

# EVENT MENUS





### **GUARANTEES**

The final guarantee for all food and beverage functions is required by 12 pm, 3 business days prior to the function. In the event that the guarantee is not given to the Resort, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher.

You may increase your guarantee within 72 hours, though you may not decrease it. The Resort will prepare food and set seating for 3% over your guarantee for plated meals and for 5% over your guarantee for buffets. The minimum guarantee for all breakfast, lunch, and dinner buffets is 25 people. For events for 25-10 people, we will offer plated or ala carte menus. For events under 10 people, we will offer our room service menus.

### **DURATION OF MEALS**

Our buffets and food stations are all priced as per the following meal durations:

- Breakfast Buffet – two (2) hours
- Lunch Buffet – two (2) hours
- Dinner Buffet – two (2) hours
- Coffee Breaks – thirty (30) minutes
- Reception Stations – two (2) hours

Should you require additional time for your food preparation, this can be arranged. Please coordinate with your Event Manager for a personalized proposal.

### **MINIMUMS AND FEES**

- For all buffets of fewer than 50 guests, a \$300 setup fee will be charged.

- Chef fee of \$300 per Chef or Service Attendant fees of \$200 per Attendant with a two-hour minimum. One Chef or Service Attendant will be staffed for every 50 guests.
- Bartender fees are \$200 per Bartender with a two-hour minimum. One Bartender will be staffed for every 75 guests.
- Functions exceeding two hours will incur additional fees.
- Plated menu functions at Kaho'olawe are available for up to 100 people

## **FOOD AND BEVERAGE HOSPITALITY**

The sale and service of all alcoholic beverages are regulated by the Maui County Liquor Control. The Resort is responsible for the administration of those regulations. Hawai'i law requires all alcohol to be purchased and supplied by the Resort. All persons consuming alcoholic beverages at Resort events must be 21 years old. The Resort reserves the right to terminate alcohol service at any event if minors intending to consume alcoholic beverages are in attendance. No alcoholic beverages may be brought into the Resort. All beverage functions must be arranged through the Events Manager. No food may be brought into the Resort for any catered function. The Event Managers will be happy to customize specialty menus at your request. The Resort prohibits the removal of food from the Resort premises.

## **PRICES AND PAYMENT**

All food and beverage prices are subject to a 25% service charge. Hawai'i State tax, currently 4.712%, will be added to all food, beverage, labor, gratuity, and miscellaneous item charges. Prices are subject to change and will be guaranteed six months prior to your function. The following "Disclaimer" was added to the Banquet Event Order Templates in the Additional Requirements section: In Addition to Appropriate State and Local Taxes, a Service Charge of 25% was applied to the Cost for Food and Beverage Service. A portion of the Service Charge pays for Costs or Expenses other than Wage and Tips for Employees: a Minimum of 18% is allocated toward Wage and Tips for Employees.

## **MENU KEY**

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegan

# BREAKFAST > CONTINENTAL

## ALI'I CONTINENTAL

\$52 Per Person

### COLD SELECTIONS

#### Fresh Seasonal Fruits

*Gold Pineapple, Cantaloupe, Honeydew Melon, Strawberries*

#### Assorted Yogurts

#### Golden Overnight Oats

*Pineapple, Coconut Milk, Turmeric, Dried Cranberries*

### OVEN-FRESH BAKED PASTRIES

**Chef's Daily Selection of Two Muffins and Two Pastries**

### BEVERAGES

#### Juice

*Orange, Passion-Orange-Guava, Pineapple*

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**

## CONTINENTAL BREAKFAST ENHANCEMENTS

Must accompany a full breakfast menu

### COLD SELECTIONS

#### Granola & Yogurt Parfaits

\$14 per person

*Fresh Berries, Kula Lavender Honey, Yogurt*

#### Avocado Toast

\$18 per person

*Hawaiian Sea Salt, Local Tomatoes, Lemon, Microgreens*

#### Lox & Bagels

\$19 per person

*Smoked Salmon, Whipped Cream Cheese, Heirloom Tomatoes, Capers, Maui Onion, Plain Bagels*

#### Maui Coffee Cake

\$8 per person

*Whipped Maple Butter*

### HOT SELECTIONS

#### Hawaiian Breakfast Burrito

\$16 per person

*Portuguese Sausage, Potatoes, Green Onions, Cage Free Scrambled Egg, Pepperjack Cheese, Salsa*

#### Croissant Sandwich

\$16 per person

*Applewood Smoked Bacon, Aged Cheddar, Cage Free Egg, Dijonnaise*

#### Mushroom & Egg Ciabatta

\$16 per person

*Hamakua Mushroom, Local Arugula, Roasted Tomato, Surfing Goat Cheese*

#### Steel Cut Oatmeal

\$12 per person

*Brown Sugar, Raisins, Dried Tropical Fruits, Toasted Coconut*

## BREAKFAST TABLE

Florida Orange Juice

Seasonal Sliced Fruit, Fresh Berries (GF, DF, Vegan)

Individual Flavored and Plain Yogurts

Assorted Cold Cereals with Whole Bananas, Milk

Freshly Baked Pastries, Artisan White and Wheat Bread, New York Bagels, Cream Cheese (V)

### Choose Your Breakfast – Select Two

Cage Free Scrambled Eggs, Cheddar Cheese, Scallions (GF, V)

Cage Free Scrambled Eggs, Fresh Herbs (GF, V)

Breakfast Frittata

Melted Leeks, Blistered Tomato, Bell Pepper, Cremini Mushrooms, Gruyere Cheese (GF)

Huevos Rancheros (GF)

Scrambled Eggs, Chorizo Sausage, Potatoes, Enchilada Sauce, Corn Tortilla

Old Fashioned Oatmeal (Vegetarian)

With Cinnamon-Apple Compote (GF, Vegetarian) Orange Blossom Honey (GF, DF, Vegetarian), Raisins (GF, DF, Vegan), And Brown Sugar (GF, DF, Vegan)

Buttermilk Pancakes (Vegetarian)

Vermont Maple Syrup (GF, DF, Vegan), Powdered Sugar (GF, DF, Vegan)

Liege Style Waffles

Fresh Berries, Maple Syrup (Vegetarian)

Canadian Bacon, Cage Free Egg, American Cheese, English Muffin

### Complements – Select Two

Canadian Bacon (GF, DF)

Pork Sausage Links (GF, DF)

Crisp Bacon (GF, DF)

Brined Turkey Breast (GF)

Carved to Order\*

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

All Food & Beverages are subject to a 26% Service Charge plus a 6.5% Sales Tax

\*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each



## BREAKFAST TABLE

Florida Orange Juice  
Seasonal Sliced Fruit, Fresh Berries (GF, DF, Vegan)  
Individual Flavored and Plain Yogurts  
Assorted Cold Cereals with Whole Bananas, Milk  
Freshly Baked Pastries, Artisan White and Wheat Bread, New York Bagels, Cream Cheese (V)

### Choose Your Breakfast – Select Two

Cage Free Scrambled Eggs, Cheddar Cheese, Scallions (GF, V)  
Cage Free Scrambled Eggs, Fresh Herbs (GF, V)

Breakfast Frittata  
Melted Leeks, Blistered Tomato, Bell Pepper, Cremini Mushrooms, Gruyere Cheese (GF)

Huevos Rancheros (GF)  
Scrambled Eggs, Chorizo Sausage, Potatoes, Enchilada Sauce, Corn Tortilla

Old Fashioned Oatmeal (Vegetarian)  
With Cinnamon-Apple Compote (GF, Vegetarian) Orange Blossom Honey (GF, DF, Vegetarian), Raisins (GF, DF, Vegan), and Brown Sugar (GF, DF, Vegan)

Buttermilk Pancakes (Vegetarian)  
Vermont Maple Syrup (GF, DF, Vegan), Powdered Sugar (GF, DF, Vegan)

Liege Style Waffles  
Fresh Berries, Maple Syrup (Vegetarian)

Canadian Bacon, Cage Free Egg, American Cheese, English Muffin

### Complements – Select Two

Canadian Bacon (GF, DF)  
Pork Sausage Links (GF, DF)  
Crisp Bacon (GF, DF)  
Brined Turkey Breast (GF)  
Carved to Order\*

# BREAKFAST > PLUMERIA BREAKFAST BUFFET



**\$71 Per Person**

## COLD SELECTIONS

### Fresh Seasonal Fruits

*Gold Pineapple, Cantaloupe, Honeydew Melon, Strawberries*

### Golden Overnight Oats

*Pineapple, Coconut Milk, Turmeric, Dried Cranberries*

## OVEN-FRESH BAKED PASTRIES

### Chef's Daily Selection of Two Muffins and Two Pastries

or

**Assorted Locally Made Breads, Whipped Butter**

## HOT SELECTIONS (SELECT TWO)

### Cage-Free Scrambled Eggs

### Egg White Seasonal Vegetable Scramble

*zucchini, Spinach, Mushroom, onion*

### Cage Free Egg Shakshuka

*Roasted Peppers, Maui Onion, Kula Tomato, Fresh Herbs*

### Mediterranean Frittata

*Spinach, Green Onion, Tomatoes, Goat Cheese, Basil Pesto*

## STARCH SELECTION (SELECT ONE)

### Rosemary Garlic Roasted Potatoes

*herbs, olive oil, garlic, salt & pepper*

### Roasted Local Sweet Potato Medley

*Okinawan, sweet potatoes, herb, olive oil*

### Crispy Mini Hash Browns

### Chef's Choice Local Fried Rice

### Roasted Local Sweet Potato Medley

### Caramelized Maui Onion,

## MEAT SELECTIONS (SELECT TWO)

### Hickory Smoked Bacon

### Pork Link Sausage

### Portuguese Sausage

### Turkey Bacon

### Guava Glazed Spam

### Chicken Sausage

## ENHANCEMENTS

### Traditional French Toast

**\$18 per person**

*Berries, Whipped Butter, Maple Syrup, Coconut Syrup*

### Traditional Buttermilk Pancakes

**\$18 per person**

*Blueberries, Chocolate Chips, Candied Pineapple, Maple Syrup, Ube Syrup*

### Individual Assorted Greek Yogurts

\$9 per person

*Granola, Dried Fruits*

## **BEVERAGES**

### **Juice**

*Orange, Passion-Orange-Guava, Pineapple*

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**



## BREAKFAST > ACTION STATIONS

Chef Attendant \$350, Per Chef, Per station. Must accompany full breakfast menu. Order must match the event guest count.

### REVIVE PRESSED JUICE BAR

\$23 Per Person

#### Signature Fresh Pressed Juice Elixirs

*Pineapple, Ginger, Carrot, Turmeric, Cucumber, Basil, Kale, Mango, Spinach, Kula Strawberry, Watermelon*

### LOCAL FAVORITES STATION

\$25 Per Person

#### Traditional Loco Moco

*Upcountry Ground Beef Patty, Hamakua Mushroom Gravy, Fried Egg, White Rice, Warm Malasadas, Spam Musubi*

### BREAKFAST RAMEN STATION

\$25 Per Person

#### Sun Ramen Noodles

*Choice of: Pork Dashi Broth or Shoyu Broth  
Sauces: Chili Oil, Tamari, Hot Mustard  
Toppings: Pork Char Sui, Fish Cake, Kimchi, Scallions, Hamakua Mushrooms  
Soft Boiled Egg*

### ACAI STATION

\$23 Per Person

*Acai Sorbet, House-made Granola, Seasonal Berries, Sliced Banana, Kula Lavender Honey, Toasted Coconut, Pineapple*

### OMELET STATION

\$24 Per Person

*Eggs, Egg Whites, Ham, Bay Shrimp, Bacon, Portuguese Sausage, Tomatoes, Spinach, Onions, Ali'i Mushrooms, Bell Peppers  
Cheese: Cheddar, Swiss, Pepper Jack*

### MOCHIKO PANCAKE STATION (CHOICE OF THREE TOPPINGS)

\$24 Per Person

*Whipped Butter, Maple Syrup, Coconut Syrup, Ube Syrup  
Toppings: Kula Strawberries, Banana, Macadamia Nut, Toasted Coconut, Chocolate Chip, Pineapple Compote*



# BREAKFAST > MORNING BREAKS

Minimum of 25 People. Priced based on a 30-minute presentation.



