



SNACKS

Minimum 15 people. For parties under 15, a supplemental setup fee of 40 will be charged.

FRESH BAKED COOKIE ASSORTMENT	30 per dozen
ASSORTED CANDY/CANDY BARS	4 per person
NUTRA GRAIN BARS AND GRANOLA BARS	3 per person
HIGH ENERGY BARS/PROTEIN BARS	4 per person
YOGURT GRANOLA "JAR"	6 per person
INDIVIDUAL YOGURT OR GREEK YOGURT	4 per person
WHOLE FRESH FRUIT	2 per piece
FRESH FRIED TORTILLA CHIPS AND SALSA	5 per person
HOMEMADE POTATO CHIPS AND RANCH-SOUR CREAM DIP	5 per person
ASSORTED INDIVIDUAL BAGS OF CHIPS	4 per person
MIXED NUT SHOOTERS	4 per person

BEVERAGES

Minimum 15 people. For parties under 15, a supplemental setup fee of 40 will be charged.

SOFT DRINKS	4 each
BOTTLED WATER	4 each
BOTTLED JUICES	4 each
GATORADE	5 each
SPARKLING WATER	5 each
RED BULL/ENERGY DRINK	6 each
ICED TEA/LEMONADE	30 per gallon
REGULAR/DECAF KAA NAPALI COFFEE	60 per gallon
ASSORTED HOT TEA	60 per gallon

A decorative graphic at the bottom of the page consisting of several overlapping, stylized blue waves of varying shades, creating a sense of movement and depth.



RECEPTION PUPU (HORS D'OEUVRES) - PRICED PER PIECE

Minimum 20 pieces per selection, Minimum 3 selections

COLD PUPU (HORS D'OEUVRES)

GAZPACHO SHOT, CHILI SPLASH	5
DEVILED EGG	3
CARAMELIZED ONION AND GOAT CHEESE BRUSCHETTA	4
CRAB SALAD BRUSCHETTA, TOMATO, CHIVE OIL	5
AVOCADO AND SPICY SEARED AHI BRUSCHETTA, MICRO CILANTRO	6
SMOKED SALMON MOUSSE, CUCUMBER, CAPER, PARSLEY	5
SNOW CRAB CLAW, COCKTAIL SAUCE	4
STEAMED PRAWN "LOLLIPOP", COCKTAIL SAUCE	4
HOUSE FRIED WAFFLE FRIES, CRÈME FRAICHE, TOBIKO CAVIAR	4

HOT PUPU (HORS D'OEUVRES)

SAUSAGE STUFFED MUSHROOMS	4
HIBACHI BEEF STICKS, NAPILI KAI BBQ	4
VEGETABLE SPRING ROLLS, SWEET THAI CHILI SAUCE	4
CHICKEN SATE STICKS, PEANUT SAUCE	4
PORK POT STICKERS, TAMARI PONZU	3
COCONUT CRUSTED SHRIMP, SWEET THAI CHILI SAUCE	4
NAPILI KAI BABY BACK RIBS	3.50
CRISPY CALIFORNIA SUSHI ROLL	2 per slice

DISPLAY TRAYS

Note-for reception events of less than 20 guests, a small group fee of \$125 will apply
All stations must be guaranteed for full guest attendance.
Displays are prepared for 1 hour of continuous service

CHEESE PLATTER - \$24 PER GUEST

**FIG JAM
DRIED FRUIT
GRAPES
UPCOUNTRY MAUI
STRAWBERRIES**

**LOCAL WILD HONEY
TOASTED BAGETTE AND CRACKERS
CHEESE SELECTION:
BRIE, MANCHEGO, GRUYERE,
BLUE, SHARP CHEDDAR**

EASTERN MEDITERRANEAN MEZZA TRAY (VEGETARIAN) - \$16 PER GUEST

**GARBANZO HUMMUS
EDAMAMME HUMMUS
EGGPLANT BABAGANOUSH
TZATZIKI AND RANCH
CITRUS MARINATED OLIVES
OIL AND HERB MARINATED SHEEP MILK FETA
SLICED CUCUMBER
TOASTED BAGETTE AND PITA**

