



Appetizers

Herbed Cheese Cups~garlic, walnuts, apple

Zucchini Rolls~ Hawaiian herbed goat cheese and roasted red pepper

Kamuela Tomato Bruschetta~fresh basil & Parmigianino

Roasted Garlic Basil Pesto on Crostini

Hummus on Pita Chips~tomato cucumber relish

Crab Salad on Belgium endive

Ahi Poke~ wasabi and ginger

Ahi Sashimi~shoyu ponzu and wasabi

Seared Ahi with Caponata Relish~eggplant, olives, pinenuts and basil

Curried Chickpea Canapés~ ginger carrot butter, almonds and cilantro

Fruit Soup Shooters

Garlic Roasted Shrimp Cocktail

Caviar with Lemon tofu cream on blini

Mini Stuffed Red Potato with caviar and crème fraiche

Truffle-Scented Risotto in phyllo

Spinach, Sun-Dried Tomato and Feta Purse

Bacon Wrapped Ginger Soy Scallops

Polenta and Chicken Tartlets~pesto and cranberries

Appetizers (continued)

Beef Satay~mango~plum sauce, sesame, ginger

Chicken Satay, spicy peanut sauce

Tempeh Satay~ curried cashew sauce

Shrimp Satay~ spiced pistachio chutney

Macadamia Nut Prawns with papaya~ chili sauce

Wontons~collard greens, cream cheese and Hawaiian sea salt

Crab Cakes~ roasted red pepper aioli

Polenta crostini~ sausage ragout and basil chifinade

Chicken cigars~ sweet and sour dipping sauce

Seared Beef Tenderloin with balsamic & cilantro

Lamb Tikka, yogurt cardamom sauce

Appetizer Displays

Lemon Basil Dip with Potato Wedges

Artichoke Tarragon Dip

Chef Lee's Bleu Cheese Mousse

Imported & Domestic Cheese Display accompanied with Assorted Crackers

Cheese Torta ~ Layered Display with Pesto and Sun Dried Tomatoes

Plated Appetizers

Thai Glazed Chicken Lettuce Wraps

Crab Martini with Asparagus & Olives

Salads

(Please select one)

Spinach salad with strawberries, hearts of palm, walnuts and poppy seed dressing

Grilled Prosciutto wrapped endive with balsamic-fig reduction

Arugula, Roasted Duck Confit, cranberries, goat cheese, walnuts and vanilla shallot champagne vinaigrette

Upcountry greens, Kamuela tomatoes with citrus vinaigrette and pesto wafers

Pear salad on mixed baby greens, hazelnuts, sage and crème fraîche

Tomato salad with Hawaiian goat cheese, olive oil, balsamic and fresh basil

Hearts of romaine with creamy Caesar dressing and parmigiano-reggiano

Soups

(Please select one)

Creamy Tomato and Red Pepper Bisque

Chilled Gazpacho (Maui Organic Vegetables)

Hamakua Coast Mushroom with cream nage

*Ask for our featured seasonal soups

Pasta

(Please select one)

Butternut Squash Ravioli with Browned Sage Butter

Garlic Cream Sauce with Parmigiano - Reggiano

Penne Pasta with wild Hamakua Mushroom Sauce

Tomato, Basil, Garlic with Parmigiano-Reggiano

Entrées

Chicken

Roasted and stuffed with boursin cheese
Greek Spiced Grilled
Baked with sage-gorgonzola sauce
Teriyaki and grilled pineapple

Beef

Filet of tenderloin with mushroom bordelaise sauce
Herb crusted prime rib of beef with au jus and creamy horseradish
Strip steak with Maui onion- red wine Reduction
Hawaiian island marinated grilled prime beef

Seafood

Macadamia nut crusted fresh catch with citrus glaze
Sesame crusted fresh catch with ginger lime beurre blanc sauce
Seared fresh catch with cilantro butter and garlic lime
Bacon wrapped stuffed shrimp with spicy cocktail sauce
Sea Scallops with cilantro gremolata with beurre blanc

Pork

Tuscan pork roast with garlic, rosemary and golden wine sauce
Roasted pork loin with mango chutney
Thai Ginger Rubbed tenderloin, green curry sauce

Lamb

Broiled lamb chop with mint-basil pesto
Lamb Chop with parsley demi glace, pea puree

Also Available

Land & Sea Duo Menu

Luau

Brunch

Cocktail Reception

Buffet Menu

Vegetarian Menu

Entrées are served with Chef's selection of starch and vegetable

Selected fresh breads and butter

Kona coffee, decaffeinated coffee and hot tea service

Specialty coffee station available

Gourmet Coffee, Fresh Whipped Cream, Rock Candy Sticks, Assorted Flavored Syrups
Hot Chocolate and dustings of Cocoa, Cinnamon and Tahitian Vanilla Sugar

Desserts

(Please select one)

Chocolate Carmel Puffs with Hawaiian vanilla bean ice cream

Miniature and individual cheesecakes - seasonal selection available

Lava Lava Cake, Tahitian vanilla crème anglaise

Chocolate Cinnamon Cake, rosemary crème

Raspberry Chocolate Mousse, white chocolate topping

Macadamia nut tarts with orange zest

Fruit Carpaccio, lemongrass glaze & jalapeno lime yogurt

Crème Brûlée (Lilikoi, Banana, Chocolate, Vanilla, Coconut)

Smoked Mozzarella with honey and figs in phyllo

Poached Pears with Grand Marnier, ginger and Hawaiian vanilla bean ice cream

Tiramisu trifle- Kona coffee espresso, mascarpone crème

Assorted Tropical Chocolate Dipped Fruit (display or plated)

Prices subject to 15% service charge and 4.16% sales tax

Plated Menu requires a guarantee of 20 or more guests
(Sur-charge will apply to groups of less than 20)

Buffet Menu requires a guarantee of 25 or more guests
(Sur-charge will apply to groups of less than 25)

Wedding Cake Cutting Fee to apply to wedding events