## WAILEA TOAST BAR

\$31 Per Person

*Avocado, Local Radish, Kula Tomato, Lemon Oil  
Nutella, Toasted Mac Nut, Seasonal Fruit  
Smoked Marlin Spread, Shaved Local Carrot, Lemon  
Caper Gremolata*

## HAWAIIAN-STYLE "TEA" SANDWICHES

\$33 Per Person

*Grilled Chicken Salad Sandwich  
Roasted Tomato, Arugula, Whipped Boursin  
Truffle Egg Salad Sandwich Served on Hawaiian Buns  
Maui Potato Chips*

## BUILD YOUR OWN TRAIL MIX

\$25 Per Person

*Almonds, Cashews, Macadamia Nuts, Raisins, Dried  
Mango, Dried Papaya, Cranberries, Mochi Crunch,  
M&M*

## UPCOUNTRY FARMERS MARKET

\$28 Per Person

*Roasted Garlic Hummus, Whipped Feta with Zaatar,*

## WAILEA TRICYCLE TREATS

\$24 Per Person

*Haagen Dazs Ice Cream Bars, Melona Bars Served  
From an Old Fashioned Ice Cream Tricycle Bike*

## DA KANAKA BAR LOCALLY SOURCED MAUI SIGNATURE CANDIES

\$33 Per Person

*Li Hung Mui Candies, Salt Water Taffy, Chocolate,  
Covered Mac Nuts, Hawaiian Fudge, Tropical Gummy  
Bears*

## REFRESH BAR

\$29 Per Person

*Chef's Selection of 3 Fresh Pressed Elixirs, Whole  
Fresh Fruit, Assorted Local Anahola Granola Bars*

*Marinated Mixed Olives, Local Tomato, Heirloom  
Carrots, Celery, Sliced Hot House Cucumbers, Pita  
Chips*

## **BEVERAGES**

### **Juice**

*Orange, Passion-Orange-Guava, Pineapple*

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**

# LUNCH > BOXED LUNCH

## ROAD TO HANA

**\$66 Per Person** - Packaged Box Lunch or Served Marketplace Grab & Go

### SANDWICHES & WRAPS (SELECT THREE)

#### Oven-Roasted Turkey Ciabatta

*Bibb Lettuce, Avocado Aioli, Smoked Bacon, Swiss Cheese, Ciabatta*

#### "TLT' Sandwich

*Tuna Salad, Bibb Lettuce, Tomato, Tarragon Aioli, Hawaiian Sweet Bread*

#### Caprese

*Fresh Mozzarella, Local Tomato, Sun Dried Tomato Pesto, Kula Greens, Ciabatta*

#### Mediterranean Wrap

*Chickpeas, Tomato, Cucumber, Feta, Herbs, Arugula, Tzatziki Spread, Whole Wheat Tortilla*

### SIDES (SELECT ONE)

#### Potato Mac Salad

*Elbow Macaroni, Potatoes, Egg, Garlic Aioli*

#### Greek Orzo Salad

*Feta, Black Olives, Red & Green Peppers, Spinach, Roasted Tomatoes*

#### Broccoli Salad

*Dried Cranberries, Sunflower Seeds, Red Onion, Creamy Apple Vinaigrette*

#### Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Heirloom Tomato, Caesar Dressing, Tortilla*

#### Italian Grindz

*Salami, Ham, Soppressata, Provolone, Lettuce Tomato, Sweet Peppers, Red Wine Vinegar, Oregano Aioli, Focaccia*

#### Shaved House Roast Beef Sandwich

*Caramelized Maui Onion, Local Arugula, Black Pepper Horseradish Aioli, Baguette*

#### Roasted Portobello Wrap

*Goat Cheese, Grilled Squash, Olive Tapenade, Fresh Tomato, Sprouts, Spinach Wrap*

### ACCOMPANIMENTS

#### Bagged Maui Potato Chips

#### Freshly Baked Cookies

#### Whole Fruit

### BEVERAGE

#### Can Water

\*Additional beverages available on consumption\*

## **SNACKS ON THE GO**

Assorted Local Maui Chocolate Candy Bars \$8 Each

Individual Bags of Maui Potato Chips \$6 Each

Local Assorted Anahola Granola Bars \$8 Each

Assorted Rip Van Waffles Dutch Cookies \$7 Each

Individual Bags of Tropical Flavored Jelly Beans \$8 Each

Packaged Hawaiian Cookies \$9 Each



## LUNCH > PLATED LUNCH



Minimum of 20 People.

### TO START

#### **Freshly Baked Artisanal Bread**

*Rosemary Salt Butter*

### SALADS (SELECT ONE)

#### **Kula Farms Salad**

*Upcountry Mixed Greens, Feta Cheese, Shaved Radish, Cherry Tomatoes, Shredded Carrots, Mango-Basil Vinaigrette*

#### **Caesar Salad**

*Baby Romaine, Taro Bread Croutons, Parmesan Cheese, Thai Basil Caesar Dressing*

#### **Kula Lavender Honey Kale Salad**

*Quinoa, Local Strawberries, Toasted Coconut, Surfing Goat Cheese, White Balsamic Emulsion*



## ENTRÉE SELECTIONS (SELECT ONE)

### **Pan-Seared Airline Chicken Breast - \$68 Per Person**

*Garlic Roasted Broccolini, Mashed Yukon Gold Potatoes, Hamakua Mushroom Marsala Sauce (GF, NF)*

### **Miso Glazed Salmon - \$76 Per Person**

*Forbidden Rice, Wok Charred Broccolini, Hamakua Mushrooms, Citrus Ponzu*

### **Slow Braised Short Rib - \$82 Per Person**

*Roasted Garlic Whipped Potato, Roasted Anui Carrots, Natural Jus (GF, NF)*

### **Cilantro Sesame Chicken Breast - \$68 Per Person**

*Garlic Noodles, Salted Cabbage, Stir Fry Vegetables, Garlic Ginger Butter Sauce (NF)*

### **Asian Pesto Baked Local Catch - \$77 Per Person**

*Sizzling Ginger Garlic Soy, Baby Bok Choy, Soba Noodles (DF, NF)*

### **Seared Lemongrass Local Catch - \$71 Per Person**

*Creamy Coconut Jasmine Rice, Chinese Broccoli, Red Thai Curry (GF, DF, NF)*

### **Kalbi Flank Steak - \$67 Per Person**

*Kimchi Fried Rice, Stir Fry Vegetables, Korean Glaze*

## DESSERT SELECTIONS (SELECT ONE)

### **Lilikoi Cheesecake**

*Toasted Coconut Meringue, Mac Nut Brittle, Graham Cracker Crumble*

### **S'mores Doughnut**

*Brioche Doughnut Filled with Chocolate Graham Crackers Cream, Toasted Marshmallow Meringue, Dark Chocolate Fudge Sauce, Graham Cracker Crumble*

### **Butter Mochi**

*Toasted Coconut Ganache, Mango Compote, Mac Nut Crumble*

### **Marinated Kula Strawberry Shortcake**

*Fresh Buttermilk Biscuit, Roasted Kula Strawberry Compote, Hawaiian Vanilla Whipped Cream, Toasted Coconut*

### **Ube Opera Cake**

*Ube Sponge Cake Layers, Roasted White Chocolate Ganache, Ube Cream, Honey Lavender Sauce, White Chocolate Crunch*

## BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**

## LUNCH > BUFFET

### WAILEA SANDWICH BAR

\$77 Per Person

#### TO START

##### House-Made Taro Chips

*Kimchee Dip*

#### FIRST COURSE SELECTION (SELECT TWO)

##### Caesar Salad

*Baby Romaine, Taro Bread Croutons, Parmesan Cheese, Thai Basil Caesar*

##### Kale & Quinoa

*Roasted Corn, Oil Cured Tomato, Queso Fresco, Cilantro Lime Dressing*

#### HOT SANDWICH SELECTIONS (SELECT THREE)

##### Grilled Chicken Sandwich

*Smoked Bacon, Pepper-Jack Cheese, Roasted Tomato, Garlic Aioli, Caramelized Maui Onion, Focaccia*

##### Kalua Cuban

*Charred Pineapple Relish, Ham, Pickles, Whole Grain Mustard, Swiss Cheese, Sweet Bread*

#### DESSERT

##### Double Fudge Chocolate Brownies

Assorted Cookies

### UPCOUNTRY MAUI MARKET

\$75 Per Person

#### TO START

##### Maui Style Potato Chips

##### Local Kula Greens

*Shaved Radish & Carrot, Sliced Cucumber, Heirloom Tomato, Feta, Garbanzo Beans, Buttermilk Herb Dressing (GF)*

##### Macaroni Pasta Salad

*onion, carrots, parsley, mayonaise, elbow pasta*

##### Shaved Ribeye

*Caramelized Maui Onion, Roasted Hamakua Mushrooms, American Cheese Sauce, French Baguette*

##### Grilled Vegetables

*Roasted Tomato Pesto, Local Arugula, Fresh Mozzarella, Balsamic Glaze, Focaccia (NF, V)*

#### BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

*Maui Onion Dip*

## **SALADS (SELECT ONE)**

### **Caesar Salad**

*Baby Romaine, Taro Bread Croutons, Parmesan Cheese, Thai Basil Caesar Dressing*

### **Macaroni Pasta Salad**

*Fresh Vegetables with Italian Dressing*

## **COLD SANDWICHES (SELECT THREE)**

### **Oven-Roasted Turkey Sandwich**

*Bibb Lettuce, Avocado Aioli, Smoked Bacon, Swiss Cheese, Ciabatta*

### **"TLT" Sandwich**

*Tuna Salad, Bibb Lettuce, Tomato, Tarragon Aioli, Brioche*

### **Caprese**

*Fresh Mozzarella, Local Tomato, Sun Dried Tomato Pesto, Kula Greens, Ciabatta*

### **Mediterranean Wrap**

*Chickpeas, Tomato, Cucumber, Feta, Herbs, Arugula, Tzatziki Spread, Whole Wheat Tortilla*

## **DESSERT SELECTIONS**

**Double Fudge Chocolate Brownies**

**Assorted Cookies**

## **'AI ALA NUI LUNCH**

**\$85 Per Person**

### **Local Kula Greens**

*Shaved Radish & Carrot, Sliced Cucumber, Heirloom Tomato, Feta, Garbanzo, Buttermilk Herb Dressing*

### **Kale & Quinoa**

*Roasted Corn, Oil Cured Tomato, Queso Fresco, Cilantro Lime Dressing*

### **Chicken Caesar Wrap**

*Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Heirloom Tomato, Caesar Dressing, Tortilla*

### **Italian Grindz**

*Salami, Ham, Prosciutto, Provolone, Lettuce, Tomato, Sweet Peppers, Red Wine Vinegar, Oregano Aioli, Focaccia*

### **Shaved House Roast Beef Sandwich**

*Caramelized Maui Onion, Local Arugula, Black Pepper Horseradish Aioli, Baguette*

### **Roasted Portobello Wrap**

*Goat Cheese, Grilled Squash, Olive Tapenade, Fresh Tomato, Sprouts, Spinach Wrap*