FARM FRESH VEGETABLE CRUDITE TRAY (VEGETARIAN) - \$15 PER GUEST

**TOY BOX TOMATOES
LOCAL "ANUHEA" ASPARAGUS
GREEN BEANS
CUCUMBER
CARROTS**

**CELERY
SWEET BELL PEPPERS
GARBANZO HUMMUS
GARLIC TZATZIKI AND RANCH
TOASTED BAGETTE AND PITA**



BREAKFAST BUFFET

Minimum 10 guests

NAPILI BAY CONTINENTAL BREAKFAST - \$21

includes coffee, decaf, tea

JUICE

orange, pineapple, guava

BAKERY

croissants, assorted Danish, bear claws
with sweet butter, honey, local preserves

FRESH FRUIT

Maui pineapple, watermelon, strawberries
add papaya - \$5 supplement

GRANOLA AND MILK

FRUIT YOGURT OR PLAIN YOGURT

ADD BREAKFAST SANDWICH OR BREAKFAST BURRITO TO YOUR CONTINENTAL BREAKFAST \$8

Scrambled egg, bacon cheese on a fresh baked croissant or tortilla
with sweet butter, honey, local preserves
(Vegan option) black beans, salsa fresca, breakfast potato, brown rice, on a tortilla

NAPILI BAY BREAKFAST COMPLETE - \$37 CONTINENTAL BREAKFAST (ABOVE) PLUS

SCRAMBLED EGGS (EGG WHITES ON REQUEST)

with fresh salsa selection

MEAT - PLEASE SELECT ONE

Sausage patty, Portuguese sausage, chicken sausage,
Canadian bacon, guava smoked bacon

SIDE - PLEASE SELECT ONE

Breakfast potatoes, hash brown potatoes,
steamed rice, brown rice
Toast station with sweet butter
and individual jellies



ENHANCEMENTS - PRICED PER PERSON

PANCAKES W/MAPLE AND COCONUT SYRUP	8
BANANA/MACADAMIA NUT PANCAKES W/MAPLE AND COCONUT SYRUP	10
MOLOKAI SWEETBREAD FRENCH TOAST	8
ADDITIONAL MEAT SELECTION	6
OATMEAL plain or haupia - w/brown sugar, golden raisins, local honey, walnuts	7
SMOKED SALMON, BAGEL, ONION, TOMATO, CAPERS, CREAM CHEESE	16
OMELET STATION Egg, egg whites, egg beaters, sweet peppers, cheddar, tomatoes, sweet onion, mushrooms, spinach, ham sausage, bacon Please note that omelet station does not include 2 hour chef fee of 250	12 per person

PLATED BREAKFAST

Minimum 20 guests, includes Fruit juice, coffee or decaf, tea selection

NAPILI KAI BREAKFAST Scrambled eggs Choice of bacon, patty sausage, Portuguese sausage Choice breakfast potato, steamed rice or fruit cup Choice of toast	20
MOLOKAI SWEET BREAD FRENCH TOAST Sugar dusted double cut sweet bread toast, maple or coconut syrup Add bacon or Portuguese sausage - \$5 supplement	19
SECRET RECIPE BUTTERMILK PANCAKES Full stack, with banana and macadamia nuts Add bacon or Portuguese sausage - \$5 supplement	19



BOXED LUNCHES - \$20

(72 hours notice required please)

Please choose one of the following for your box lunch selection

Each box lunch comes with chef's pasta salad, whole fruit, bag of chips, granola bar, and water

CHICKEN CAESAR WRAP

grilled Jidori chicken breast, romaine lettuce, house made Caesar dressing

TURKEY WRAP

shredded romaine, bacon, tomato, pepper jack, mustard aioli

VEGGIE WRAP

roasted red pepper, tomato, black olives, cucumber, feta, hummus spread

CRANBERRY CHICKEN SANDWICH

Jidori chicken breast, dried cranberry, celery, onion, mayonnaise, whole wheat bread

