EVENT MENUS
GREAT START
44 per person

Orange Juice, Pineapple Juice, Local Guava Nectar
Seasonal Island and Domestic Fruit
Cold Cereals, Skim and Whole Milk
Granola
Oatmeal, Brown Sugar, Warm Milk
House Made Bakery Pastries and Assorted Bread
Sweet Butter and Island Preserves
Bagels, Cream Cheese
Farm Fresh Scrambled Eggs, Chives, Tomatoes

Breakfast Meats (select two):
Turkey Bacon, Pork Link, Portuguese Sausage, Chicken Mango Sausage, Ham

Breakfast Potatoes (select one):
Hash Browns, Roasted Fingerling Potatoes with Maui Onions, Red Bliss Potatoes with Peppers and Mushrooms

Breakfast Sweets (select one):
Cheese Blintz, Kula Strawberry Coulis
Hawaiian Sweet Bread French Toast, Macadamia Nut Butter
Belgian Waffles, Pina Colada Compote, Kula Strawberries, Whipped Cream
Buttermilk Pancakes, Macadamia Nut Pancakes or Local Banana Pancakes (select one)
Whipped Butter, Maple and Coconut Syrup

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/09)
The following are designed and priced to complement your Great Start selections and may not be ordered a la carte. Minimum of 50 Guests ~ Culinary Attendant Required at 350

### SMALL PLATES
- **Burrito, Scrambled Eggs, Smoked Bacon, Chives, Cheddar** 5 each
- **Classic Eggs Benedict, Grilled Canadian Bacon, Hollandaise** 7 each
- **Vegetarian Egg White Frittata, Asparagus, Zucchini, Hamakua Mushrooms, Baby Spinach** 7 each
- **Baked Breakfast Strata, Egg Soaked Focaccia, Bacon, Sausage, Maui Onion, Green Onion, Swiss Cheese** 6 each
- **Quiche, Thick Cut Hickory Smoked Bacon, Fresh Herbs, Cheddar Cheese** 6 each
- **Hawaiian Ranchers Loco Moco, Natural Ground Beef Patty, Choice of White or Brown Rice, Hamakua Mushroom Gravy, Fried Egg** 10 each

### OMELETTES
- **12 per person**
  - Farm Fresh Eggs, Egg Whites, Organic Eggs (additional 2)
  - Haiku Tomatoes, Baby Spinach, Hamakua Mushrooms,
  - Bell Peppers, Maui Onion, Hawaiian Chili Peppers
  - Ham, Hickory Smoked Bacon, Portuguese Sausage,
  - Cheddar, Jack and Swiss Cheese, Tomato Salsa

### PANCAKES
- **12 per person**
  - Buttermilk or Whole Wheat Pancakes
  - Toppings Include: Blueberries, Local Banana, Chocolate Chips,
  - Macadamia Nuts, Carrot Cake Crumbles, Lilikoi Curd,
  - Whipped Butter, Maple and Coconut Syrup

### HAWAIIAN SWEET BREAD FRENCH TOAST
- **12 per person**
  - Toppings Include: Local Banana-Nuttela, Peanut Butter, Maui Honey,
  - Macadamia Nuts, Powdered Sugar
  - Whipped Butter, Maple and Coconut Syrup

### Prices
Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/09)
**ISLAND SMOOTHIES** Attendant Required at 350  
15 each  
Seasonal Availability. Select 4 of the following:  
Blueberries, Local Banana, Kula Strawberries, Maui Pineapple, Melon, Papaya, Celery, Kale, Spinach  
-OR-  
**DOC EMERSON’S SMOOTHIES:** Select 3 of the following:  
Tropical Tsunami (spinach, pineapple, papaya, banana, water)  
Green Power (banana, spinach, vanilla almond milk, water, agave nectar)  
Watermelon Slushy (lemon, watermelon, strawberries, orange, agave nectar)  
Spinach Sunrise (orange juice, spinach, ice cubes)  
Creamy Orange (vanilla almond milk, orange juice)  
The Golden Cup (pineapple, banana, apple juice)  
Apple Pear Banana (apple, banana, pear, spinach, celery, water)  

