## Snacks

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Cookie Assortment</td>
<td>30 per dozen</td>
</tr>
<tr>
<td>Assorted Candy/Candy Bars</td>
<td>4 per person</td>
</tr>
<tr>
<td>Nutra Grain Bars and Granola Bars</td>
<td>3 per person</td>
</tr>
<tr>
<td>High Energy Bars/Protein Bars</td>
<td>4 per person</td>
</tr>
<tr>
<td>Yogurt Granola “Jar”</td>
<td>6 per person</td>
</tr>
<tr>
<td>Individual Yogurt or Greek Yogurt</td>
<td>4 per person</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>2 per piece</td>
</tr>
<tr>
<td>Fresh Fried Tortilla Chips and Salsa</td>
<td>5 per person</td>
</tr>
<tr>
<td>Homemade Potato Chips and Ranch-Sour Cream Dip</td>
<td>5 per person</td>
</tr>
<tr>
<td>Assorted Individual Bags of Chips</td>
<td>4 per person</td>
</tr>
<tr>
<td>Mixed Nut Shooters</td>
<td>4 per person</td>
</tr>
</tbody>
</table>

## Beverages

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>4 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>4 each</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>4 each</td>
</tr>
<tr>
<td>Gatorade</td>
<td>5 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>5 each</td>
</tr>
<tr>
<td>Red Bull/Energy Drink</td>
<td>6 each</td>
</tr>
<tr>
<td>Iced Tea/Lemonade</td>
<td>30 per gallon</td>
</tr>
<tr>
<td>Regular/Decaf Kaanapali Coffee</td>
<td>60 per gallon</td>
</tr>
<tr>
<td>Assorted Hot Tea</td>
<td>60 per gallon</td>
</tr>
</tbody>
</table>

---

Sea House Restaurant
Napili Bay, Maui
# Reception Pupu (Hors D’Oeuvres) - Priced Per Piece

Minimum 20 pieces per selection, Minimum 3 selections

## Cold Pupu (Hors D’Oeuvres)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gazpacho Shot, Chili Splash</td>
<td>5</td>
</tr>
<tr>
<td>Deviled Egg</td>
<td>3</td>
</tr>
<tr>
<td>Caramelized Onion and Goat Cheese Bruschetta</td>
<td>4</td>
</tr>
<tr>
<td>Crab Salad Bruschetta, Tomato, Chive Oil</td>
<td>5</td>
</tr>
<tr>
<td>Avocado and Spicy Seared Ahi Bruschetta, Micro Cilantro</td>
<td>6</td>
</tr>
<tr>
<td>Smoked Salmon Mousse, Cucumber, Caper, Parsley</td>
<td>5</td>
</tr>
<tr>
<td>Snow Crab Claw, Cocktail Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Steamed Prawn “Lollipop”, Cocktail Sauce</td>
<td>4</td>
</tr>
<tr>
<td>House Fried Waffle Fries, Crème Fraiche, Tobiko Caviar</td>
<td>4</td>
</tr>
</tbody>
</table>

## Hot Pupu (Hors D’Oeuvres)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage Stuffed Muchrooms</td>
<td>4</td>
</tr>
<tr>
<td>Hibachi Beef Sticks, Napili Kai BBQ</td>
<td>4</td>
</tr>
<tr>
<td>Vegetable Spring Rolls, Sweet Thai Chili Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Chicken Sate Sticks, Peanut Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Pork Pot Stickers, Tamari Ponzu</td>
<td>3</td>
</tr>
<tr>
<td>Coconut Crusted Shrimp, Sweet Thai Chili Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Napili Kai Baby Back Ribs</td>
<td>3.50</td>
</tr>
<tr>
<td>Crispy California Sushi Roll</td>
<td>2 per slice</td>
</tr>
</tbody>
</table>
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
<table>
<thead>
<tr>
<th>增强选项 - 每人定价</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>玉米糖浆煎饼</td>
<td>8</td>
</tr>
<tr>
<td>巴纳纳/杏仁煎饼配玉米糖浆</td>
<td>10</td>
</tr>
<tr>
<td>摩洛凯甜面包法式吐司</td>
<td>8</td>
</tr>
<tr>
<td>增加肉类选择</td>
<td>6</td>
</tr>
<tr>
<td>燕麦粥</td>
<td>7</td>
</tr>
</tbody>
</table>