## **BEVERAGES**

**Freshly Brewed Starbucks Coffee,**

**Decaffeinated Coffee, The Mighty Leaf**

**Hot Tea Selection**

**Iced Tea**



## TO START

### Freshly Baked Artisanal Bread

*Rosemary Salt Butter*

## SALAD SELECTION (SELECT TWO)

### Green Papaya Salad

*Tomato, Red Cabbage, Edamame, Carrot Miso Dressing*

### Tomato & Jalapeno Pipikaula Salad

*Kale & Caramelized Onion Dressing*

## HOT SELECTIONS (SELECT TWO)

### Wok Fried Garlic Shrimp

*corn starch, crispy garlic, lemon oil.*

### Grilled Fresh Catch

*Sizzling Ginger Soy Sauce*

### Karaage Chicken Bites

*Spicy Honey Glaze*

### Wakame & Soba Noodle Salad

*seaweed salad, pickled cucumber, soba noodle, asain sesame dressing*

### Asian Chopped Salad

*Crispy Wonton Strips, Sesame Dressing*

### Kalbi Marinated Grilled Short Ribs

*Kimchi soy demi glazed*

### Crispy Fried Pork Belly

*Ginger Chimichurri*

### Teriyaki & Sweet Soy Glazed Tofu

*bell pepper, onion, green onion, sesame seed, sweet soy*

## ACCOMPANIMENTS (SELECT THREE)

**Roasted Hamakua Mushrooms & Bok Choy**  
**Blistered Shishito & Baby Bell Peppers**  
**Kimchi Fried Rice**

## DESSERT SELECTIONS (SELECT TWO)

**Coconut Tapioca**  
**Black Sesame Tart**  
**Sliced Maui Pineapple**  
**Mango Pudding**

## 'UAHI LUNCH

**\$86 Per Person**

### TO START

**Corn Bread**  
*Whipped Honey Butter*

### SALAD SELECTION (SELECT TWO)

**Creamy Bacon Ranch Coleslaw**  
*Fresh Vegetables*

**Kula Greens**  
*Tomato, Cucumber, Radish, Shaved Carrot, Balsamic Vinaigrette*

**Heirloom Tomato & Melon Panzanella**  
*Basil, Red Onion, White Balsamic Dressing, Fresh Mozzarella, Kale, Brioche Crouton*

**Garlic Noodles**

**Black Bean Glazed Japanese Eggplant & Green Beans**  
*Oyster Sauce, Sizzling Ginger*

### BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection, Iced Tea**

### HOT SELECTIONS (SELECT TWO)

**Smoked Brisket**  
house made spice rub, BBQ sauce

**Miso BBQ Charred Salmon**  
herb butter glazed, miso BBQ sauce

**Citrus Glazed Honey Bone-In Chicken**  
Honey Lemon garlic olive oil sauce

**Lilikoi BBQ Tufo**  
Green Beans, Bake Tufo, Lilikoi BBQ sauce, green onion

## ACCOMPANIMENTS (SELECT THREE)

### Chipotle Mac n' Cheese

*herb crusted ponko*

### Grilled Corn on the Cobb

*Togarashi Honey Butter*

### Grilled Asparagus & Farm Fresh Vegetables

*Herb garlic glaze*

### Whisky Brown Sugar Baked Beans

*bacon, onion, whisky, chicken broth*

## MAUNA LOA FIESTA LUNCH BUFFET

**\$82 Per Person**

### STARTER SELECTIONS (SELECT TWO)

#### Kula Farms Salad

*Lettuce, Tomato, Red Peppers, Crispy Tortilla, Pickled Onion, Chipotle-Honey Vinaigrette*

#### Chopped Salad

*Queso Fresco, Onion, Kale, Radish, Crispy Tortilla, Roasted Corn, Kula Tomato, Cilantro Avocado Lime Dressing*

#### Tomato Cucumber Salad

*Red Onion, Cotija Cheese, Cilantro, Red Wine Vinaigrette*

### BUILD YOUR OWN ISLAND TACOS (SELECT TWO)

#### Blackened Mahi Mahi

*garlic lemon oil*

#### Carne Asada Short Rib

*dice white onion, cilantro*

#### Braised Chicken Tinga

*tomato, pickled red onion, cilantro*

#### Pork Barbakoa

## DESSERT SELECTIONS

### Banoffee S'mores Bites

### Kula Strawberry Cobbler

*\*Make it A la mode with an Ice Cream Action Station\* \$5 per person*

## BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection, Iced Tea**

### ACCOMPANIMENTS

#### "Street Corn"

*Sour Cream, Charred Corn, Lime, Cotija Chili, Green Onion*

#### Sofrito Rice

*carrot, onion, tomato, cilantro, olive*

#### Borracho Beans

*Pinto Beans, Bacon, Tomatoes, Herbs, Cerveza*

### TOPPINGS

*Tortilla Chips, Roasted Salsa, Avocado Crema Pico di Gallo, Pickled Jalapeno, Queso Fresco Shaved Cabbage, Lime Wedges, Corn and Flour Blended Handmade Tortillas*



*spanish spice rub, citrus jus, cilantro*

### **Chipotle Shrimp**

butter chipotle sauce

## **DESSERT**

### **Churros**

*Salted Caramel Sauce*

### **Kona Coffee Tres Leches Cake**

### **Pineapple Coconut Tres Leches Cakes**

## **BEVERAGES**

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection, Iced Tea**

## **ENHANCEMENTS**

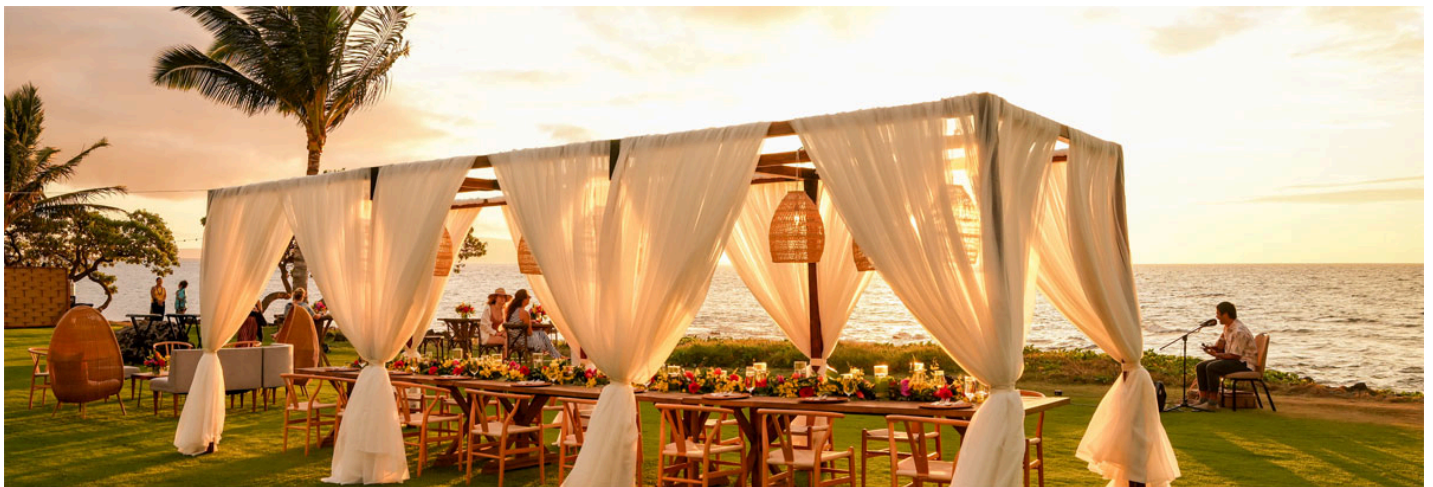
Must accompany menu

Local Catch Ceviche \$16 Per Person

Shrimp Cocktail "Gazpacho" \$18 Per Person

## **POKE STATION ENHANCEMENTS**

**\$54 Per Person**



### **CHOOSE YOUR PROTEIN (SELECT THREE)**

#### **Ahi Tuna Poke**

*ginger sesame soy, ogo, sweet onion*

#### **spicy Salmon poke**

*spicy garlic aioli, green onion*

#### **Cucumber Tofu**

*ginger sesame soy sauce, sesame seed*

#### **Poached Shrimp**

### **CHOOSE YOUR BASE (SELECT TWO)**

**Sushi Rice**

**Brown Rice**

**Kula Greens**

*crispy garlic & shallots, lemon garlic sauce*

## TOPPINGS

*Mango, Tomato, Pickled Ginger, Edamame, Corn, Crispy Garlic, Toasted Sesame, Tobiko, Spicy Mayo, Shoyu, Unagi, Wakame Salad, Namasu, Diced Avocado*

## HAO MANAMANA LUNCH BUFFET

**\$79 Per Person**

### SALAD SELECTIONS

#### **Kula Greens**

*Heirloom Tomato, Radish, Shaved Carrot, English Cucumber, Balsamic Dressing*

#### **Greek Salad**

*Romaine, Cucumber, Tomato, Feta, Olives, Spinach, Greek Dressing*

### BUILD YOUR OWN SANDWICH (SELECT THREE PROTEINS)

**8oz Grass Fed Maui Burgers**

**All Beef Hot Dogs**

**6oz Beyond Burgers**

**Garlic & Herb Chicken Breast**

**Cilantro & Lime Marinated Fresh Catch**

**Blackened Tuna Steaks +\$12.00 Per Person**

### ACCOMPANIMENTS

*Ketchup, Mayo, Mustard, Tartar Sauce, Kimchi Aioli, Butterleaf Lettuce, Kula Tomato, Sliced Red Onion, Brioche Buns, Maui Potato Chips*

### ENHANCEMENTS

**\$9 Per Person**

To include:

*Apple Wood Smoked Bacon, Hamakua Mushrooms, Caramelized Maui Onions*

### DESSERTS

**Assorted Cookies**

**Sliced Watermelon**

**Rice Crispy Treats**

### BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**



## VEGAN LUNCH BUFFET

**\$81 Per Person - Minimum of 30 People**

### TO START

#### **Focaccia Bread**

*Roasted Garlic Olive Oil, Aged Balsamic*

### FIRST COURSE (SELECT TWO)

#### **Chickpea & Cilantro Salad**

*Kula Tomato, Lime Juice*

#### **Mango & Kale Salad**

*Fennel, Mint, Red Onion, Local Honey Pink Peppercorn Vinaigrette*

#### **Apple & Kabocha Squash Soup**

*Ginger, Toasted Coconut*

### HOT SELECTIONS (SELECT TWO)

#### **Crispy Ulu**

*Roasted Garlic, Hamakua Mushroom*

#### **Baked Tofu**

*Blistered Tomato Caper Relish*

#### **Vadouvan Curry Local Vegetable**

*baby carrots, zucchini, onion, lemon Vadouvan curry sauce*

#### **Kula Farms Moussaka**

*eggplant, potato, vegan soyriso, herbs cilantro*

## ACCOMPANIMENTS (SELECT TWO)

### Roasted Sweet Potatoes

brown sugar glaze

### Lemon Grass & Ginger Steamed Rice

orange zest, lemongrass essence

## DESSERT SELECTIONS

### Coconut Tapioca with Roasted Pineapple

### Strawberry Pistachio Crisp

### Vegan Chocolate Chunk Cookies

### Herb & Garlic Red Bliss Potatoes

garlic olive oil, basil, salt, pepper

### Israeli Cous Cous

Roasted Zucchini, Tomato (Contains Gluten)

## BEVERAGES

### Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

## RECEPTIONS > DISPLAYS

Order Must Match Event Count. The price is For a Two-Hour Service.