**FARM TO BAR**  
Bloody Mary, Haiku Tomato Juice, Ocean Vodka  
Mimosa, Lilikoi, Mango, Pineapple, Louis Roederer  
15 each  
17 each  

**BUBBLES ~ by the glass**  
Prosecco, Enza, Italy  
Domaine Carneros, Brut, Carneros  
17  
19  

**BUBBLES ~ by the bottle**  
Prosecco, Enza, Italy  
Champagne, Louis Roederer, France  
60  
106  

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/08)
TO GO

COOL
28 per person
Seasonal and Local Fruit Cup
Select Two: Bagel, Bran Muffin, Blueberry Muffin, Chocolate or Plain Croissant
Sweet Butter and Island Preserves
Orange Juice

WARM
36 per person
Seasonal and Local Fruit Cup
Select One: Scrambled Eggs, Cheddar Cheese, Canadian Bacon on Toasted Bagel
~or~
Breakfast Burrito Scrambled Eggs, Portuguese Sausage, Tomato, Jack Cheese, Scallions
Orange Juice

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/08)
BARISTA

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (15/09)

PLANTATION
25 per person
Doughnuts – Glazed, Custard Filled, Cinnamon Sugar
Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

HALEAKALA
25 per person
Cupcakes – Banana Macadamia Nut, Coconut Lilikoi, Maui Coffee & Chocolate, Vanilla Strawberry
Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

KULA
27 per person
Pan de Coco
Malasadas
Ono Farm Banana Bread
Manju – Apple or Azuki Beans
Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

WAILEA
14 per person
Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

Price is based on a maximum of 30 minutes and a minimum of 25 people.
BREAKS

BEVERAGES

Kona Blend Coffee, Decaffeinated Coffee, Selection of International and Herbal Teas 97 per gallon
Iced Kona Coffee Drinks, Whipped Cream, Shaved Chocolate, Ground Cinnamon 102 per gallon
Starbucks Chilled Bottled Frappuccino 7 each
Fresh Orange and Pineapple Juices and Local Guava Nectar 32 per quart
Tomato, V-8, Apple Juice and Lemonade 32 per quart
Mango Iced Tea or Traditional Iced Tea 25 per quart
Non-Alcoholic Tropical Fruit Punch 105 per gallon
Mai Tai Punch 315 per gallon
Assorted Soft Drinks 6 each
Mineral Waters 6 each
Tropical Drink served in a Maui Pineapple 31 each
Non-Alcoholic Tropical Drink served in a Maui Pineapple 26 each
Individual Assorted Juices 7 each
Red Bull 8 each
Powerade 7 each

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/08)
### FRUIT DISPLAY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tropical Fruit Skewers</td>
<td>52 per dozen</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>60 per dozen</td>
</tr>
<tr>
<td>Chocolate Covered Dried Pineapple and Mango</td>
<td>65 per dozen</td>
</tr>
</tbody>
</table>

### HOME-MADE PASTRIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Assorted Breakfast Pastries with Butter and</td>
<td>59 per dozen</td>
</tr>
<tr>
<td>Preserves</td>
<td></td>
</tr>
<tr>
<td>Bagels with Cream Cheese (Regular and Nonfat)</td>
<td>48 per dozen</td>
</tr>
<tr>
<td>Home Style Cookies (Chocolate Chip, Oatmeal-Granola,</td>
<td>59 per dozen</td>
</tr>
<tr>
<td>Peanut Butter, Chocolate-</td>
<td></td>
</tr>
<tr>
<td>Coconut Pecan, Coconut Macaroons, White Chocolate Macadamia Nuts, Assorted Biscotti</td>
<td></td>
</tr>
<tr>
<td>Macadamia Nut Brownies, Pan de Coco, Malasadas, Mango or</td>
<td>59 per dozen</td>
</tr>
<tr>
<td>Banana Bread, Coffee Cake</td>
<td></td>
</tr>
<tr>
<td>Assorted Cupcakes</td>
<td>65 per dozen</td>
</tr>
</tbody>
</table>

### SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Fruit Yogurts</td>
<td>5 each</td>
</tr>
<tr>
<td>Individual Greek Yogurts</td>
<td>6 each</td>
</tr>
<tr>
<td>Maui Potato Chips, Tortilla Chips or Pretzels (12-oz.</td>
<td>17 per basket</td>
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<tr>
<td>basket)</td>
<td></td>
</tr>
<tr>
<td>Taro Chips or Vegetable Chips (12-oz. basket)</td>
<td>20 per basket</td>
</tr>
<tr>
<td>Maui Onion Dip, Tomato Salsa or Ranch Dip (16-oz. bowl)</td>
<td>20 per bowl</td>
</tr>
<tr>
<td>Guacamole (16-oz. bowl)</td>
<td>27 per bowl</td>
</tr>
<tr>
<td>Warm Soft Pretzels with Spicy Mustard and Cheese Dip</td>
<td>39 per dozen</td>
</tr>
<tr>
<td>Mixed Nuts (7-oz. bowl)</td>
<td>23 per dozen</td>
</tr>
<tr>
<td>Spiced Mixed Nuts or Dry Roasted Macadamia Nuts (7-oz.</td>
<td>35 per bowl</td>
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<tr>
<td>bowl)</td>
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<tr>
<td>Trail Mix with Dried Fruit (16-oz. bowl)</td>
<td>40 per bowl</td>
</tr>
<tr>
<td>Whole Seasonal Fruit</td>
<td>48 per dozen</td>
</tr>
<tr>
<td>Häagen Dazs™ Ice Cream Bars or Dryers™ Frozen Fruit Bars</td>
<td>8 each</td>
</tr>
<tr>
<td>Individual Packages of Fig Newtons, Rice Krispie Treats</td>
<td>4 each</td>
</tr>
<tr>
<td>or Candy Bars</td>
<td></td>
</tr>
<tr>
<td>Individual Packages of Potato Chips, Granola Bars, Gold</td>
<td>5 each</td>
</tr>
<tr>
<td>Fish Crackers, Chocolate Chip Cookies</td>
<td></td>
</tr>
<tr>
<td>Individual Packages of Maui Onion Potato Chips and/or</td>
<td>6 each</td>
</tr>
<tr>
<td>Assorted Chips</td>
<td></td>
</tr>
<tr>
<td>Selection of Sliced Low Carbohydrate Wraps (Chicken</td>
<td>69 per dozen</td>
</tr>
<tr>
<td>Caesar, BLT, Thai Chicken Salad, Feta Quinoa &amp; Lemon,</td>
<td></td>
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<tr>
<td>Hummus &amp; Grilled Vegetables, Turkey Club, Roast Beef</td>
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<tr>
<td>Havarti)</td>
<td></td>
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<tr>
<td>Hummus Shots with Carrot &amp; Celery Sticks</td>
<td>96.00 per dozen</td>
</tr>
</tbody>
</table>

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ENHANCE YOUR BREAK

SHAVE ICE
Minimum of 25 people
10 per person

Flavors: Vanilla, Coconut, Mango, Strawberry, Banana

Includes: Mochi Balls, Azuki Beans, Tapioca Pearls, Condensed Milk

Add Vanilla Ice Cream Scoop 4 per scoop

SWEET & SALTY
18 per person
Lollipops, Li Hing Mui, Assorted Candy, House-Made Fudge, Chocolate Covered Macadamia Nuts, Chocolate Covered Acai Berries
Cheese Crisps, Pretzels, Spiced Nuts, Truffle Popcorn

COTTON CANDY MACHINE
5 per person
Culinary Attendant at 350

LUSHIES
17 per person
Shave Ice With A Kick!
Choose Up To 3 Flavors:
Vanilla, Coconut, Mango, Strawberry, Banana