FRESH (NEVER CANNED) TUNA SALAD SANDWICH


fresh Hawaiian tuna, mayonnaise, celery, cucumber, relish, on whole wheat bread

HAM AND SWISS SANDWICH

glazed roasted ham, swiss cheese, lettuce, pickle, mustard, on Rye bread

ROASTED VEGETABLE SANDWICH

roasted peppers, zucchini, asparagus, provolone cheese, on focaccia bread





LUNCH BUFFETS

Minimum 25 guests

LUNCH 1 - COOK OUT - \$42

GREEN SALAD

Local Baby Greens Tomato, Cucumber, Carrots
Choice Ranch Or Lilikoi Vinaigrette

COMPOSED SALADS - PLEASE CHOOSE 2

Napili Kai Slaw Salad w/Avocado Crema
Local Fruit Salad
Island Potato Salad

ENTRÉE - PLEASE CHOOSE 3

American Wagyu Beef Burger
All Beef Hot Dog
Grilled Hawaiian Fish
Bbq Jidori Chicken Breast
Vegetarian "Beyond Burger" (Vegan Option)
Includes Brioche Buns, Lettuce, Tomato, Pickle Chips,
Cheese Selection, Mustard, Mayonnaise, Ketchup

DESSERT

Cookie Selection And Red Velvet Cupcakes

BEVERAGE

Coffee, Tea, Iced Tea, Sodas





LUNCH 2 - SANDWICH BUFFET - \$34

SALADS

Local baby greens (tomato, cucumber, carrot)
Pasta salad (tomato, mozzarella, pesto)

SANDWICH BAR (CHOOSE 3)

Smoked turkey, provolone, pesto aioli, on a fresh baked croissant
Fresh (never canned) tuna salad, lettuce, tomato, on whole wheat
Cranberry chicken salad, baby romaine, on a fresh baked croissant
Salami, turkey and provolone, arugula, on focaccia, oregano vinaigrette
Roasted pepper, tomato, cucumber, mozzarella arugula, on focaccia

DESSERT

Cookie selection and carrot cake

BEVERAGE

Coffee, tea, iced tea, sodas

LUNCH 3 - "PACIFIC ISLAND" - \$42

MISO SOUP

tofu, green onions

SALADS

Bean sprout, watercress, and cucumber salad, tamari vinaigrette
noodle salad w/carrot, cabbage, cilantro, sesame vinaigrette
crispy veggie spring rolls, sweet thai chili dipping sauce

ENTRÉE


Chicken and Maui vegetable stir fry
Oven steamed mahi mahi, cabbage, cilantro-ginger pesto drizzle
Includes coconut and macadamia nut jasmine rice

DESSERT

Lilikoi cheesecake

BEVERAGES

Coffee, tea, iced tea, Hawaiian style POG





**LUNCH 4 - SANDWICH BAR
(MAKE YOUR OWN) - \$38**

SALAD

Local baby greens (tomato, cucumber, carrot)

Pasta salad (tomato, mozzarella, basil pesto)

SLICED MEAT DISPLAY

Glazed ham, smoked turkey breast, grilled chicken breast, roast beef, grilled vegetables

Includes sliced cheddar, provolone, swiss, pepper jack

Lettuce, tomato, sliced onion, pickle chips

BREAD SELECTION

Croissants, sourdough, rye, wheat

DESSERT

Cookies, carrot cake

LUNCH 5 - WRAPS BUFFET - \$36

SALADS

Local baby spinach, sliced mushrooms, shaved onion, ranch

Artichoke, sweet onion, tomato

WRAPS

Turkey blt wrap bacon, lettuce, tomato, whole grain mustard aioli, tortilla

Chicken caesar wrap, grilled chicken, romaine, house made caesar, tortilla

Italian wrapsalami, smoked turkey, provolone, romaine, roasted peppers, pesto aioli, tortilla

Roasted vegetable wrap hummus, tomato, cucumber, feta, arugula, tortilla

DESSERT

Cookie selection and red velvet cake





LUNCH 6 - SALAD BAR BUFFET - \$33

SALADS

Local baby greens (tomato, carrot, cucumber)
Vine ripe tomato, sliced sweet kula onion, fior di latte mozzarella

DISPLAY TRAYS

Grilled chicken breast, spicy shrimp and herb roasted mahi mahi (served chilled)
Baby spinach and baby arugula

SALAD BAR

Cucumber, tomatoes, shaved onion, garbanzo, shredded cheese, hard cooked egg,
pumpkin seeds, croutons, fresh baked la brea rolls

DESSERT

Cookie selection and cheesecake

LUNCH 7 - MEDITERRANEAN BUFFET - \$38

SALADS

Local baby romaine lettuce, house made croutons, napili kai caesar dressing
Caprese salad-vine ripe tomato, fior de latte mozzarella, backyard basil, balsamic drizzle