### DISPLAY OF ROASTED & RAW VEGETABLES

\$28 Per Person

#### Locally Harvested Vegetable Display

*Veggies: Baby Carrots, Celery, Heirloom Tomatoes, Roasted Peppers, Cucumber, Grilled Artichokes, Buttermilk Ranch, Lemon & Garlic Hummus, Charred Breads (Contains Gluten & Dairy)*

### BUILD YOUR OWN BRUSCHETTA BAR

\$28 Per Person

*Diced Tomato, Diced Mozzarella, Arugula Pesto, Olive Tapenade, Whipped Hummus, Cucumber Feta Timbale, Roasted Tomato, Artichoke Spread, Whipped Honey Lemon Ricotta, Assorted Grilled Breads and Baguettes*

### TRADITIONAL DIM SUM

\$36 Per Person

*Shrimp Shu Mai, Chicken Gyoza, Char Siu Bao, Vegetable Dumplings, Salted Chilled Edamame, Garlic Chili Soy, Hot Mustard (Contains Gluten & Dairy)*

### TASTE OF THE MEDITERRANEAN

\$32 Per Person

*Garlic Hummus, Whipped Feta, Baba Ghanoush, Peppadew Peppers, Marinated Mixed Olives, Sliced*

### CHEESE MONGERS CHARCUTERIE BOARD

\$32 Per Person

*Selection of Local and Imported Cheeses, Assorted Cured Meats, Dried & Fresh Fruits, House Roasted Nuts, Local Jeff Jams, Assorted Grapes, Berries, Baguette, Crackers (Contains Gluten & Dairy)*

### SALSA BAR

\$26 Per Person

*Roasted Tomato Salsa, Corn Black Bean Salsa, Guacamole, Queso, Tortilla Chips*

### NIGIRI & SASHIMI ASSORTMENT

\$64 Per Person

*Yellow Fin Tuna, Hamachi, Orka Salmon Includes: Pickled Ginger, Wasabi, Soy Sauce*

### MAKI ROLLS

(8 Pieces Per Roll)

**California Roll \$35 Per Roll**  
**Spicy Tuna Roll \$37 Per Roll**

*Cucumber, Local Tomato, Heirloom Carrots, House-Made Pita Chips, Naan Bread*

## **SALAD SENSATION**

\$37 Per Person

*Locally Harvested Hydroponic Salad Display, Kula Tomato, Shaved Local Carrot, English Cucumber, Radish, Marinated Garbanzo Beans, Quinoa, Shaved Parmesan, Crumbled Feta, Roasted Mac Nuts, Sun Flower Seeds, Dried Pineapple, Herb Croutons, Buttermilk Herb Ranch, Mango Basil Vinaigrette*

## **KOREAN FRIED STREET FOOD**

\$49 Per Person

*Korean Fried Chicken, Crispy Fried Tofu, Salt and Pepper Shrimp, Assorted Pickled Vegetables, Gochujang Garlic Glaze, Sweet & Sour Sauce*

## **SLIDER BAR**

\$49 Per Person

*Smash Beef Burger, Caramelized Maui Onion, American Cheese, Special Sauce, Brioche Slider*

*Guava BBQ Smoked Chicken Breast, Pickled Onions, Brioche Slider*

*Grilled Mahi, Cilantro Lime Aioli, Namasu, Brioche Slider*

*Maui Wowee Spiced House-Made Potato Chips*

**Spicy Salmon Roll \$36 Per Roll**

**Rainbow Roll \$40 Per Roll**

*Includes: Pickled Ginger, Wasabi, Soy Sauce*

## **SEAFOOD RAW BAR**

\$64 Per Person

*Snow Crab Legs, Oysters on the Half Shelf, Chilled Tiger Shrimp, Lemon Wedges, Wasabi Cocktail Sauce, Kimchi Mignonette, Hawaiian Chili Pepper Water*

## **CREATE YOUR OWN BAO BUN**

\$51 Per Person

*Crispy Pork Belly, Seared Short Rib, Chicken Katsu, Assorted Pickled Vegetables, Kimchee, Pineapple Kimchee, Green Onions, Cilantro, Toasted Peanuts, Plum Sauce, Kewpie, Sweet Soy, Gochujang Aioli*

## **OVEN CHARRED FLATBREADS**

\$39 Per Person

*Hamakua Mushroom, Maui Onion, White Truffle*

*San Marzano Tomato, Mozzarella, Pepperoni, Spicy Honey*

*Kamuela Tomato, Goat Cheese, Arugula Pesto*





# RECEPTIONS > PASSED HORS D'OEUVRES

**\$11 Per Piece** - Minimum Order of 50 Pieces Per Selected Price For An Hour

## FROM THE GARDEN (COLD SELECTIONS)

### Caprese Skewers

*Heirloom Tomato, Basil, Mozzarella, Arugula Pesto*

### Marinated Watermelon

*Local Feta, Balsamic Glaze, Black Hawaiian Sea Salt*

## FROM THE GARDEN (HOT SELECTIONS)

### Spinach & Feta Spanakopita

*Sun Dried Tomato Pesto*

### Four Cheese Arancini

*Tomato Crema*

## FROM THE SEA (HOT SELECTION)

### Lump Crab Cake

*Lemon Caper Aioli*

### Coconut Shrimp

*Pineapple Chutney*

## FROM THE LAND (COLD SELECTION)

### Shaved Beef Carpaccio

*Horseradish Crema, Toasted Crostini, Micro Arugula*

### Prosciutto Wrapped Melon

### Whipped Local Goat Cheese

*Rosemary & Strawberry Crostini*

### Pita Crisp

*Garlic Hummus, Olive Tapenade, Artichoke*

### Hamakua Mushroom Fontina Tart

### Vegetable Spring Rolls

*Chili Lemongrass Sauce*

### Fire Roasted Vegetable Empanada

*roasted garlic yogurt sauce*

### Miso Salmon

*Wasabi Tobiko*

### Hurricane Shrimp Skewer

*Spicy Aioli, Furikake*

### Buffalo Chicken Salad

*Blue Cheese, Butter Lettuce Cup*

### Truffled Deviled Egg Salad

*Mint, Vanilla Bean Honey*

*Grilled Toast Point*

## FROM THE LAND (HOT SELECTION)

### **Short Rib & Manchego Empanada**

*Chimichurri Dipping Sauce*

### **Chicken Potstickers**

*Gochujang Aioli*

### **Coconut Thai Curry Chicken Satay**

*Peanut Sauce*

### **Pork Belly Bao**

*Pickled Vegetables, Cilantro & Thai Basil*

### **Korean Beef Spring Rolls**

*Kimchi Aioli*

## FROM THE LAND & SEA ENHANCEMENTS

Must accompany menu

### FROM THE SEA

\$15 Per Piece

#### **Hackleback Caviar**

*Creme Fraiche, Sweet Hawaiian Crostini*

#### **Bacon Wrapped Scallop**

*Hawaiian Chili, Local Honey Glaze*

#### **Coconut & Kona Lobster Bisque Shooter**

#### **Kona Lobster Salad Shooter**

*Passionfruit, Hawaiian Chili (GF, DF, NF)*

#### **Poached Shrimp & Pineapple Sriracha Cocktail**

##### **Shooter**

*dice pineapple, cucumber, poach shrimp, crispy garlic, spicy sauce*

### FROM THE LAND

\$15 Per Piece

#### **Seared Foie Gras**

*Amarena Cherry, Hawaiian Salt, Toasted Sweet Bread*

#### **Waygu Tartar**

*Truffle Aioli, Black Sea Salt, Crostini*

#### **Chimichurri Garlic Charred Lamb Chops**

#### **Kurobuta Pork Meatballs**

*Charred Scallion, Toasted Sesame*

#### **Mini Angus Beef Slider**

*Ketchup, Pickle, American Cheese*

# RECEPTIONS > COOKING STATIONS

Outdoor Live Cooking Stations - 30 People Minimum.

**\$300 per Chef** per station is priced for a two-hour service. Action stations are built to be enhancements to our buffets. Reception-style dinners made from action stations must consist of 3 reception displays & 2 action stations minimum.

## CHARRED OYSTERS OVER A WOODFIRE GRILL

\$49 Per Person

*Parmesan, Garlic, Herb, Kimchi & Green Onion, Uni Cacio Pepe, Sliced Maui Baguette, Fresh Lemon (Contains Gluten & Shellfish)*

## HANDCARVED IMPORTED SPANISH IBERICO HAM

\$2,300 Per Ham (Serves 100-125 People)

*Marinated Spanish Olives, Lemon Cured White Anchovy Boquerones, Manchego Cheese, Quince Paste, Spanish Picos Crackers, Sliced Bread*

## RAMEN BAR

\$45 Per Person

### Local Ramen Noodles

*Choice of: Pork Dashi Broth or Shoyu Broth  
6 Minute Poached Egg, Char Sui Glazed Pork Belly, Braised Short Rib, Bok Choy, Kimchee, Roasted Shitake, Charred Corn, Green Onions, Nori, Chili Oil, Sesame Oil, Togarashi*

## STREET TACOS

\$38 Per Person

*Barbacoa Tacos, Vegetarian Tacos, Cilantro, Diced Onions, Roasted Pineapple, Corn & Flour Mixed Street*

## FIRE-ROASTED LOCAL KULA FARM VEGETABLES

\$31 Per Person

*Shishito & Baby Bell Peppers  
Chinese Broccoli  
Local Mushrooms  
Bok Choy  
Heirloom Cauliflower  
Sauce: Black Garlic Molasses, Tzatziki*

## WOK FRIED VEGETABLES & NOODLES (SELECT TWO)

\$45 Per Person

### Chinese Eggplant & Tofu

*Sweet Chili Soy Glaze, Green Onion, Garlic Chow Fun Noodles*

### Mongolian Beef

*Sweet Soy Glaze, Garlic, Snipped Green Onion, Garlic Noodles, Bok Choy*

### Sesame Teriyaki Tofu

*Pineapple Kimchi Fried Rice*

### Kung Pao Chicken

*Diced Onion, Bell Peppers, Carrots, Szechuan Soy Sauce*

### Garlic Ginger Shrimp Fried Rice

*Wok Tossed Egg, Portuguese Sausage, Carrots, Bean*

*Tortillas*

*Sprouts, Green Onion*



## RECEPTIONS > CARVING STATIONS

**\$300 per Chef** per station is priced for a two-hour service.

### **KULA HONEY & FIVE SPICE GLAZED PEKING DUCK**

\$38 per Person

*Pineapple Relish, Plum Sauce, Honey Gochuchang Scallions, Bao Buns*

### **WOODFIRE-ROASTED WAGYU TOMAHAWK STEAKS**

\$55 Per Person

*Kona Coffee & Hawaiian Salt Rubbed, Foie Gras Cognac Au Poivre, Whipped Garlic Butter, Parker House Rolls*

### **WOODFIRE GRILLED LOBSTERS**

\$Market Price Per Person

*Vanilla Citrus Beurre Blanc, Cheddar Chive Biscuits, Whipped Butter*

### **WAILEA HULI HULI CHICKEN HUT**

\$42 Per Person

*Charred Huli Huli 1/2 Roasted Chicken, Potato Mac Salad, White Rice, Namasu, Hawaiian Sweet Buns, Kimchi Butter*

### **HAWAIIAN STYLE PORCHETTA**

\$600 Each (Serves 20 People)

*Pineapple, Garlic, Herb, Hawaiian Chili, Stuffed Pork Loin & Belly, Chimichurri Sauce, Sweet Hawaiian Rolls*

### **MANGO BASIL GLAZED TURKEY**

\$480 Each (Serves 20 People)

*Traditional Pan Gravy, Hawaiian Bread & Portuguese Sausage Stuffing*

### **HERB-ROASTED PRIME RIB**

\$800 Each (Serves 25 People)