Choose A Liquor:
Tequila, Rum, Vodka

Beverage Attendant at 150

BUILD YOUR OWN BRUSCHETTA
21 per person
Bagel Chips
Herb Focaccia Croutons
Tomato Pico de Gallo
Marinated Hamakua Mushrooms
White Bean & Truffle Puree
Basil Roasted Peppers
Balsamic Reduction
Parmesan Cheese

BREAK ON THE RUN
20 per person
Make Your Own Trail Mix:
Banana Chips, Dried Cranberries, M&M's, Mixed Nuts, Yogurt Covered Pretzels, Golden Raisins, Sunflower Seeds, Shredded Coconut

Price is based on a maximum of 30 minutes and a minimum of 25 people.

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BUFFET

THE ISLANDS
64 per person

Local Fruit Cocktail
Seared Ahi Poke
Island Fish Ceviche, Lime, Coconut
Tako (octopus), Pohole Fern, Kahuku Sea Asparagus, Kim Chee Dressing
Waipoli Garden Greens, Carrot, Cucumber, Papaya Seed, Citronette Balsamic Dressing
Grilled Big Island Hearts of Palm, Cilantro-Basil Pesto
Curry Paste Marinated Island Fish, Fresh Maui Allspice Leaves
Stir Fried Molokai Prawns, Snap Peas, Carrots, Celery
Roasted Duck, Green Beans, Shiitake Mushroom
Pineapple Braised Hawaiian Ranchers Short Ribs
Sticky Jasmine Rice, Toasted Macadamia Nuts
Skillet Roasted Local Harvest Vegetables

SWEET BITES

Mango Trifle
Coconut Sago, Melon
Waialua Estate Chocolate Cake
Banana Cream Pie

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 50 Guests.
SOUTH OF THE BORDER
Minimum of 50 Guests

64 per person

Fruit Cubes, Chili-Coconut Marinade
Mixed Green Salad, Black Olives, Tomatoes, Cucumbers, Charred Tomato Chipotle Vinaigrette
Rock Shrimp Salad, Grilled White Kula Corn, Maui Onion, Avocado, Tortilla Crisp, Cilantro-Lime Sauce
Baja Style White Fish Ceviche

Lunch Entrée (select two):
Tequila Lime Marinated Island Fish
Carne Asada Marinated Beef
Chipotle Chicken Thighs
Hard Corn and Soft Flour Shells, Cabbage, Lime, Chopped Haiku Tomato, Cilantro, Guacamole, Salsa, Pico De Gallo, Shredded Cheddar & Jack Cheese, Sour Cream
Caramel Flan
Mexican Lime-Chocolate Torta
Tres Leches Cake

LITTLE ITALY
Minimum of 50 Guests

64 per person

Marinated Grilled Vegetables
Pickled Artichokes, Sun Dried Tomatoes, Herb Marinated Mixed Olives
Cannellini Bean Salad, Mushrooms, Pesto Dressing
Haiku Tomato-Mozzarella Salad, EVO, Balsamic Reduction
Salumi-Italian Cured Meat, Parma Ham, Mortadella, Coppa
Grilled Garlic-Parmesan Ciabatta
Caesar Salad
Pasta (select two):
Gemelli Pasta, Bolognese Sauce
Rigatoni, House Made Italian Sausage, Broccoli, Parsley, Basil, Mollicata Bread
Porcini Mushroom Ravioli, Light Marinara Sauce, Basil, Semi-Dried Haiku Tomatoes
Roasted Chicken Thighs Cacciatore
Pan Seared Island Fish Puttanesca
Tiramisu
Biscotti
Cannoli

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 50 Guests.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/08)
BUFFET

GRILLED GRINDZ
64 per person

Mixed Waipoli Greens, Haiku Tomatoes, Carrots, Cucumbers, Ranch, Blue Cheese, Balsamic