ENTRÉE

Oven roasted Jidori chicken breast, lemon caper and fresh herb bath
Penne pasta - mushrooms, tomato, spinach, feta, basil pesto
Mixed fresh seasonal vegetables, steamed or sautéed
Fresh baked la brea rolls and sweet butter

DESSERT

Cookie selection and tiramisu





LUNCH 8 - VEGETARIAN BUFFET - \$40

SALADS

Local baby greens (tomato, carrot, cucumber)
Vine ripe tomato, sliced sweet kula onion, fior di latte mozzarella

DISPLAY TRAYS

Grilled chicken breast, spicy shrimp and herb roasted mahi mahi (served chilled)
Baby spinach and baby arugula

SALAD BAR

Cucumber, tomatoes, shaved onion, garbanzo, shredded cheese, hard cooked egg,
pumpkin seeds, croutons, fresh baked la brea rolls

DESSERT

Cookie selection and cheesecake

LUNCH 9 - MEXICAN BUFFET - \$38

SALAD

Kula mixed greens (carrot, cucumber, tomato)
Black bean and corn salad – beans, corn, onion, sweet peppers, cilantro vinaigrette

ENTRÉE

Chicken and beef fajitas
Flour tortillas
Fresh pico de gallo, pineapple tomatillo salsa, sour cream, shredded cheese
Mexican style rice
Refried beans
Chips and salsa

DESSERT

Cookies and chocolate brownies



PLATED LUNCH

Each lunch comes with local fruit salad. Each lunch comes with your choice of one dessert.
Each entrée comes with chef's choice of sides.

FRUIT SALAD

selection of local fruits (watermelon, strawberry, pineapple, etc)

ENTRÉE CHOICE PLEASE CHOOSE 3 FOR YOUR MENU

GRILLED CHICKEN CAESAR SALAD	30
Grilled jidori chicken breast, romaine, house made dressing, marino's croutons	
GRILLED MAHI MAHI CAESAR SALAD	35
Grilled fresh mahi mahi, romaine, house made dressing, marino's croutons	
BASIL PESTO PASTA	32
Fresh made pasta, seasonal mushrooms, spinach, tomato, feta cheese, garlic toast	
CHEF'S CRAB CRUSTED MAHI MAHI	37
Wasabi aioli, sweet soy, steamed vegetables, furikake rice	
SEARED AHI AND SPINACH SALAD	34
Spicy seared sashimi ahi, spinach, tamari vinaigrette, crispy wonton, cucumber, tomato, carrot	
SEA HOUSE BURGER	34
8 Oz. American wagyu beef patty with cheddar, pepper jack, swiss, or provolone	
ROASTED BEET SALAD	30
Beets, kula tomatoes, goat cheese, pepitas, wild arugula, evoo, balsamic	
CRAB CLUB	32
Crab salad on toasted wheat, pepper jack, bacon, lettuce, tomato, avocado, mustard aioli	

DESSERT - PLEASE CHOOSE 1

Tiramisu
Flourless chocolate torte
Carrot cake



DINNER BUFFET

Minimum 25 guests

For dinner events of less than \$25, a small group fee of \$125 will apply
dinners include fresh baked dinner rolls, sweet butter, coffee, decaf and tea

MENU 1 - BEACH BBQ - \$80

SALADS

Upcountry Maui baby lettuce, tomato, cucumber, carrot, lilikoi vinaigrette
sliced tomato, sweet Kula onion, and Hawaiian salt

ENTRÉE

FRESH HAWAIIAN CATCH

tomato, garlic, parsley, caper, pacific shrimp

ASIAN STYLE BBQ RIBS

sweet soy, chili, sweet thai chili, green onions

TERIYAKI CHICKEN BREAST

Jidori chicken breast, tamari, sesame, green onions


ACCOMPANIMENT

Grilled asparagus

Maui garden fresh vegetable stir fry
coconut macadamia nut jasmine rice
fresh baked rolls and sweet butter

DESSERT

Pineapple glazed cheesecake
flourless chocolate torte





MENU 2 - NAPILI BAY - \$74

SALADS

Baby kula romaine lettuce, marino's croutons, pecorino romano, house made caesar
Napili tomatoes, fior de latte mozzarella, backyard basil, balsamic drizzle

