

# Let us host your perfect reception



From pre-dinner cocktail receptions to the main event, our exceptional assortment of appetizers, hand-crafted cocktails and premium wines ensures your reception is one they'll rave about for years to come. Whether you select one of our Chef designed reception menus, or choose to create your own, our Group Sales Manager will assist you with all the details to ensure your next flawless event.

Escape the ordinary and discover Roy's.



# reception menus

## MENU 1: THE IRAZO

Spicy Tuna Tempura Roll, Miso Butter Sauce  
Steamed Shrimp & Pork Gyoza, Firecracker Sauce  
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho  
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce  
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce  
Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel

## MENU 2: THE RANIER

Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli  
Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce  
Mini Crab Cakes, Japanese Citrus Aioli  
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho  
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce  
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce  
Asian Chilled Shrimp, Spicy Lime Cocktail Sauce  
Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce

## CUSTOM MENUS

Roy's Group Sales Managers are pleased to assist you in customizing a reception menu to include your favorite Roy's pupus.



# hors d'oeuvres menu

## DUMPLINGS

Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce  
Steamed Shrimp & Pork Gyoza, Firecracker Sauce  
Crispy Wagyu Beef Dumplings, Chili Lime Soy

## HOT APPETIZERS

Local Seasonal Vegetable Flatbread  
Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce  
Wagyu Beef Sliders, Hawaiian Sweet Bread, Togarashi Aioli, Truffle Mushrooms & Onion  
Szechuan Spiced Pork Rib, Smoked & Glazed in Roy's Original Mongolian Sauce  
Steamed Bun with BBQ Short Ribs of Beef, Peking Style Bun, Pickled Cucumber & Hoisin Sauce  
Mini Crab Cake, Japanese Citrus Aioli

## COLD APPETIZERS

Fresh Oysters on the Half Shell  
Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel  
Coconut Prawn Ceviche, Marinated Prawns, Thai Coconut Milk, Fresh Lime  
Asian Chilled Shrimp, Spicy Lime Cocktail Sauce  
Smoked Mahi Mahi Taco, Tamarind, Jalapeño, Lime, Crispy Wonton Shell  
Tuna Poke, Crispy Wonton Chips, Maui Onion, Inamona Jus

## SATAYS AND YAKITORI

Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce  
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho  
Coconut Crusted Prawn Satay, Sweet & Sour Dipping Sauce

## ROY'S SIGNATURE SUSHI

Spicy Tuna Tempura Roll, Miso Butter Sauce  
Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habanero Aioli  
Vegetable Caterpillar Roll, Scallion, Cucumber, Avocado, Sesame, Ponzu

**Menu items priced per piece or by the roll, plus Tax, Gratuity and Applicable Administrative Fees  
Minimum orders apply**



# Inspired private dining every single night



From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Each Roy's features beautifully appointed private and semi-private dining areas perfect for groups of 12 to 220. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience. Escape the ordinary. Eat creative.



Hawaiian Blackened Island Ahi  
Spicy Soy Mustard Sauce

# atoll dinner menu

## APPETIZERS

### Served Family Style

Asian Chilled Shrimp, Spicy Lime Cocktail Sauce  
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce  
Crispy Wagyu Beef Dumpling, Chili Lime Soy

## SALAD

Baby Greens Salad  
Grape Tomato, Cucumber, Baby Carrots, Honey Yuzu Vinaigrette

## ENTRÉE SELECTIONS

### Please Select Three for Your Guests

Hibachi Grilled Salmon  
Japanese Citrus Ponzu  
Macadamia Nut Crusted Mahi Mahi  
Lobster Cream Sauce  
Teppanyaki Shrimp  
Red Dragon Sauce  
Braised Short Ribs of Beef  
Honey Mustard, Natural Braising Sauce  
Grilled Thai Lemongrass Chicken Breast  
Coconut Red Curry Sauce

**All entrées served with Roy's signature accompaniments.**

## DESSERT & BEVERAGES

Belgian Chocolate Torte  
Raspberry Sauce, Seasonal Fresh Berries, Vanilla Whipped Cream  
Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



# oceania dinner menu

## APPETIZERS

### Served Family Style

Steamed Shrimp and Pork Gyoza, Firecracker Sauce

Spicy Tuna Tempura Roll, Miso Butter Sauce

Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho

Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce

## SALAD

BLT Wedge

Buttermilk Blue Cheese Dressing

## ENTRÉE SELECTIONS

### Please Select Four for Your Guests

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Blackened Island Ahi

Spicy Soy Mustard Butter Sauce

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Teppanyaki Shrimp

Red Dragon Sauce

Grilled 8 oz. Filet Mignon

Shiso Béarnaise

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

**All entrées served with Roy's signature accompaniments.**

## DESSERT & BEVERAGES

Coffee Budino

Salted Caramel, Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



# island dinner menu

## APPETIZERS

### Served Family Style

Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce  
Coconut Crusted Prawn Satay, Sweet & Sour Dipping Sauce  
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho  
Spicy Tuna Tempura Roll, Miso Butter Sauce