Orzo “Lomi Lomi” Salad

Fingerling Potato Salad, Hotel Garden Parsley, Shaved Maui Onion, Smoked Bacon

Maui Gold Pineapple-Cabbage Slaw

Mochiko Fried Chicken with Huli Huli Glaze

From our Grill - Natural Beef Burger, Turkey Burger, Veggie Burger, Beef Hot Dog

Taro Root and Sweet Potato Chips, Maui Potato Chips

House Baked Buns, Lettuce, Haiku Tomatoes, Sliced Maui Onions, Cheese, Sauerkraut, Chopped Maui Onions, Shredded Pepper Jack, Relish, Ketchup, Mustard, Mayo, Pickles

Ice Cream Bars

Mini Cupcakes

Culinary Attendant Required at 350

Kona blend coffee, decaffeinated coffee and assorted teas included.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (16/05)
BUFFET

Select Two of each: Appetizer-Salad, Sandwich, and Dessert
58
Select Three of each: Appetizer-Salad, Sandwich, and Dessert
61
Select Four of each: Appetizer-Salad, Sandwich, and Dessert
64

APPETIZERS & SALADS

Gazpacho Shooters, Crab Meat (additional 2)
Chilled Fruit Cocktail
Herb Marinated Grilled Local Harvest Vegetables
Waipoli Organic Mixed Greens, Carrot, Cucumber, Balsamic, Papaya Seed, Ranch, Smoked Haiku Tomato Vinaigrette
Vine Ripened Haiku Tomato and Maui Onion Salad, Miniature Greens
Quinoa Salad, Local Avocado, Cherry Tomato, Asparagus, Black Olives, Lemon-Mint Dressing
Fingerling Potato Salad, Parsley, Maui Onion, Smoked Bacon
Curried Couscous Salad, Golden Raisins, Pink Radish, Big Island Hearts of Palm
Greek Salad, Feta Cheese, Cucumber, Maui Onion, Haiku Tomato, Kalamata Olive, Oregano Vinaigrette
Orzo Pasta Salad, Eggplant, Zucchini, Baby Spinach, Basil Pesto Dressing
Maui Gold Pineapple-Cabbage Slaw

Kona blend coffee, decaffeinated coffee and assorted teas included.
Minimum of 50 Guests ~ Priced per person.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (17/08)
BUFFET

~ continued ~

SANDWICHES

Hummus, Grilled Vegetables, Haiku Tomato, Rye Bread
Open Faced Egg Salad Sandwich, Brioche, Chives
Tuna Salad Finger Sandwich, Whole Wheat Bread
Low Carb Turkey Wrap, Lettuce, Avocado, Tomato, Dijonnaise
Mahi Mahi Caesar Wrap, Low Carb Tortilla, Romaine Lettuce
Grilled Chicken Sandwich, Lettuce, Tomato, Cranberry-Mustard-Mayo Spread, Sesame Seed Bun
Maui Cattle Company Roast Beef Sandwich, Tartare Sauce, Pickles, Whole Wheat Bread
Muffaletta, Parma Ham, Salami, Mortadella, Arugula, Fontina Cheese, Muffaletta Spread, Ciabatta
Bacon, Lettuce and Tomato Sandwich, Mayonnaise, Seven Grain Bread

SWEET

Kula Strawberry Shortcake, Lavender Crème Fraiche
Vanilla Bean Cheesecake, Liliko‘i Syrup
Mini Carrot Cupcakes, Pineapple Jam
Profiteroles, Chocolate Sauce
Banana Crème Brulee, Fruit Chutney
Baked Chocolate Mousse, Fresh Berries

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (15/09)
TO GO

DELI
40 per person

Choice of: *(Maximum of (2) selections per order)*
Maui Cattle Co. Beef Sandwich, Roasted Maui Onion, Satay Aioli, Shaved Jicama on Ciabatta
Rosemary Ham, Provolone, Waipoli Butter Lettuce, Hawaiian Honey Mustard on Low Carb Wrap
Pulled Smoked Huli Chicken, Ginger & Green Onion Mayo, Vegetable Slaw on Baguette
Vegetable Rice Paper Wrap, Pancit Noodle, Romaine, Rainbow Vegetables, Papaya, Edamame Hummus