*Horseradish Cream, Mushroom Au Jus, Assorted Rolls*

### **SALT-CRUSTED LOCAL ISLAND CATCH**

\$460 Each (Serves 10 - 12 People)

*Coconut Ginger Steamed Rice, Yellow Curry Sauce, Hand Picked Herbs*

### **CEDAR PLANK ROASTED SALMON**

\$450 Each (Serves 14 People)

*Rosemary Citrus Honey Glaze, Creamed Kale & Pancetta*

### **CHAR SUI STYLE COAL ROASTED PIG**

\$630 Each (Serves 30 People)

*Pickled Vegetables, Cilantro, Thai Basil, Kimchi Aioli, Bao Buns*



## RECEPTIONS > DESSERTS



### WARM MALASADA ICE CREAM SUNDAE

\$25 Per Person

*Chocolate Sauce, Caramel Sauce, Whipped Cream, Stuffed with Local Lapperts Ice Cream Flavors*

### "KITCHEN SINK" COOKIE SKILLET

\$18 Per Person

*Warm Chocolate Chunk Cookie Stuffed with Pretzels, Milk Chocolate, Toffee Bits, Mini Marshmallows Served with Vanilla Gelato, Fudge Sauce, Whipped Cream*

### MANGO, PINEAPPLE, COCONUT SORBETTO BAR

\$25 Per Person

*Fresh Sorbets Served in a Fruit Shell, Topped with Fresh Fruits and Local Syrups*

### FROZEN POPCORN

\$28 Per Person

*(Minimum of 75 people, Two Week Notice)*

*Liquid Nitrogen Frozen Popcorn*

*Local Options to Include: Island Princess Mac Nut Caramel Corn, Moana Sweet and Salty, House-made Peanut Butter Nutella Popcorn*

### BANANAS FOSTER BREAD PUDDING FLAMBE

\$23 Per Person

*Traditional Banana's Foster, House-made Coconut Bread Pudding, Kula Dark Rum, Vanilla Bean Creme Anglaise*

### MAUI CLASSIC SHAVED ICE

\$23 Per Person

*Blue Raspberry, Grape, Cherry, Piña Colada (Can also be added onto a Bar Package for "Boozy" Shave Ice)*

### KONA COFFEE AFFOGATO

\$23 Per Person

*Kona Espresso, Chocolate Gelato, Fresh Orange Zest, Chocolate Cookie Crumble*

### FRIED MANGO CHEESECAKE LUMPIA

\$21 Per Person

*Traditional NY Style Cheesecake, Mango Chili Compote, Vanilla Ice Cream, Whipped Cream, Toasted Coconut*

## RECEPTIONS > SWEETS

### MOCHI BIBINGKA TASTING

\$54 Per Dozen

*Toasted Coconut, Apple, Banana & Pineapple*

### WARM MALASADAS

\$50 Per Dozen

*Dark Chocolate Fudge, Salted Caramel Sauce,  
Hawaiian Vanilla Whipped Cream*

### DONUT WALL

\$63 Per Dozen

*Assorted Homemade Glazed Donuts, Hawaiian Vanilla  
Glaze, Chocolate Glaze, Strawberry Glaze, Rainbow  
Sprinkles*

or

Enhanced

\$74 Per Dozen

*Brown Butter Vanilla Bean Glaze, Raspberry, Honey,  
Lemon, Dark Chocolate Praline*

### MINI MAUI PIES

\$60 Per Dozen

*Coconut Cream, Strawberry Lilikoi, Dark Chocolate  
Haupia*

### WAILEA CREAM PUFFS

\$70 Per Dozen (4 of each flavor)

*Strawberry Mango Cheesecake, Ube Mac  
Nut Haupia, Kona Tiramisu*

Enhanced Flavors

\$88 Per Dozen

*Raspberry Lychee Roasted White Chocolate,  
Blueberry Lemon Earl Grey, Spiced Pear Thai Milk  
Chocolate Almond*

### ASSORTED BUBBIES MOCHI BITES

\$54 Per Dozen

*Maui Made Gluten Free Ice Cream Bites*

### LOCAL MAUI ECLAIRS

\$46 Per Dozen

*Liliko'i meringue, Matcha Raspberry, Pistachio, Elvis  
(Chocolate, Peanut Butter, Banana, Bacon)*

### CHOCOLATE-DIPPED DRIED & FRESH FRUITS

\$19 Per Dozen

*Chef's Seasonal Dark Chocolate Bark*

### ASSORTED COOKIES

\$46 Per Dozen

*Chocolate Chip, S'mores, White Chocolate Macadamia  
Nut*

# DINNER > PLATED DINNER

## STARTERS

### Freshly Baked Bread

*Rosemary Salt Butter*

## SALAD COURSE (SELECT ONE)

### Local Baby Romaine Lettuce Salad

*Parmesan Cheese, Oil Cured Tomato, Micro Brioche Croutons, Caesar Dressing, Sun Dried Tomato Pesto*

### Roasted Beet & Citrus Salad

*Candied Macadamia Nuts, Surfing Goat Cheese, Li Hing Mui Liliko'i Vinaigrette*

### Cucumber Wrapped Kula Greens

*Heirloom Cherry Tomato, Marinated Mozzarella, Balsamic Herb Dressing*

### Kabocha & Kale Salad

*Roasted Squash, Pancetta, Spiced Pecans, Gorgonzola Crumble, Pomegranate Maple Dressing*

## MAUKA TO MAKAI ENTRÉES (SELECT ONE)

### Pan-Seared Mary's Airline Chicken Breast

**\$165 Per Person**

*Parmesan Risotto, Charred Green Beans, Blistered Tomatoes, Caper Lemon Buerre Blanc*

### Pan Roasted Salmon

**\$172 Per Person**

*Parsnip Potato Puree, Roasted Squash, Sun Dried Tomato Crema (GF, NF)*

### Macadamia Nut Crusted Fresh Catch

**\$175 Per Person**

*Garlic Ginger Sticky Rice, Stir Fry Vegetables, Coconut Yellow Curry Sauce*

### Slow Braised Beef Short Rib

**\$175 Per Person**

*Potato Gnocchi, Roasted Root Vegetables, Charred Maui Onion, Braising Jus*

### Brined Kurobuta Pork Chop

**\$182 Per Person**

*Ulu, Sweet Potato Hash, Wilted Kale, Pineapple Chutney, Aus Jus*

### Miso Yaki Butter Fish

**\$187 Per Person**

*Forbidden Black Rice, Wok Charred Bok Choy, Sesame Roasted Shitake Mushrooms, Garlic Ginger Buerre Blanc*

### 7 oz Grass Fed Filet Mignon

**\$192 Per Person**

*Smashed Marble Potato, Heirloom Carrots, Glace De Veau, Roasted Pepper Chimichurri*

### Roasted Imported Rack of Lamb

**\$196 Per Person**

*Savory Maui Onion, Fontina Bread Pudding, Grilled Asparagus, Cabernet Jus*

### Pan-Seared Hawaiian Snapper

\$178 Per Person

*Pineapple Relish, Fresh Seasonal Vegetables, Tarragon*

*Lobster Buerre Blanc*



## DUO ENTRÉES (SELECT ONE)

### **Herb Crusted Chicken Breast & Pan Seared Salmon**

\$195 Per Person

*Oven Roasted Tomato Risotto,  
Garlic Broccolini, Fennel Tomato Crema (GF, NF)*

### **Braised Short Ribs & Miso Marinated Butterfish**

\$204 Per Person

*Wasabi Mashed Potatoes, Bok Choy, Bell Pepper Salad,  
Ginger Soy Butter (GF, NF)*

### **Filet Mignon & Kauai Shrimp**

\$208 Per Person

*Mashed Ulu & Yukon, Heirloom Cauliflower, Garlic &  
Herb Compound Butter, Vanilla Butter Sauce (DF, NF)*

### **Filet Mignon & Kona Lobster Tail**

\$Market Price

*Buttered Pomme Puree, Roasted Asparagus, Blistered  
Tomato, Hawaiian Chili Citrus Herb Beurre Blanc (GF,  
NF)*

## VEGAN ENTRÉES (SELECT ONE)

\$142 Per Person

### **Roasted Kabocha Squash**

*Sauteed Kale, Root Vegetables, Lemon Grass*

### **Eggplant Rollatini**

*Vegetable Ravioli, Creamy Hamakua, Mushroom Sauce*



*Forbidden Rice, Black Garlic, Molasses*

## **DESSERT SELECTIONS (SELECT ONE)**

### **Praline Mille-Feuille**

*Puff Pastry, Praline Mousseline, Vanilla Diplomat, Crystalized Hazelnuts, Raspberries*

### **Dark Chocolate Brownie**

*Dark Chocolate Chunk Brownie, Fudge Sauce, Mac Nut Brittle, Caramel Cream, Caramel Corn, Fleur De Sel*

### **Coconut Cream Cake**

*Vanilla Chiffon Soaked in Coconut Syrup, Layered with Coconut Cream, Toasted Coconut, Roasted Pineapple Chunks, Vanilla Cremeux, White Chocolate Crunch*

### **Mango Mojito Cheesecake**

*Mango Cheesecake, Lime Gelee, Mango Mojito Compote, Rum Whipped Cream*

### **Kona Coffee Tart**

*Chocolate Tart Shell, Coffee Cream, Dark Chocolate Ganache, Whipped Coffee Meringue, Chocolate Microwave Sponge, Brown Sugar Whiskey Sauce, Dark Chocolate Crunchy Pearls*

### **Strawberry Lemon Mousse Cake**

*Grand Marnier Soaked Lemon Madeline Sponge, Vanilla Diplomat, Strawberry Lemon Jam, Honey Whip, Strawberry Fluid Gel, Lemon Microwave Sponge, White Chocolate Crunchy Pearls*

## **BEVERAGES**

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**

## DINNER > BUFFET

### ALOHA DINNER BUFFET

\$189 Per Person

#### STARTERS

**Hawaiian Sweet Taro Roll**

*Sweet Lilikoi Butter*

#### ACCOMPANIMENTS

**Soba Noodle Salad**

*Julienne Carrots, Onions, Cabbage, Wakame, Sesame  
Ginger Vinaigrette (DF, NF, V)*

**Waipoli Greens Salad**

*Shaved Carrots, Radish, Kula Tomato, Local Goat  
Cheese, Candied Mac Nuts, Mango Tarragon Emulsion  
(GF)*