**传统煎饼**
- 8
- 10
- 8
- 6
- 7

**烟熏三文鱼、奶油芝士、面包圈、洋葱、番茄、小玉米、毛豆**
- 16

**煎蛋台**
- 12/人
- 鸡蛋、蛋白、搅拌鸡蛋、甜椒、切达奶酪、番茄、甜洋葱、蘑菇、菠菜、火腿香肠、培根
- 请留意煎蛋台不包括2小时厨师费250

**早餐套餐**
- 最少20人
- 包括果盘、咖啡或脱咖啡因、茶

<table>
<thead>
<tr>
<th>选项</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>费用</td>
<td>20</td>
</tr>
<tr>
<td>费用</td>
<td>19</td>
</tr>
<tr>
<td>费用</td>
<td>19</td>
</tr>
</tbody>
</table>

**Napili Kau早餐**
- 煎蛋
- 培根、香肠、葡萄牙香肠
- 早餐土豆、米饭或水果杯
- 喜欢的吐司

**摩洛凯甜面包法式吐司**
- 糖霜双层切片甜面包、枫糖或椰子酱
- 加培根或葡萄牙香肠 - 5美元补充

**秘密食谱全脂奶油煎饼**
- 全份，香蕉和杏仁
- 加培根或葡萄牙香肠 - 5美元补充
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
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, shole 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

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

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
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 “ORIZATTO”
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

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

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**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
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

TOSSED 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 ENTRÉES 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 parasley, capers 38
Add pacific shrimp 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
### HOST BAR

27 guest minimum

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE BRANDS</td>
<td>14</td>
</tr>
<tr>
<td>Amsterdam Vodka, Amsterdam Gin, Jack Daniels, Johnny walker red scotch, trader Vic's rum light dark and coconut, Camarena Silver Tequila</td>
<td></td>
</tr>
<tr>
<td>TOP SHELF BRANDS</td>
<td>16</td>
</tr>
<tr>
<td>Kettle one vodka, Rum Haven Rum, Tanqueray Gin, Redemption Bourbon, Camarena Rapasado, Johnny walker black</td>
<td></td>
</tr>
<tr>
<td>SPECIALTY COCKTAILS</td>
<td>15</td>
</tr>
<tr>
<td>Mai Tai, Ono Lychee Martini, Lilikoi Rita</td>
<td></td>
</tr>
</tbody>
</table>

### BEERS

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
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</thead>
<tbody>
<tr>
<td>DOMESTIC BEERS</td>
<td>7</td>
</tr>
<tr>
<td>Bud light, Coors light, Becks non-alcoholic</td>
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</tr>
<tr>
<td>IMPORT BEERS</td>
<td>8</td>
</tr>
<tr>
<td>Corona, Heineken, Stella</td>
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</tr>
<tr>
<td>SPECIALTY BEERS</td>
<td>10</td>
</tr>
<tr>
<td>Kona Longboard Lager, Maui Brew coconut porter, Kona island seltzer</td>
<td></td>
</tr>
</tbody>
</table>
SPARKLING
LAMARCA, Prosecco Veneto IT 46
GRUET, Brut Rose NV NM 57
PIEPER HEIDSIECK Brut NV Champagne FR 80

ROSE
YES WAY ROSE, French Blend FR 42
CHAPOUTIER BELLERUCHE GRENASHE, Cinsault, Syrah, Rhone FR 52

WHITE
J VINEYARDS, Pinot Gris, CA 48
WHITE HAVEN SAUVIGNON BLANC, Marlborough NZ 50
CHALK HILL CHARDONNAY, Sonoma CA 56
STAG LEAP WINE CELLARS ‘KARIA’ CHARDONNAY Napa Valley CA 90

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

CANYON ROAD
Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay, Pinot Grigio 35

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