Choice of  Mixed Greens with Balsamic or Caesar Dressing, Pasta Salad, Hawaiian “Mac” Salad,
Taro Root or Molokai Sweet Potato Chips

ENHANCERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>6.00 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>6.00 each</td>
</tr>
<tr>
<td>Red Bull</td>
<td>8.00 each</td>
</tr>
<tr>
<td>Powerade</td>
<td>7.00 each</td>
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<tr>
<td>Energy Bar</td>
<td>4.00 each</td>
</tr>
</tbody>
</table>

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EVENING
## HORS D’OEUVRES

### Minimum order of two dozen per item.

**HORS D’OEUVRES**

**COLD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>99 per dozen</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Lobster Tacos</strong>, Lemongrass, Coconut, Ginger and Cilantro</td>
<td></td>
</tr>
<tr>
<td><strong>Caviar Buckwheat Blinis</strong>, Smoked Salmon, Crème Fraiche, Pickled</td>
<td></td>
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<tr>
<td><strong>Cucumber</strong></td>
<td></td>
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<tr>
<td><strong>Dungeness Crab Choux Bun</strong>, Meyer Lemon Mayo, Dill</td>
<td></td>
</tr>
</tbody>
</table>

### SHELLFISH DISPLAY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>99 per dozen</td>
<td></td>
</tr>
<tr>
<td><strong>Jumbo Prawns</strong>, Crab Claws or Oysters, Displayed on Crushed Ice,</td>
<td></td>
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<tr>
<td>Cocktail Sauce, Lemon Wedges, Mignonette</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>96 per dozen</td>
<td></td>
</tr>
<tr>
<td><strong>Beet, Radish &amp; Goats Cheese “Napoleon” on Walnut Cracker</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Bamboo Rice Roll</strong>, Cream Cheese, Mango, Carrot, Asparagus, Burdock</td>
<td></td>
</tr>
<tr>
<td><strong>Root</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Spicy Ono Sushi Roll with Furikaki</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mini Ahi Poke in Sesame Cone</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Korean Beef Poke in Sesame Cone</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Truffle Devilled Quail Egg with Parmesan</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Riesling Marinated Melon, Mint, Crisp Proscuitto</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mai Tai Marinated Fish Ceviche, Mr. Yee’s Mango</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Haiku Cherry Tomato and Mozzarella with Pickled Basil Pesto</strong></td>
<td></td>
</tr>
<tr>
<td>**Citrus and Sugar Cane Marinated Salmon, Onion “Ash”, Avocado, Sour</td>
<td></td>
</tr>
<tr>
<td><strong>Cream, Nori Toast</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Jicama Caesar Salad Roll</strong></td>
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</tr>
<tr>
<td><strong>Crisp Goat Cheese Cannelloni, Feuille De Bric, Lavender Honey</strong></td>
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</tbody>
</table>

### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>99 per dozen</td>
<td></td>
</tr>
<tr>
<td><strong>Phyllo Crusted Crispy Shrimp with Lilikoi Honey Aioli</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mini Crab Cake, Remoulade</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mini Beef Wellington with Mustard Jus Dip</strong></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>96 per dozen</td>
<td></td>
</tr>
<tr>
<td><strong>Hamakua Mushroom Quiche, Boursin Cheese</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Crispy Mozzarella and Truffle Sandwich</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Crispy Ham, Tomato and Cheese Sandwich</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Sticky Short Rib, Onion &amp; Gouda Crispy Roll with Horseradish Cream</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Macadamia Nut Crusted Chicken Brochette, Smoky Huli Dip</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Kalua Pork Spring Rolls with House Made Filipino Banana Ketchup</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Saffron Arancini with Ricotta &amp; Tangerine Aioli</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Bacon Wrapped Chili Chicken, Pickled Jalapeno Glaze</strong></td>
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<tr>
<td><strong>Vegetable or Vietnamese Chicken Spring Roll, Thai Dipping Sauce</strong></td>
<td></td>
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<tr>
<td><strong>Mini Fish Cakes with Spicy Remoulade</strong></td>
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<tr>
<td><strong>Warm Gouda Cheese Bread Bites, Smoked Maldon Sea Salt</strong></td>
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<tr>
<td><strong>Shrimp and Chorizo Empanada, Chimmi Churri Sauce</strong></td>
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<tr>
<td><strong>Choice of Sliders: Hoisin BBQ Short Rib or Hamburger</strong></td>
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<tr>
<td><strong>Chef Garden Mini Eggplant Parmagiano, Mozzarella, Haiku Tomato Confit</strong></td>
<td></td>
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<tr>
<td><strong>Beef Tenderloin Teppanyaki with Lilikoi and Ginger</strong></td>
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</tbody>
</table>

**Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)**
## RECEPTION SPECIALTIES

### SHOWPIECES
- **Antipasto, Selection of Salumi, Grilled & Marinated Vegetables, Italian Cheeses, Pickles, Breads and Crackers** (minimum 20 people)
  - 20 per person
- **Presentation of International and American Cheeses**
  - Fresh and Dried Fruits, Nuts, Lavosh, Water Crackers, Fresh Baguettes
  - 20 per person
- **Upcountry Vegetable Crudités with Ranch, Caramelized Maui Onion and Blue Cheese Dip**
  - 15 per person
- **Sliced Seasonal and Local Fruit Display**
  - 17 per person
- **Presentation of Caviar on Ice**: Osetra, Sevruga Caviar, Chopped Egg White and Egg Yolk, Capers, Minced Onions, Buckwheat Blinis, Toast Points
  - Market Value

### CARVED ITEMS
- Attendant required at 350; minimum of 30 people
- **Prime Rib of Beef on Giant Yorkshire Pudding, Horseradish Sour Cream, Red Wine Jus, Mustards**
  - 32 per person
- **Hawaiian Ahi Loin, Togarashi Spiced, Ponzu, Mustard, Yuzu Kosho Butter**
  - 35 per person

### WINE PAIRINGS ~ by the bottle
- Pinot Noir, Costa De Oro, 90
- Grenache, Evohe, Old Vine Grenache, Spain, 65
- Tempranillo, Marquis De Murrieta, Spain, 80

*Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)*
DINNER STATION

LU’AU
169 per person

- Lomi Lomi Salmon
- Poi
- Charred Ahi Poke
- Chicken, Ginger Soba Noodle Salad
- Local Style Macaroni and Potato Salad
- Waipoli Farm Mixed Greens, Carrot, Cucumber, Papaya Seed, Balsamic, Oriental Dressings
- Grilled Papaya, Quinoa, Macadamia Nut, Orange, Feta, Honey
- Roasted Suckling Pig
- Teriyaki Beef, Grilled Maui Pineapple
- Coconut Braised Chicken
- Island Fish of the Day, Hamakua Mushrooms, Cilantro Black Bean Sauce
- Local Harvest Wok Fried Vegetables, Sesame Seeds
- Baked Molokai Purple Sweet Potatoes, Macadamia Nuts
- Steamed Jasmine Rice
- Taro Bread Rolls

Kona blend coffee, decaffeinated coffee and assorted teas included.
Minimum of 50 Guests.