**Traditional Ahi Poke**

*Inamona Jus, Sweet Onion, Chopped Ogo, Green  
Onion (GF, DF, NF)*

#### STARCHES (SELECT TWO)

**Roasted Herb Molokai Potato**

**Garlic Ramen Noodles**

**Stir Fry Chow Fun Noodles**

**Lemongrass Sticky Rice**

### PANIOLO BUFFET

\$188 Per Person

#### STARTERS

**Hawaiian Sweet Taro Roll**

*Sweet Lilikoi Butter*

#### SALAD SELECTIONS

**Rustic Tomato Salad**

*Kale, Caramelized Onion Vinaigrette*

**Iceberg Wedge**

#### VEGETABLES (SELECT TWO)

**Roasted Local Kula Vegetables**

**Hamakua Mushroom Medley**

**Toasted Sesame Wok Charred Bok Choy**

**Roasted Local Heirloom Carrots & Cauliflower**

#### HOT SELECTIONS (SELECT THREE)

**Mochiko Chicken**

**Pineapple Teriyaki Chicken**

**Korean Braised Short Ribs**

**Soy Garlic Ginger Charred Flank Steak**

**Yuzu Mac Nut Crusted Fresh Catch**

**Miso Yaki Butterfish**

#### DESSERTS

**Apple Ginger Cheesecake Lumpia**

**Yuzu Meringue Tart**

**Milk Chocolate Pudding with Mandarin Cream**

#### BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**

#### HOT SELECTIONS (SELECT THREE)

**Baby Back Ribs** *Lilikoi Hoisin Barbecue Sauce, chop  
parsley*

**Grilled Mahi Mahi** *Pineapple Mango Salsa, Buerre  
Blanc*

**Maui Beer Can Roasted Whole Chicken** *citrus herb  
chicken veloute sauce, chop green onion*



*Bacon, Marinated Tomatoes, Blue Cheese Crumble,  
Everything Bagel Spice*

## ACCOMPANIMENTS

**Portuguese Sausage Fried Rice** *onion, celery,  
carrots, tamarisoy sauce*

**Charred Corn with Kimchee Butter** *garnish chop  
green onion*

**Szechuan Grilled Asparagus** *garlic Szechuan butter  
sauce*

**Roasted Potatoes** *herb garlic oil, salt, black pepper,*

**Grilled Kalbi Short Ribs** *Black Garlic Shoyu, sesame  
seed, green onion*

**Kona Coffee Rubbed Brisket** *Cracked Pepper Jus,  
freshly chop herbs*

## DESSERTS

**Malasadas with Honey & Whipped Cream**

**Brown Sugar Pineapple Cobbler**

**Hawaiian Chantilly Cake**

## BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**

## MAUI FARM TO TABLE DINNER BUFFET

**\$189 Per Person**

### STARTERS

**Hawaiian Sweet Rolls**

*Honey Mango Butter*

### COMPOSED SALADS

**Local Kula Tomato Salad**

*Kale, Roasted Artichokes, Shaved Parmesan, Lemon  
White Balsamic Vinaigrette*

**Green Goddess Salad**

*Shaved Local Carrots, Cucumber, Radish, Garbanzo  
Beans, Kula Greens, Shaved Fennel, Green Goddess  
Dressing*

### HOT SELECTIONS (SELECT THREE)

**Herb Grilled Chicken Breast**

*Hamakua Mushroom Truffle Sauce (GF, NF)*

**Mac Nut & Taro Crusted Local Catch**

*Coconut Curry Sauce (GF, DF, NF)*

### VEGETABLES (SELECT TWO)

**Mac Nut Dukka Roasted Heirloom Carrots**

**Butter Roasted Turnip, Radish, & Ulu**

**Hamakua Mushrooms & Charred Maui Onion**

**Roasted Cauliflower and Broccoli with Garlic Chili  
Butter**

### STARCHES (SELECT TWO)

**Seasonal Vegetable Fried Rice**

**Garlic Ramen Noodles**

**Butter Whipped Yukon Gold Potato**

**Roasted Yam & Molokai Sweet Potato**

### DESSERT SELECTIONS

**Kula Strawberry Cobbler**

**Blackberry Goat Cheese Cheesecake**

**Pineapple Upside Down Cake**

### BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**

**Korean Short Rib**

*Asian Pear Ginger Essence, Toasted Sesame, Pan Jus  
(GF, DF, NF)*

**Pan Seared Chicken Breast**

*Kula Tomato & Caper Relish (GF, DF, NF)*

**Oven Baked Mahi Mahi**

*Mango Pineapple Salsa, Garlic Ginger Buerre Blanc (GF,  
NF)*

**Kalbi Charred Steak**

*Green Onion Ginger Chimichurri*

# DINNER > FAMILY-STYLE

## LUAU FAMILY-STYLE

**\$195 Per Person**

### STARTERS

#### Hawaiian Taro Rolls

*Liliko'i Butter*

#### Namasu

*House Pickled Local Cucumbers*

### SALAD SELECTIONS

#### Hawaiian Style Poke & Taro Chips

*Diced Ahi, Sweet Onion, Ogo, Garlic Sesame Soy Jus*

#### Upcountry Mixed Greens

*Segmented Citrus, Tomatoes, Dried Pineapple, Mango Basil Dressing*

#### Cured Beef Pipikaula

*Local Tomatoes, Maui Onion*

#### Traditional Potato & Mac Salad

### HOT SELECTIONS

#### Imu Kalua Pork & Cabbage

*Green Onion, Volcanic Sea Salt*

#### Huli Huli Style Chicken

*Pineapple Relish*

#### Grilled Kalbi Short Rib

*Toasted Sesame, Green Onion*

#### Citrus & Herb Marinated Mahi Mahi

*Lomi Lomi Tomato, Green Onions, Crispy Garlic*

### ACCOMPANIMENTS

#### Roasted Garlic & Furikake Rice

#### Local Vegetables Stir-Fry

*Carrots, Snap Peas, Cauliflower, Broccoli, Mushrooms, Baby Corn*

#### Coconut Glazed Molokai Sweet Potatoes

*Toasted Coconut, Crispy Garlic, Hawaiian Sea Salt*

#### Traditional Poi

### DESSERT SELECTIONS

#### Chiffon Coconut Cake

#### Ube Tart

#### Chocolate Haupia

#### Maui Gold Pineapple



## PACIFIC RIM FAMILY-STYLE

**\$195 Per Person**

### STARTERS

#### **Hawaiian Sweet Rolls**

*Toasted Sesame Ginger Butter*

### SALAD SELECTIONS

#### **Upcountry Mixed Greens**

*Daikon, Carrots, Cucumbers, Avocado, Tomato,  
Carrot Ginger Vinaigrette (GF, DF, NF, VGN)*

**House-Made Kimchi** *Kochu-garo paste, carrot,  
onion*

**Marinated Tofu** *crispy garlic, sesame oil, green onion,  
white onion, tamari soy*

**Quick Cured Cucumber** *julian sweet onion, daikon,  
sushi-su*

**Wakame Salad** *assorted seaweed, sesame seed*

### ACCOMPANIMENTS

**Miso Soup** *vegetable broth, miso paste, wakame*

**House Fried Rice** *carrots, onion, celery, garlic, tamari  
soy*

**Hoison Glazed Stir-Fry Vegetables** *mushroom,  
cauliflower, carrot, zucchini, garlic*

## HAWAIIAN SEAFOOD BOIL FAMILY-STYLE

**\$225 Per Person**

### HOT SELECTIONS (SELECT THREE)

#### **Steamed Fresh Catch**

*Mushroom Ginger Lapchong Sauce*

#### **Black Bean Seared Mahi Mahi**

*Cilantro, ginger, green onion, black bean sauce (GF, DF,  
NF)*

#### **Moo Goo Gai Pan**

*Chicken & Mushrooms Mongolian Beef & Broccoli (GF,  
DF, NF)*

**Mongolian Beef Stir-fry** *bell pepper, onion, carrot,  
green onion oyster garlic sauce (GF, DF)*

**Kung Pao Prawns** *bell pepper, onion, roasted  
peanut, oyster garlic sauce (GF, DF)*

### DESSERT SELECTIONS

#### **Green Tea Macaroon**

#### **Thai Iced Tea Brownie**

#### **Pandan Coconut Petit Flour**

### BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Hot Tea Selection**

## STARTER

### **Salt & Furikake Crusted Sweet Rolls**

*Spiced Mango Butter*

## SALADS

### **Upcountry Greens Salad**

*Heirloom Tomato, Kula Strawberries, Goat Cheese, Toasted Mac Nut, Basil Vinaigrette*

### **Garlic Herb Charred Corn**

*cilantro, parsley, olive oil, lemon*

### **Rice Pilaf**

*bell pepper, tomato, onion, chicken stock, chop cilantro*

## SEAFOOD BOIL POT

*Shrimp, Snow Crab Legs, Portuguese Sausage, Lobster, P.E.I, Mussels, Scallops, Red Bliss Potato, Assorted Mushrooms, Bok Choy, Truffle Parmesan Ranch Butter, Hawaiian Chili Butter*