## SALAD

### Please Select One for Your Guests

BLT Wedge  
Buttermilk Blue Cheese Dressing  
Chilled Asian Shrimp Salad  
Baby Greens, Cucumber, Mango, Crispy Shallot, Mae Ploy Vinaigrette

## ENTRÉE SELECTIONS

### Please Select Five for Your Guests

Misoyaki "Butterfish"  
Alaskan Black Cod, Baby Bok Choy  
Blackened Island Ahi  
Spicy Soy Mustard Butter Sauce  
Hibachi Grilled Salmon  
Japanese Citrus Ponzu  
Grilled 8 oz. Filet Mignon  
Shiso Béarnaise  
Alaea Salt Crusted Bone-in Ribeye  
Peppercorn Shoyu Brandy Sauce  
Grilled Filet Mignon & Red Dragon Shrimp  
Shiso Béarnaise  
Togarashi Spiced Lobster Tail  
Japanese Citrus Sauce

**All entrées served with Roy's signature accompaniments.**

## DESSERT & BEVERAGES

Belgian Chocolate Torte  
Raspberry Sauce, Seasonal Fresh Berries, Vanilla Whipped Cream  
Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



# event enhancements

With a combination of tray-passed and stationed hors d'oeuvres, these are the perfect accompaniment to your welcome cocktail. Consider adding a Roy's Hawaiian Martini or Signature Mai Tai!

## PRE-EVENT MENU 1: THE CONCH

Smoked Mahi Mahi Tacos, *Tamarind, Jalapeño, Lime, Crispy Wonton Shell*  
Coconut Crusted Prawn Satay, *Sweet & Sour Dipping Sauce*  
Crispy Wagyu Beef Dumplings, *Chili Lime Soy*  
Crunchy Vegetable Spring Roll, *Sweet & Sour Dipping Sauce*

## PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay, *Bangkok Style Peanut Dipping Sauce*  
Mini Crab Cakes, *Japanese Citrus Aioli*  
Crispy Wagyu Beef Dumplings, *Chili Lime Soy*  
Ebi Sushi Roll, *Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli*  
Crunchy Vegetable Spring Roll, *Sweet & Sour Dipping Sauce*  
Tuna Poke, *Crispy Won Ton Chips, Maui Onion, Inamona Jus*

## ENTRÉE ENHANCEMENTS

Grilled Thai Lemongrass Shrimp  
Blue Crab Dynamite  
**Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees**

Broiled Lobster Tail, *Spicy Togarashi Butter Sauce*  
Blackened Island Ahi Tuna

## FAMILY STYLE SIDE DISHES

Lobster Fried Rice  
Truffle Bacon Mac & Cheese  
Singapore Shrimp & Noodles  
Crispy Potatoes  
Korean Chili Vegetable Fried Rice  
**Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees**

Baby Bok Choy  
Szechuan Style Green Beans  
Sautéed Truffled Mushrooms  
Steamed Asparagus, *Beurre Blanc*  
Vadouvan Baby Carrots

## DESSERT ENHANCEMENTS

Dessert Trio - in lieu of prix fixe dessert  
**Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees**





# Escape the every day and discover Roy's for lunch



Whether you're planning an all day meeting, luncheon or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups up to 220 guests.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe lunch menus feature the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event. Escape the every day. Eat creative.



Macadamia Nut Crusted Mahi Mahi

# fiji lunch menu

## APPETIZERS

**Please Select One for Your Guests**

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

Steamed Shrimp & Pork Gyoza

Firecracker Sauce

## ENTRÉE SELECTIONS

**Please Select Three for Your Guests**

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

## DESSERT & BEVERAGES

Roy's Carrot Cake

Pecans, Cream Cheese Buttercream, Pineapple Orange Marmalade

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



# mariana lunch menu

## APPETIZERS

### Family-Style Appetizer Plate

Asian Chilled Shrimp  
Spicy Lime Cocktail Sauce

Thai Chicken Satay  
Bangkok Style Peanut Dipping Sauce

Spicy Tuna Tempura Roll  
Miso Butter Sauce

## SALAD

Baby Greens Salad  
Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

## ENTRÉE SELECTIONS

### Please Select Three for Your Guests

Seared Ahi Chirashi  
Yuzu Honey Emulsion

Hibachi Grilled Salmon  
Japanese Citrus Ponzu

Teppanyaki Shrimp  
Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast  
Coconut Red Curry Sauce

Braised Short Ribs of Beef  
Honey Mustard, Natural Braising Sauce

Grilled Petite Filet Mignon  
Shiso Béarnaise

## DESSERT & BEVERAGES

Coffee Budino  
Salted Caramel, Dark Chocolate Sable Cookie Crumble

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



# polynesia meeting package

## CONTINENTAL BREAKFAST

### Served Family Style

Fresh Fruit Juices

Fresh Baked Muffins and Pastries

Sliced Seasonal Fruit

Served with Fresh Coffee or Tea

## LUNCH MENU

### APPETIZER

#### Please Select One for Your Guests

Crispy Wagyu Beef Dumplings

Chili Lime Soy

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

## ENTRÉE SELECTIONS

#### Please Select Three for Your Guests

Hibachi Grilled Salmon Salad

Fresh Baby Greens, Cucumber, Crispy Wontons, Yuzu Honey Emulsion

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

## AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.