ENTRÉE

MACADAMIA NUT CRUSTED MAHI MAHI

Caramelized chili beurre blanc, macadamia nut drizzle

OVEN ROASTED CHICKEN BREAST

Jidori chicken breast, roasted sweet kula onion and sweet pepper, balsamic brown butter sauce

ACCOMPANIMENT

Garlic smashed potato
Maui garden fresh vegetable of the day
Fresh baked rolls and sweet butter

DESSERT

Flourless chocolate torte
NY style cheesecake w/lilikoi drizzle

MENU 3 - "LUAU" STYLE - \$90

SALADS

Upcountry maui baby lettuce, tomato, cucumber, carrot, lilikoi vinaigrette
Chilled green beans, lomi tomato, shaved sweet kula onion
Hawaiian fruit tray

ENTRÉE

MACADAMIA NUT CRUSTED MAHI MAHI

Caramelized chili beurre blanc, macadamia nut drizzle

HULI HULI CHICKEN

Tamari, garlic, ginger, brown sugar, marinade, sesame, green onion

ROASTED PORK "KALUA STYLE"

Smokey slow roasted pork, hawaiian salt, cabbage

ACCOMPANIMENT

Steamed furikake rice
Maui sweet potatoes, coconut, ginger
Maui garden fresh vegetable stir fry
Taro rolls and sweet butter

DESSERT

Coconut cake
NY style cheesecake w/lilikoi drizzle

Sea House
RESTAURANT
Napili Bay, Maui

MENU 4 - VEGETARIAN - \$80

SALADS

Kula arugula and sunflower sprouts, shredded carrot, dried cranberry, balsamic vinaigrette
Maui vine ripened tomato, fior di latte mozzarella cheese, backyard basil, balsamic drizzle

ENTRÉE

SEASONAL MUSHROOM "ORZATTO"

Orzo pasta, seasonal mushrooms, parsley pesto, vegetable broth, pecorino romano cheese

GRILLED POLENTA CAKES

Cheesy polenta, roasted hawaii island alii mushrooms, tomato scampi

CAULIFLOWER STEAKS

Warm mediterranean tomato olive caper salsa

ACCOMPANIMENT

Sliced molokai sweet potato, spinach, coconut milk, ginger

Stir fry broccoli, sweet peppers, ginger, garlic

Coconut macadamia nut jasmine rice

Fresh baked rolls and sweet butter

DESSERT

Tiramisu

Carrot cake

MENU 5 - ITALIAN DINNER - \$80

SALADS

Roasted tomato basil soup, croutons

Baby kula romaine

Cucumber, tomato, feta, olives, oregano vinaigrette

ENTRÉE

Basil crusted fresh hawaiian fish

Sauteed garlic spinach

HERBED CHICKEN

Jidori chicken breast, basil, capers, butter sauce

PASTA POMODORO

Rigitoni, tomato, mozzarella pearls, italian parsley, capers

ACCOMPANIMENT

Green beans and roasted red peppers


3 Cheese risotto cakes, tomato salsa

Fresh baked rolls and sweet butter

DESSERT

Tiramisu

Flourless chocolate torte





MENU 6 - SOUTH OF THE BORDER - \$85

SALAD

BABY KULA ROMAINE

Chopped romaine, croutons, queso fresco, tomato, grilled corn, cucumber, pepitas, chipotle caesar

CUCUMBER SALAD

Sliced cucumber, shaved onion, chili, lime juice, hawaiian salt

ENTREE

SPICE DUSTED MAHI MAHI

Tomato, pickled jalapeno, cilantro, spanish olives, sweet onion

CONTRA FILET OF NY STRIP

Ancho chili rubbed, roasted sweet peppers and onion,
Served w/flour tortillas, sour cream, cheese, shredded cilantro cabbage, lime

ACCOMPANIMENT

Roasted street corn off the cob, sweet peppers, tomato, paprika, chili, cotija cheese, lime
Mexican style rice

Fresh baked rolls and sweet butter

DESSERT

Chocolate torta, whipped cream
Bread pudding, caramel sauce

MENU 7 - LITE DINNER - \$78

SALAD

Baby upcountry maui greens, carrot, cucumber, tomato,
Lilikoi vinaigrette and ranch dressing

