

USNA '85 Waikiki Beach Cocktail and Dinner Party:

Time: Friday August 31st at 1700-2000

Place: Tommy Bahama Restaurant
298 Beach Walk
Honolulu, HI 96815
Phone: (808) 923-8785

Dress: Hawaiian Nice Casual (You figure it out)

Cocktail Hour: 1700-1750:

Island Bar: Imported & Domestic Bottle Beers

Well Cocktails

House Selected Wines

Sodas, Iced Teas and Coffee

Butler Passed: Appetizer of Macadamia Nut Goat Cheese Bites Mango Salsa, Sweet Soy, Flatbread

Seated for Dinner: 1750

Dinner: 1800-2000

APPETIZER (shared family style)

World Famous Coconut Shrimp

SOUP OR SALAD (choice of)

Crab Bisque

Lump Blue Crab, Sherry, Cream, Crushed Croutons

or

Caesar Salad

Hirayama Farm Whole Leaf Baby Romaine Hearts, Grana Padano, Rustic Croutons

ENTRÉE (choice of):

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Broccolini

Macadamia Nut Encrusted Fresh Catch

Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus

Guava Glazed Baby Back Pork Ribs

Jerk Rub, Mango-Guava BBQ, Island Slaw, Russet Potato Fries

Petite Filet Mignon

Roasted Hamakua Mushrooms, Maytag Blue Cheese, Yukon Gold Mash

DESSERT (choice of):**Key Lime Pie**

Graham Cracker Crust, White Chocolate Mousse

Peanut Butter Pie

Salted Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt

***The Island Bar Package Package is for 2 total hours from 1700-1900, One hour during the cocktail reception and one hour into the dinner. After that it will be a cash bar billed to the individual or group (or Charlie Giles). Happy Pricing at the bar starts at 4:30 in case you want to arrive more than 3 minutes early!

Total Cost: \$138.00 Per person (this includes tax, gratuities and admin fee paid to Tommy Bahama for hosting)

Paid in advance to me via Paypal to: md11driver85@gmail.com or via check to:

Bob Smith

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