



## SNACKS

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

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

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

Minimum 20 pieces per selection, Minimum 3 selections

### COLD PUPU (HORS D'OEUVRES)

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

### HOT PUPU (HORS D'OEUVRES)

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

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### CHEESE PLATTER - \$24 PER GUEST

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

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

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

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**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**

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

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**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

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### NAPILI BAY CONTINENTAL BREAKFAST - \$21

includes coffee, decaf, tea

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#### 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

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

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#### 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

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<b>PANCAKES W/MAPLE AND COCONUT SYRUP</b>	\$8
<b>BANANA/MACADAMIA NUT PANCAKES W/MAPLE AND COCONUT SYRUP</b>	\$10
<b>MOLOKAI SWEETBREAD FRENCH TOAST</b>	\$8
<b>ADDITIONAL MEAT SELECTION</b>	\$6
<b>OATMEAL</b> plain or haupia - w/brown sugar, golden raisins, local honey, walnuts	\$7
<b>SMOKED SALMON, BAGEL, ONION, TOMATO, CAPERS, CREAM CHEESE</b>	\$16
<b>OMELET STATION</b> 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

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

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### **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

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### LUNCH 1 - COOK OUT - \$42

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#### **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**

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**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**

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**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**

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**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**

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**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 wrap salami, 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**

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**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**

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**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**

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**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**

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**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

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

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### MENU 1 - BEACH BBQ - \$80

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#### **SALADS**

Upcountry Maui baby lettuce, Tomato, Cucumber, Carrot, Cilikoi 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





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**MENU 2 - NAPILI BAY - \$74**

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**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

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**MENU 3 - "LUAU" STYLE - \$90**

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**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

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### **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

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### **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**

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**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**

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**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**

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**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





# LARGE PARTY DINNER

RESERVATIONS AT 5:30 PM AND 7:30 PM

**\$75 PER PERSON**

## SALAD

### MIXED GREEN SALAD

with lilikoi vinaigrette

### CESAR SALAD

with house made Cesar dressing

## PUPU

FAMILY STYLE APPETIZER - CHOOSE ANY TWO FOR YOUR MENU  
ADDITIONAL \$8 PER PERSON

### CLASSIC COCONUT SHRIMP

tropical fruit salsa + Asian slaw + sweet Thai chili sauce

### POKE NACHOS

Sashimi grade tuna poke served in a bowl with crispy wonton chips

### CAULIFLOWER "WINGS"

Hawaiian tamari-chili sauce + jalapeno + ranch

## ENTREE

CHOOSE ANY THREE FOR YOUR MENU

### BASIL CRUSTED CATCH

Basil crusted catch + mascarpone cheese risotto + basil pesto + Pecorino Romano

### TEMPURA TOFU

Roasted pepper + sweet Kula onion + crisp potato + wild arugula + brown butter vinaigrette

### MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine rice + macadamia nut drizzle + caramelized chili beurre blanc

### CENTER CUT FILET MIGNON

Smashed potatoes + fresh local vegetable + crisp onion strings + peppercorn sauce

### FRESH JIDORI CHICKEN "PARMESAN"

Chicken breast + parmesan gnocchi + mushroom + truffle cream

### PASTA POMODORO

Fettuccini + fresh tomato + mozzarella pearls + parsley + capers

## DESSERT

### TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

### FLOURLESS CHOCOLATE TORTE





## 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

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### 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

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### 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

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### **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

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### 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

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### 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

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

### ROSE

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

### WHITE

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

### RED

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

<b>ASSORTED FRUIT JUICE</b>	\$5
half gallon pitcher	\$7 per serving
<b>BOTTLED WATER SPARKLING OR FLAT</b>	\$35
<b>ASSORTED HOT TEAS</b>	\$6
<b>BREWED ICE TEA PER GALLON</b>	\$6
<b>COFFEE BREAK PER GALLON</b>	\$30
	\$45