUNTRY CLUB  
BANQUETS

**HAWAIIAN  
DINNER BUFFET**

\$40.95

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**ENTREES**

**Pork Lau Lau**

**Kalua Pork**

**Chicken Long Rice**

**Beef Stew**

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**INCLUDES**

Steamed White Rice

**SALAD BAR**

**Fresh Island Mixed Greens**

**Pasta Salad**

*with balsamic vinaigrette*

**Potato Macaroni Salad**

**Fresh Seasonal Fruits**

**Strawberry Jello**

**Lomi Salmon**

**Chopped Salad**

**DESSERT**

**Haupia Cake**

**BEVERAGE**

**Fresh Brewed Lion's Kona Coffee**

**Hot Tea**

**Fruit Punch**

*\*Also available at market price*

*Sashimi*

*Fish Poke*

*Tako Poke*

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**PEARL COUNTRY CLUB**  
BANQUETS

## PAVILION

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### Dinner Buffet Menu

\$36.95

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#### ENTREES

*Choice of any Three Entrees*

##### Baked Fish

*Rolled in garlic & mayo*

##### Steamed Fish

*Topped with ginger, scallions, hot sesame oil,  
& special shoyu sauce*

##### Sautéed Fish

*with meuniere caper sauce*

##### Grilled Fish

*Sautéed in egg batter & served with tartar sauce*

##### Fish Nitsuke

*with ginger shoyu sauce*

##### Shrimp & Mahi Canton

*Battered & deep fried, rolled in a sweet & sour sauce*

##### Char Sirloin Pulehu Steak

*Choice grade top sirloin grilled to medium rare*

##### Oven Roasted Beef Sirloin

*with homestyle gravy*

##### Beef Teriyaki

*Oven Roasted Pork with homestyle gravy*

##### Okinawan Shoyu Pork

*Pork shoulder simmered in a sugar, soy, sake sauce*

##### Sweet & Sour Pork

*with peppers & onions*

##### Mochiko Chicken

*Marinated in Chef's special sauce*

##### Hibachi Chicken

*Charbroiled & marinated with seasoning salt,  
served with teriyaki sauce*

##### Korean Style BBQ Chicken

*Marinated with Chef's special sauce, charbroiled  
& topped with green onions*

##### Korean Style Fried Chicken

*Deep fried and rolled in a sweet & spicy sauce*

##### Roast Chicken

*Whole chicken chopped with homestyle gravy*

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#### INCLUDES

Steamed White Rice

Mashed Potato

Steamed Fresh Vegetables

#### SALAD BAR

Potato Macaroni Salad

Fresh Seasonal Fruits

Strawberry Jello

Korean Tofu Salad

*with watercress, bean sprouts, bell peppers,  
cucumbers, & Korean dressing*

Chopped Salad

Fresh Island Mixed Greens

Pasta Salad

*with balsamic vinaigrette*

#### DESSERT

Host may provide own Dessert items

*Please inform catering office.*

#### BEVERAGE

Fresh Brewed Lion's Kona Coffee

Hot Tea

Fruit Punch

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*25 person minimum, room rental applies*

*Children 3-7 years will be 1/2 price*

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PEARL COUNTRY CLUB  
BANQUETS

**PEARL COUNTRY CLUB  
SPECIAL BANQUET BUFFET**

*Limited Time Only*

**Monday thru Thursday**

*Lunch or Dinner*

**\$29.95**

**ENTREES**

*Choice of any Two Entrees*

**Baked Fish**

*Rolled in garlic & mayo*

**Fish Nitsuke**

*with ginger shoyu sauce*

**Shrimp & Mahi Canton**

*Battered deep fried & rolled in  
a sweet & sour sauce*

**Steamed Island Fish**

*with ginger, soy sauce & sesame*

**Sautéed Island Fish**

*with meuniere caper sauce*

**Oven Roasted Beef Sirloin**

*with homestyle gravy*

**Okinawan Shoyu Pork**

*Pork shoulder simmered in a sugar, soy, sake sauce*

**Bar B Que Ribs**

*with hoisin sauce*

**PCC Chop Steak**

*top sirloin w/vegetable served w/chef special sauce*

**Mochiko Chicken**

*Marinated in Chef's special sauce*

**Hibachi Chicken**

*Charbroiled & marinated with seasoning salt,  
served with teriyaki sauce*

**Roast Chicken**

*Whole chicken chopped with homestyle gravy*

**Korean Style Fried Chicken**

*Deep fried and rolled in a sweet & spicy sauce*

**INCLUDES**

**Steamed White Rice**

**Yakisoba**

**SALAD BAR**

**Potato Macaroni Salad**

**Fresh Seasonal Fruits**

**Strawberry Jello**

**Korean Tofu Salad**

*with watercress, bean sprouts, bell peppers,  
cucumbers, & Korean dressing*

**Chopped Salad**

**Fresh Island Mixed Greens**

**Pasta Salad**

*with balsamic vinaigrette*

**DESSERT**

**Host may provide own Dessert items**

**BEVERAGE**

**Fresh Brewed Lion's Kona Coffee**

**Hot Tea**

**Fruit Punch**

**COCKTAIL BAR**

**10% off on all Cocktail Prices**

*25 person minimum, room rental applies*

*Children 3-7 years will be ½ price*

*4.712% sales tax and 18% service charge not included*

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**PEARL COUNTRY CLUB**  
**BANQUETS**