## DESSERT SELECTIONS

### **Margarita Layer Cake**

### **Vanilla Panna Cotta with Lilikoi Berry Compote**

### **Boston Cream Pie**

## BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**





## BEVERAGES > HOSTED BAR

### HOUSE COCKTAILS

\$18 Per Drink

\$20 Tropical Beverage

\$48 Per Person for the First Hour

\$20 Per Person for Each Additional Hour

*Ocean Vodka*

*Kula Organic Silver Rum*

*Kula Organic Dark Rum*

*Captain Morgan Spiced Rum*

*Fy Ocean Gin*

*Paniolo Whiskey*

*Hornitos Tequila*

*Jim Beam, Bourbon*

*Ocean Organic, Espresso Martini*

*Seaglass, Sauvignon Blanc, Central Coast*

*Seaglass, Chardonnay, Central Coast*

*Seaglass, Pinot Noir, Central Coast*

*Seaglass, Cabernet Sauvignon, Central Coast*

*Chateau La Gordonne, Rose Du Provence*

*Gambino, Cuvee, Veneto*

*Domestic, Imported, Local Craft Beers*

### CALL COCKTAILS

\$20 Per Drink

\$22 Tropical Beverages

\$50 Per Person for the First Hour

\$25 Per Person for Each Additional Hour

*Absolut Vodka*

*Bacardi Superior Light Rum*

*Captain Morgan Spiced Rum*

*Tanqueray Gin*

*Dewar's White Label*

*Makers Mark Bourbon Whiskey*

*Jack Daniels Tennessee Whiskey*

*Canadian Club*

*Patron Silver Tequila*

*Courvoisier VS Cognac*

*Ocean Organic, Espresso Martini*

*Dashwood, Sauvignon Blanc, New Zealand*

*Chalk Hill, Chardonnay, Sonoma Coast*

*Upshot Red Blend, Sonoma County*

*Decoy Wine Company, Napa Valley*

*Chateau La Gordonne, Rose Du Provence*

*Martini & Rossi, Prosecco, Veneto*

*Domestic, Imported, Local Craft Beers*





## PREMIUM COCKTAILS

\$22 Per Drink

\$24 Tropical Drinks

\$54 Per Person for The First Hour

\$25 Per Person for Each Additional Hour

*Grey Goose Vodka*

*Bacardi Superior Light Rum*

*Bombay Sapphire Gin*

*Johnnie Walker Black Label Scotch*

*Knob Creek Bourbon Whiskey*

*Jack Daniels Tennessee Whiskey*

*Crown Royal Canadian Whiskey*

*Casamigos Tequila*

*Privilege VSOP Brandy*

*Ocean Organic, Espresso Martini*

*Dashwood, Sauvignon Blanc, New Zealand*

*Chalk Hill, Chardonnay, Sonoma*

*Davis Bynum, Pinot Noir, Russian River*

*Rodney Strong Cabernet Sauvignon, Alexander Valley*

*Chateau La Gordonne, Rose Du Provence*

*Mionetto Prestige Organic, Veneto*

## BEER & WINE BAR

\$11 Domestic Beer

\$12 Imported Beer

\$18 House Wine

\$37 Per Person for the First Hour

\$18 Per Person for Each Additional Hour

*Domestic Beer*

*Imported and Craft Beer*

*House Selected Wine, Chardonnay, Cabernet,*

*Sparkling*

*Assorted Soft Drinks, Canned Water, Aloha Maid Juice*

## NON-ALCOHOLIC & DOMESTIC BEER

\$11 Per Drink

## SIGNATURE COCKTAILS

\$23 Per Drink

Add a Rice Paper Logo for \$2 Per Drink

### **MauiRita**

*Tequila, Lemon Juice, Lime & Orange Juice*

*Flavors: Hibiscus Blood Orange*

### **Wailea's Daiquiri**

*Rum, Lime Juice, Cane Syrup*

*Flavors: Pineapple, Coconut*

### **Hawaiian Old Fashion**

*Bourbon, Ginger Infused Simple Syrup, Mac Nut*

*Liqueur*

### **Paniolo Sour**

*Whiskey, Lemon Juice, Cane Syrup*

*Flavors: Mango, Maui Citrus*

## WELL CORDIALS

\$19 Per 2 oz Drink

*Baileys Irish Cream*

*Kahlua*

*Amaretto*

*Frangelico*

*Sambuca*

*Drambuie*

*Grand Marnier*

*Courvoisier VSOP*

## CALL CORDIALS

\$19 Per 2 oz Drink

*Oban 14-Year-Old Single Malt Scotch*

*Taylor Fladgette Late Bottle Vintage Port*

## IMPORTED & CRAFT BEER

\$12 Per Drink

## THEMED BARS

\$21 Per Drink

\$23 Craft Cocktails

\$50 Per Person for the First Hour

\$28 Per Person for Each Additional Hour

*Hawaii's Bar, Botanical Bar, Ocean's Bar*

## PREMIUM CORDIALS

\$45 Per 2 oz Drink

*Johnny Walker Blue*

*Hennessy Xo*

## MOCKTAIL BAR

\$10 Per Drink

\$20 Per Person for the First Hour

\$10 Per Person for Each Additional Hour



# BEVERAGES > CASH BAR

## COCKTAILS

### HOUSE COCKTAILS

\$22 Per Drink

*Ocean Vodka*  
*Kula Organic Silver Rum*  
*Kula Organic Dark Rum*  
*Captain Morgan Spiced Rum Fy Ocean Gin*  
*Paniolo Whiskey*  
*Hornitos Tequila*  
*Jim Beam, Bourbon*  
*Ocean Organic, Espresso Martini*  
*Seaglass, Sauvignon Blanc, Central Coast*  
*Seaglass, Chardonnay, Central Coast*  
*Seaglass, Pinot Noir, Central Coast*  
*Seaglass, Cabernet Sauvignon, Central Coast*  
*Chateau La Gordonne, Rose Du Provence*  
*Gambino, Cuvee, Veneto*  
*Domestic, Imported, Local Craft Beers*

### PREMIUM COCKTAILS

\$25 Per Drink

*Grey Goose Vodka*  
*Bacardi Superior Light Rum*  
*Bombay Sapphire Gin*  
*Johnnie Walker Black Label Scotch*  
*Knob Creek Bourbon Whiskey*  
*Jack Daniels Tennessee Whiskey*  
*Crown Royal Canadian Whiskey*  
*Casamigos Tequila*  
*Hennessy Privilege VSOP Brandy*  
*Ocean Organic, Espresso Martini*  
*Dashwood, Sauvignon Blanc, New Zealand*  
*Chalk Hill, Chardonnay, Sonoma*  
*Davis Bynum, Pinot Noir, Russian River*  
*Rodney Strong, Cabernet Sauvignon, Alexander Valley*  
*Chateau La Gordonne, Rose, Du Provence*  
*Mionetto Prestige Organic, Veneto*

### CALL COCKTAILS

\$23 Per Drink

*Absolut Vodka*  
*Bacardi Superior Light Rum*  
*Captain Morgan Spiced Rum*  
*Tanqueray Gin*  
*Dewar's White Label*  
*Makers Mark Bourbon Whiskey*  
*Jack Daniels Tennessee Whiskey*  
*Canadian Club*  
*Patron Silver Tequila*  
*Courvoisier VS Cognac*  
*Ocean Organic, Espresso Martini*  
*Dashwood, Sauvignon Blanc, New Zealand*  
*Chalk Hill, Chardonnay, Sonoma Coast*  
*Upshot Red Blend, Sonoma County*  
*Decoy Wine Company, Napa Valley*  
*Chateau La Gordonne, Rose, Du Provence*  
*Martini & Rossi, Prosecco, Veneto*  
*Domestic, Imported, Local Craft Beers*

## BEVERAGES > WINE SELECTIONS

### WINE SELECTIONS



#### BRIGHT & FRESH LUXURIOUS SPARKLING WINE

- Martini & Rosi Prosecco, Veneto Italy \$59
- Mionetto, Organic Prosecco, Veneto, Italy \$62
- Simonnet Febvre, Cremant Brut Rose, Burgundy, France \$77
- Mumm Napa, Brut, "Prestige," Napa Valley, California \$85
- Pommery, Brut Blue Label Royale, Champagne \$110
- Taittinger "Prestige" Rose, Champagne, France \$165
- Veuve Clicquot, "Yellow Label", Reims, France \$165

#### CLEAN, CRISP & REFRESHING LIGHT WHITES

- Sirena Del Mare, Rose Italy \$55
- Chateau La Gordonne, Rose Du Provence \$60
- Santa Cristina, Pinot Grigio, Italy \$56
- Campo Di Fiori, Pinot Grigio, Italy \$62
- Stella Rosa, Moscato D' Asti, Italy \$59
- Dashwood, Sauvignon Blanc, New Zealand \$62
- VIN 21, Sauvignon Blanc, California \$63
- Duckhorn Vineyards, Sauvignon Blanc, Napa Valley \$86

#### STRUCTURED, RICH, & INDULGENT BOLD WHITES

- Seaglass, Chardonnay, California \$54
- Quintara, Chardonnay, California \$63
- Chalk Hill, Chardonnay, Sonoma Coast \$72
- Davis Bynum, "River West Vineyards," Chardonnay, Russian River Valley, California \$78



Patz & Hall, Chardonnay, Sonoma Coast \$92

Cakebread Cellars, Chardonnay, Napa Valley, California \$134

## **SOFT, ELEGANT, & REFINED LIGHT REDS**

J.Lohr, Merlot, California \$54

Seaglass, Pinot Noir, California \$58

Antigal, Malbec, Argentina \$59

Upshot by Rodney Strong Vineyards, Red Blend, Sonoma County \$66

Fable Roots Red Blend, Red Blend, Italy \$67

Meiomi, Pinot Noir, Tri-Appellation \$78

La Crema, Pinot Noir, Willamette, California \$89

## **INTENSE, LAYERED, & COMFORTING BOLD REDS**

Seaglass, Cabernet Sauvignon, California \$54

Decoy Wine Company, Cabernet Sauvignon, California \$66

Harmony & Soul, Cabernet Sauvignon, California \$67

Rodney Strong Vineyards, Cabernet Sauvignon, Alexander Valley \$79

Duckhorn Vineyards, Merlot, Napa Valley \$127

Prisoner, Zinfandel, Napa Valley, California \$138

Jordan, Cabernet Sauvignon, Alexander Valley, California \$168



BEVERAGES > BEVERAGE ENHANCEMENTS

ENHANCEMENTS

add a rice paper logo to your cocktails for \$2 per drink





## BEVERAGES > TASTE SESSIONS

Local Spirit Tasting & Mixology Class - \$47 Per Person

Local Beer Tasting - \$54 Per Person

Wine Tasting – 53 Per Person

# BEVERAGES > NON-ALCOHOLIC

## HOT BEVERAGES

\$115 Per Gallon | 16-18 Servings Per Gallon

### Coffee & Tea

*Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection*

## COLD BEVERAGES

\$95 Per Gallon | 16-18 Servings Per Gallon

### Juices

*Orange, Apple, POG, Pineapple, Pineapple Lemonade*

### Hibiscus Cooler

*Hibiscus Tea, Pineapple Juice, Orange Juice*

### Iced Tea

## INDIVIDUAL ENERGY DRINKS

\$9 Each

*Red Bull, Starbucks Frappuccino Drinks*

## INFUSED WATERS

\$59 Per Gallon | 16-18 Servings Per Gallon

### Citrus Infusions

*Individual or Combination: Orange, Lemon, Lime*

### Revitalize Infusion

*Cucumber Basil, Lemon Ginger, Watermelon, Mint*

### Berry Infusions

*Individual or Combination: Blueberry, Strawberry, Mint*

## ARTESIAN WATER

\$8 Each

*San Pellegrino, Voss, Hawaii Volcanic Water*



## WEDDING > BRUNCH PACKAGE

### BRUNCH

**\$105 per person**

#### **Fresh Seasonal Fruits**

*Gold Pineapple, Cantaloupe, Honeydew Melon, Strawberries*

#### **Lilikoi Curd & Yogurt Parfaits**

*Vanilla Greek Uogurt, Granola, Berries*

#### **Banana Nut Muffins, Gluten Free Strawberry Muffins, Warm croissants, & Coconut Danish**

*Served with Whipped Butter, Local Preserves, and Honey*

#### **Hot Selections**

*Cage-Free Scrambled Eggs*

*Assorted Mini Quiche*

*Rosemary Garlic Roasted Potatoes*

*Hickory Smoked Bacon*

*Chicken Sausage*

#### **Avocado Toast**

*Local Radish, Kula Tomato, Lemon Oil*

#### **Belgian Waffles**

*Whipped Butter, Maple Syrup, Whipped Cream, and Berries*

#### **Juice Bar**

*Orange, Passion-Orange-Guava, Pineapple*

#### **Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection**

### BUFFET ENHANCEMENTS

*\*Must be 75% of Guaranteed Guest count*

#### **Build Your Own Breakfast Tacos**

**\$24 per person**

*Scrambled eggs, Soyrizo, Chopped Bacon, Chopped Chicken Sausage*

*Pico di Gallo, Roasted Tomato Salsa, Crema,*

*Guacamole, Cilantro, Queso Freso, Blended Tortillas*

#### **Stuffed Homemade Croissants**

**\$21 per person**

*Smoked Salmon & Herb Cream Cheese Bacon, Tomato, & Gouda Ham and Swiss*

#### **Lox & Bagels**

**\$19 per person**

*Smoked Salmon, Whipped Cream Cheese, Heirloom Tomatoes, Capers, Maui Onion, Plain Bagels*

#### **Hawaiian Breakfast Burrito**

**\$16 per person**

*Portuguese Sausage, Potatoes, Green Onions, Cage Free Scrambled Egg, Pepperjack Cheese, Salsa*

# CHEF ACTION STATION ENHANCEMENTS

*\*Chef fee applies for all the below options*

## **REVIVE PRESSED JUICE BAR**

**\$23 Per Person**

*Signature Fresh Pressed Juice Elixirs  
Pineapple, Ginger, Carrot, Turmeric, Cucumber, Basil,  
Kale,  
Mango, Spinach, Kula Strawberry, Watermelon*

## **ACAI STATION**

**\$23 Per Person**

*Acai Sorbet, House-made Granola, Seasonal Berries,  
Sliced Banana,  
Kula Lavender Honey, Toasted Coconut, Pineapple*

## **OMELET STATION**

**\$22 Per Person**

*Eggs, Egg Whites, Ham, Bay Shrimp, Bacon,  
Portuguese Sausage, Tomatoes, Spinach, Onions, Ali'i  
Mushrooms, Bell Peppers  
Cheese: Cheddar, Swiss, Pepper Jack*

## **LOCAL FAVORITES STATION**

**\$25 Per Person**

*Traditional Loco Moco  
Upcountry Ground Beef Patty, Hamakua Mushroom  
Gravy, Fried Egg,  
White Rice, Warm Malasadas, Spam Musubi  
*\*can be added as an enhancement, no chef needed**