ENTRÉE:

SLICED CONTRA FILET OF NY STRIP

Caramelized onions, red wine demi

BLACKENED MAHI MAHI

Warm shrimp, tomato, and corn salsa

ACCOMPANIMENT

Green beans and garlic sautéed mushrooms
Garlic chive smashed fingerling potatoes, evoo and parmesan cheese
Fresh baked rolls and sweet butter

DESSERT

Vanilla pound cake, strawberries, whipped cream
Carrot cake



MENU 8 - STREET FOOD - \$92

SALAD

Chopped kale and arugula, pepperoncini, red onion, tomato, salami, aged provolone
Baby kula romaine lettuce, marino's croutons, pecorino romano, house made caesar

ENTRÉE

FRESH HAWAIIAN FISH SAUTE

Sweet kula onion, fingerling potatoes, arugula, diced tomato, shrimp and brown butter salsa

SAUSAGE AND PEPPERS

Uncle Louie's Maui made italian sausage, sweet peppers, sweet kula onions

RIGATONI AND SHRIMP "MAC CHEESE"

Guava smoked bacon, arugula, roasted garlic, pacific shrimp, caramel onion, basil, gruyere cream

ACCOMPANIMENT

Roasted garlic mushrooms and green beans

Grilled parmesan asparagus

Toasted herb couscous

Fresh baked rolls and sweet butter

DESSERTS

Tiramisu

Flourless chocolate torte





PLATED BANQUET DINNER

For parties under 25 guests
Includes choice of 1 salad, choice of 3 individually priced entrées, and choice of 1 dessert
Dinner includes fresh house baked rolls and sweet butter, coffee, decal, or tea

DINNER SALADS - CHOOSE 1 SALAD FOR YOUR PARTY

TOSSSED UPCOUNTRY FIELD GREENS

With tomato, shredded carrot, tropical fruit salsa, lilikoi vinaigrette

NAPILI KAI CAESAR

Baby kula romaine, pecorino romano cheese, marino's croutons, house made caesar dressing

GREEK SALAD

Baby kula romaine, cucumber, olives, red onion, greek oregano dressing

DINNER ENTRÉE - CHOOSE 3 ENTREES FOR YOUR PARTY

Served with house baked rolls and butter, coffee, decaf, tea.

JIDORI CHICKEN PARMESAN

Jidori chicken breast, hand rolled parmesan gnocchi, mushroom truffle cream

38

PASTA POMODORO

Fresh made fettuccini, fresh tomato, mozzarella pearls, italian parsley, capers
Add pacific shrimp

38

46

MACADAMIA NUT CRUSTED MAHI MAHI

Coconut jasmine rice, macadamia nuts, caramelized chili beurre blanc

50

CENTER CUT FILET MIGNON

Garlic smashed potato, grilled asparagus, red wine demi glace, gorgonzola butter

52

FILET AND LOBSTER TAIL

Petit filet mignon and south african lobster tail

Garlic smashed potatoes, garden fresh vegetables, drawn sweet butter, red wine demi glace

60

DESSERTS - CHOOSE 1 DESSERT FOR YOUR PARTY

FLOURLESS CHOCOLATE TORTE

Lilikoi anglaise, raspberry puree

TIRAMISU

Lady fingers, marsala mascarpone, cacao dust



ACTION STATIONS

Action stations are an enhancement for lunch or dinner parties, not stand alone

Action stations are guaranteed for full guest attendance

No fractions of guest count, guest count increases in increments of 20

For parties of less than 20, a small group fee of \$125 will apply

\$150 Per chef attendant, one chef for every 40 guests

PASTA STATION - \$26 PER PERSON

Based on minimum 20 guests

3-CHEESE RAVIOLI

Spinach, garlic cream, garlic butter

ORECCHIETTE PASTA

Mushrooms, zucchini, red pepper, sweet kula onion, broccoli, pesto cream

RIGATONI PASTA

Tomato, basil, garlic butter, mozzarella pearls

SALAD STATION - \$24 PER PERSON

Choose 3 salads

CAESAR SALAD

Baby romaine, marino's croutons, pecorino romano cheese, house made caesar dressing

