

SPECIAL DIET INFORMATION

2022
RH4



Private
Green Room[™]
Dinner & Show
Cocktail Style Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SOY SAUCE, SOY LECITHIN)	VEGAN	GLUTEN FREE
Green Room® Reception	Fresh Maui Gold® Pineapple Prosciutto Skewers			✓	✓					✓
	Fresh Fruit Flower								✓	✓
	Macadamia Nuts					✓			✓	
	Trio of Hawaiian Potato Chips								✓	✓
Beet Carpaccio Salad	Composed of Locally Grown Vegetable Salad, Fennel & Goat Cheese Pearls	✓			✓					
Nova Scotia Maine Lobster Duo	Lobster Tail Wrapped in Prosciutto-Basil with Lemon Sauce						✓			
	Bacon Slider with Lobster Tomato & Avocado						✓			
Fish of the Day	Fish of the Day									✓
	Furikake Rice Cake									✓
	Lemon Beurre Blanc	✓			✓					✓
Beef Fillet & Black Truffle Mashed Potatoes	Tenderloin of Beef with Seasoning	✓		✓	✓					✓
	Black Truffle Mashed Potato	✓								✓
Dessert	Pineapple Delight by IL Gelato®	✓	✓							✓
	Macadamia Nut Brittle & Toasted Coconut Macaroon					✓				
Bread	Brioche Bun Freshly Baked by La Tour Bakehouse®	✓	✓							
Chicken (Alternative Entrée)	Grilled Rosemary Olive Oil Chicken	✓		✓	✓					✓
	Demi Sauce (Served on Chicken)			✓	✓					✓
Vegan/ Gluten-Free (Alternative Entrées)	Grilled Spice Tofu Steak			✓	✓			✓	✓	✓
	Beet Carpaccio Salad with Champagne-Chive Vinaigrette			✓	✓				✓	✓
	Hawaiian Rainbow Sorbet & Fresh Berries								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.