## WEDDING > PASSED HORS D'OEUVRES

### COLD SELECTIONS

#### **Marinated Watermelon**

*Local Feta, Balsamic Glaze, Black Hawaiian Sea Salt*

#### **Whipped Local Goat Cheese**

*Rosemary & Strawberry Crostini*

#### **Prosciutto Wrapped Melon**

*Mint, Vanilla Bean Honey*

#### **Shaved Beef Carpaccio**

*Horseradish Crema, Toasted Crostini, Micro Arugula*

#### **Hawaiian Ahi Poke**

*Inamona Ginger Soy Jus, Ogo, Sweet Onion*

#### **Hamachi Crudo**

*Coconut, Serrano Pepper, Kukui Nut, Cilantro Chili Oil*

### HOT SELECTIONS

#### **Vegetable Spring Rolls**

*Chili Lemongrass Sauce*

#### **Spinach & Feta Spanakopita**

*Sun Dried Tomato Pesto*

#### **Lump Crab Cake**

*Lemon Caper Aioli*

#### **Coconut Shrimp**

*Pineapple Chutney*

#### **Korean Beef Spring Rolls**

*Kimchi Aioli*

#### **Chicken Potstickers**

*Gochujang Aioli*

## WEDDING > RECEPTION STATIONS

### **CHEESE MONGERS CHARCUTERIE BOARD**

*Selection of Local and Imported Cheeses, Assorted Cured Meats, Dried & Fresh Fruits, House Roasted Nuts, Local Jeff Jams, Assorted Grapes, Berries, Baguette, Cracker*

### **DISPLAY OF ROASTED & RAW VEGETABLES**

*Veggies: Baby Carrots, Celery, Heirloom Tomatoes, Roasted Peppers, Cucumber, Grilled Artichokes, Buttermilk Ranch, Lemon & Garlic Hummus, Charred Breads*

### **BUILD YOUR OWN BRUSCHETTA BAR**

*Diced Tomato, Diced Mozzarella, Arugula Pesto, Olive Tapenade, Whipped Hummus, Cucumber Feta Timbale, Roasted Tomato, Artichoke Spread, Whipped Honey Lemon Ricotta, Assorted Grilled Breads and Baguettes*

### **TASTE OF THE MEDITERRANEAN**

*Garlic Hummus, Whipped Feta, Baba Ghanoush, Peppadew Peppers, Marinated Mixed Olives, Sliced Cucumber, Local Tomato, Heirloom Carrots, House-Made Pita Chips, Naan Bread*



# WEDDING > PLATED DINNER PACKAGE

**Choose 4 Passed Hors d'oeuvres**

**Choose 1 Reception Station**

## First Course ~ Select One

### Local Baby Romaine Lettuce Salad

*Parmesan Cheese, Oil Cured Tomato, Micro Brioche Croutons, Caesar Dressing, Sun Dried Tomato Pesto*

### Roasted Beet & Citrus Salad

*Candied Macadamia Nuts, Surfing Goat Cheese, Li Hing Mui Lilikoi Vinaigrette*

### Cucumber Wrapped Kula Greens

*Heirloom Cherry Tomato, Marinated Mozzarella, Balsamic Herb Dressing*

### Kabocha Squash Soup

*Rye Crouton, Pomegranate, Micro Greens, Crème Fraiche*

## Second Course ~ Select One

### Tier 1

\$240 per person

#### Choice of Entrée

*Pan-Seared Mary's Airline Chicken Breast*

*Parmesan Risotto, Charred Green Beans, Blistered Tomatoes, Caper Lemon Beurre Blanc*

#### Pan Roasted Salmon

*Parsnip Potato Puree, Roasted Squash, Sun Dried Tomato Crema*

### Tier 2

\$250 Per Person

#### Choice of Entrée

*Macadamia Nut Crusted Fresh Catch*

*Garlic Ginger Sticky Rice, Stir Fry Vegetables, Coconut Yellow Curry Sauce*

#### Slow Braised Beef Short Rib

*Potato Gnocchi, Roasted Root Vegetables, Charred Maui Onion, Braising Jus*

### Tier 3

\$286 Per Person

**Duo Entrée**

*Braised Short Ribs & Miso Marinated Butterfish Wasabi Mashed Potatoes, Bok Choy, Bell Pepper Salad, Ginger Soy Butter*

**Filet Mignon & Kauai Shrimp**

*Mashed Ulu & Yukon, Heirloom Cauliflower, Garlic & Herb Compound Butter, Vanilla Butter Sauce*

**DESSERT OPTIONS ~ Select One****Kona Coffee Tart**

*Chocolate Tart Shell, Coffee Cream, Dark Chocolate Ganache, Whipped Coffee Meringue, Chocolate Microwave Sponge, Brown Sugar Whiskey Sauce, Dark Chocolate Crunchy Pearls*

**Coconut Cream Cake**

*Vanilla Chiffon Soaked in Coconut Syrup, Layered with Coconut Cream, Toasted Coconut, Roasted Pineapple Chunks, Vanilla Cremeux, White Chocolate Crunch*

**Strawberry Lemon Mousse Cake**

*Grand Marnier-Soaked Lemon Madeline Sponge, Vanilla Diplomat, Strawberry Lemon Jam, Honey Whip, Strawberry Fluid Gel, Lemon Microwave Sponge, White Chocolate Crunchy Pearls*

# WEDDING > FAMILY STYLE LUAU DINNER PACKAGE

Choose 4 Passed Hors d'oeuvres

Choose 1 Reception Station

## TASTE OF HAWAII

\$259 Per Person

### STARTERS

#### Hawaiian Taro Rolls

*Mango Butter*

#### Namasu

*House Pickled Local Cucumbers*

## HOT SELECTIONS

#### Imu Kalua Pork & Cabbage

*Green Onion, Volcanic Sea Salt*

#### Huli Huli Style Chicken with Pineapple Relish

*Toasted Sesame Seeds, Scallions*

#### Grilled Kalbi Short Rib

*Toasted Sesame, Green Onion*

#### Citrus & Herb Marinated Mahi Mahi

*Lomi Lomi Tomato, Green Onions, Crispy Garlic*

*+\$800 for Carved Pig Station with traditional Hawaiian presentation of pig*

## SALAD SELECTIONS

#### Hawaiian Style Poke & Taro Chips

*Diced Ahi, Sweet Onion, Ogo, Garlic Sesame Soy Jus*

#### Upcountry Mixed Greens

*Segmented Citrus, Tomatoes, Dried Pineapple, Mango Basil Dressing*

#### Pipikaula Salad

*Local Tomatoes, Kale, Caramelized Onion Vinaigrette*

#### Traditional Potato & Mac Salad

## ACCOMPANIMENTS

#### Roasted Garlic & Furikake Rice

#### Local Vegetables Stir-Fry

*Carrots, Snap Peas, Cauliflower, Broccoli, Mushrooms, Baby Corn*

## DESSERT SELECTIONS

*\*can be served family style or from a station*

Chiffon Coconut Cake

Ube Tart

Flourless Chocolate Torte

Maui Gold Pineapple

**Coconut Glazed Molokai Sweet Potatoes**

*Toasted Coconut, Crispy Garlic, Hawaiian Sea Salt*

**Traditional Poi**

# WEDDING > BUFFET DINNER PACKAGE

*\*Under 25 guest count minimum fee of \$300.00 applies*

**Choose 4 Passed Hors d'oeuvres**

**Choose 1 Reception Station**

## MAUI FARM TO TABLE DINNER BUFFET

**\$240 per person**

### STARTERS

#### **Hawaiian Sweet Rolls**

*Honey Mango Butter*

#### **Local Kula Tomato Salad**

*Kale, Roasted Artichokes, Shaved Parmesan, Lemon White Balsamic Vinaigrette*

#### **Green Goddess Salad**

*Shaved Local Carrots, Cucumber, Radish, Garbanzo Beans, Kula Greens, Shaved Fennel, Green Goddess Dressing*

### HOT SELECTIONS

#### **Herb Grilled Chicken Breast**

*Hamakua Mushroom Truffle Sauce*

#### **Macadamia Nut & Taro Crusted Local Catch**

*Coconut Curry Sauce*

#### **Korean Short Rib**

*Asian Pear Ginger Essence, Toasted Sesame, Pan Jus*

### ACCOMPANIMENTS

Macadamia Nut Dukka Roasted Heirloom Carrots  
Roasted Cauliflower and Broccoli with Garlic Chili Butter

Seasonal Vegetable Fried Rice  
Garlic Ramen Noodles

### DESSERT SELECTIONS

Kula Strawberry Cobbler  
Blackberry Goat Cheese Cheesecake  
Pineapple Upside Down Cake

## WEDDING > LATE NIGHT SNACK STATIONS

### **KOREAN FRIED STREET FOOD**

[\\$49 Per Person](#)

Korean Fried Chicken, Crispy Fried Tofu, Salt and Pepper Shrimp, Assorted Pickled Vegetables, Gochujang Garlic Glaze, Sweet & Sour Sauce

### **NACHO & QUESADILLA BAR**

[\\$44 Per Person](#)

Salsa, Guacamole, Queso, Sour Cream, Pico di Gallo, Jalapenos, Churros with Chocolate Dipping Sauce  
Choice of Two Quesadillas  
Braised Short Rib, Chicken, or Roasted Vegetable

### **SLIDER BAR**

[\\$49 Per Person](#)

Smash Beef Burger, Caramelized Maui Onion, American Cheese, Special Sauce, Brioche Slider  
Guava BBQ Smoked Chicken Breast, Pickled Onions, Brioche Slider  
Grilled Mahi, Cilantro Lime Aioli, Namasu, Brioche Slider  
Maui Wowee Spiced House-Made Potato Chips

### **HAWAIIAN STREET FOOD**

[\\$46 per person](#)

Musubi, Hurricane Fries, Crispy Shrimp Tempura, Gochujang Chicken Sliders, Pork Char Su Bao Buns

### **CARNIVAL THEMED**

[\\$42 per person](#)

Mini Sliders, Mini Corn Dogs, Funnel Cake, Waffle Fries Soft Pretzels, Cheese Sauce



### SPECIAL AMENITIES

#### Welcome Bags

Small bags filled with local goodies including Reef Safe Sunscreen, Maui Shortbread Cookies, Maui Beef Jerky Crisps, Macadamia Popcorn Crunch

Price: \$60 per person

*\*specialty bags can be used if wedding party provides.*

#### Hangover Kits

*To be provided at conclusion of the event*

Goodie Bag filled with after-party necessities including Tide Sticks, Make-up Wipes, Tic Tacs, and Ginger Ale

Price: \$45 per person

*\*bellman delivery fee applies if in-room delivery required*

#### Custom Cookies

Vanilla Bean Cookies with custom designs

Price starting at \$65 a dozen

### CUSTOM TAKEAWAYS AND FAVORS

#### Custom Macarons

Customize flavor as well as logo printed on Macaron  
*(minimum 4 doz)*

Price: \$72 per dozen

#### “Better Together like Milk and Cookies”

Customizable Cookies and Milk - Couple can each choose a flavor of cookie served with to-go Milk Container or Carafe

Price \$18 per person

#### Custom Truffle Box

Choose 4-6 flavors from a selection of truffles given to guests in custom box

4 flavors: \$32 per box

6 flavors: \$45 per box

#### Last Call Take Away

Assorted Local Cheese, Charcuteries, and Fruits with Hydrating Coconut Water

Price \$36 per person

## WEDDING > DAY OF GETTING READY PACKAGE

*Custom Packages available for brunch or lunch inquire with your event manager.*

*\*available with reserved banquet space.*

### **Option 1:**

\$48 per person

Maui Potato Chips with Onion Dip

Spiced Pretzels

Beef Slider Smash Burgers

Buffalo Chicken Flatbreads

Italian Sub Bites

### **Option 2:**

\$42 per person

Fresh Fruit Salad

Chicken Caesar Salad Wrap

Lox and Garlic Whipped Cream Cheese Stuffed

Croissant

Avocado Toast with local arugula and marinated tomatoes

Cheese Plate with assorted crackers, grapes, and berries