TOMATO SALAD

Escabedo farm vine ripe tomatoes, fresh mozzarella, basil, balsamic vinaigrette

COUSCOUS TABBOULEH

Cucumber, diced tomato, mint, feta cheese, parsley, lemon, evoo

CHOPPED SALAD

Shaved romaine, kale, salami, aged provolone, tomato, sweet kula onion, garbanzo, red wine oregano vinaigrette

ARUGULA SALAD

Arugula, spinach, mushrooms, shaved sweet kula onion, carrot, radish, crispy pepitas, feta, lemon garlic vinaigrette





CARVING STATIONS

Action stations guaranteed for full guest attendance
No fractions of guest count, guest count increases in increments of 20
For parties of less than 20, a small group fee of \$125 will apply
\$150 Per chef attendant, one chef for every 50 guests

HERB ROASTED PRIME RIB OF BEEF

Pan jus, horseradish cream, oven fresh rolls
\$360 Per 20 people

CONTRA FILET OF PRIME GRADE NEW YORK STRIP

Red wine demi glace, whole grain mustard, horseradish cream, oven fresh rolls
\$340 Per 20 guests

PRIME TENDERLOIN OF BEEF

Red wine demi glace, pickled onions, oven fresh rolls
\$ 400 Per 20 guests

Carving stations slow roasted prime rib with rolls and condiments, serves estimated 25 ppl. \$400 Whole roasted ny strip with rolls and condiments, serves estimated 20 ppl. \$400 Beef tenderloin with rolls and condiments, serves estimated 10 ppl. \$350 Hoisin plum glazed pork loin with rolls and condiments serves estimated 20 ppl. \$250 Roast turkey with rolls and condiments, serves estimated 20 ppl. \$250



H O S T B A R

27 guest minimum

HOUSE BRANDS

Amsterdam Vodka, Amsterdam Gin, Jack Daniels, Johnny walker red scotch, trader Vic's rum light dark and coconut, Camarena Silver Tequila

14

TOP SHELF BRANDS

Kettle one vodka, Rum Haven Rum, Tanqueray Gin, Redemption Bourbon, Camarena Rapasado, Johnny walker black

16

SPECIALTY COCKTAILS

Mai Tai, Ono Lychee Martini, Lilikoi Rita

15

B E E R S

DOMESTIC BEERS

Bud light, Coors light, Becks non-alcoholic

7

IMPORT BEERS

Corona, Heineken, Stella

8

SPECIALTY BEERS

Kona Longboard Lager, Maui Brew coconut porter, Kona island seltzer

10



H O S T B A R

27 guest minimum

SPARKLING

LAMARCA , <i>Prosecco Veneto IT</i>	46
GRUET , <i>Brut Rose NV NM</i>	57
PIEPER HEIDSIECK <i>Brut NV Champagne FR</i>	80

ROSE

YES WAY ROSE , <i>French Blend FR</i>	42
CHAPOUTIER BELLERUCHE GRENASHE , <i>Cinsault, Syrah, Rhone FR</i>	52

WHITE

J VINEYARDS , <i>Pinot Gris, CA</i>	48
WHITE HAVEN SAUVIGNON BLANC , <i>Marlborough NZ</i>	50
CHALK HILL CHARDONNAY , <i>Sonoma CA</i>	56
STAG LEAP WINE CELLARS 'KARIA' CHARDONNAY <i>Napa Valley CA</i>	90

RED

FOUR GRACES PINOT NOIR , <i>Willamette OR</i>	60
J VINEYARDS PINOT NOIR , <i>Russian River CA</i>	83
BEAULIEU VINEYARDS BV, MERLOT , <i>Napa CA</i>	56
BERINGER 'KNIGHTS VALLEY' CABERNET SAUVIGNON , <i>Napa CA</i>	72
LANCASTER CABERNET SAUVIGNON , <i>Alexander Valley CA</i>	102
STAG'S LEAP WINERY CABERNET SAUVIGNON , <i>Napa CA</i>	130

CANYON ROAD

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay, Pinot Grigio	35
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ASSORTED SOFT DRINKS	5
ASSORTED FRUIT JUICE	7 per serving
half gallon pitcher	35
BOTTLED WATER SPARKLING OR FLAT	6
ASSORTED HOT TEAS	6
BREWED ICE TEA PER GALLON	30
COFFEE BREAK PER GALLON	45