ENTERTAINMENT SUGGESTIONS
(Prices are estimates only)

- Polynesian Luau Show (3 hours; 2 hours music; 1 hour revue) 4,900
- Sound, Lighting and Spotlight with Operator 2,600
- Hawaiian Arts and Crafts Demonstrations: (per Artisan) 295 per hour
  - Lei Maker, Frond Weaver, Poi Pounder, Tapa Maker, Shell Jewelry Maker, Coconut Husker, Hawaiian Quilter, Wood Carver or Polynesian Tattoo
- Hawaiian Trio (includes stage and lighting) 840 per hour
- Sound/Amplification 350 and up
- Hula Dancer (includes stage and lighting) 185 per hour

OPTIONAL ENCHANCEMENTS

- Tropical Floral Buffet Arrangements 150 each and up
- Floral Centerpieces 55 each and up
- Floral Leis 10 each and up
- Kukui Nut Leis 12 each
- Lei Greeter 155 each per hour

Modern Hawaiian Haupia
Tahitian Vanilla Cheese Cake and Kalamansi Cream
Pineapple and Vanilla tartlet
Caramelized Coconut and Lilikoi Chou
Hawaiian Chocolate Entremet Cake

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
Kona blend coffee, decaffeinated coffee and assorted teas included.
Minimum of 50 Guests.

HUKILAU
179 per person

Tomato, Maui Onion, Pohole Fern Salad
Togarashi Seared Ahi and Seaweed Salad
Waipoli Mixed Greens, Papaya Seed, Balsamic, Oriental Potato Salad
Chicken Salad, Toasted Macadamia Nuts, Curry Cilantro Vinaigrette
Island Fruit Martinis
Chilled Shrimp (4 pieces per person), Chilled Crab Claws or Legs, (3 pieces per person), Cocktail Sauce, Ponzu, Lemon Wedges
Hawaiian Long Rice Soup
Grilled Prime Skirt Steak, Peppercorn Sauce
Half Steamed Kona Lobster (1 piece per person), Drawn Butter, Lemon Wedges
Pan Seared Catch of the Day, Hawaiian Chili-Ginger Sauce
Lemon Grass Chicken, Spicy Curry Sauce, Charred Pineapple Relish
Coconut and Cilantro Rice Pilaf
Steamed Local Baby Bok Choy
Taro Bread Rolls

ENTERTAINMENT ENHANCEMENTS

4-piece “Hukilau” Band (2 hour minimum) 1120 per hour and up
Sound Amplification 375 and up

OPTIONAL ENHANCEMENTS

Conch Shells with Tropical Flowers 50 each and up
Tropical Floral Buffet Arrangements 150 each and up
Strands of Paper Lanterns 1,200

Lilikoi Pudding and Maui Fruit Minestrone
Chocolate Tartlet and Mac Nuc Truffle
Kula Strawberry and Coconut Entremet
Pineapple and Maui Dark Rum Baba
Caramelized Banana and Milk Chocolate Tartlet

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
Outdoor Chef’s Table

Experience an extraordinary chef’s table under Maui's brilliant stars. Enjoy ocean breezes as you watch the action of our award-winning culinary team create masterpieces, customized for you by Executive Chef Craig Dryhurst

Please contact your event manager for details and pricing
Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 50 Guests ~ Priced per person.

Select Five of each: Salad, Entree and Fix Desserts  135
Select Six of each: Salad, Entree and Six Desserts  146

**SALADS**

- Evonuk Farms Kale Salad, Parmesan, Croutons, Creamy Garlic Parmesan Dressing
- Soba Noodle Salad with Shishito Peppers, Edamame, Red Pepper, Cilantro, Jalapeno Vinaigrette
- Grilled Asparagus, Maui Onion, Goats Cheese, Apple Balsamic
- Watermelon Panzanella, Arugula, Bread, Cucumber, Tomato, Mozzarella, Capers, Red Onion, Red Wine Dressing
- Haiku Tomato, Buffalo Mozzarella, Basil, Maui Olive Oil
- Broccoli Crunch Salad, Bacon, Red Onion, Caramelized Pecans, Sour Cream Sauce
- Oven Roasted Beet Salad, Oranges, Mozzarella, Tarragon, Vanilla Dressing
- Cucumber, Cantaloupe, Cherry Tomato, Goats Cheese, Pickled Onions, Basil & White Balsamic Dressing
- Orzo Pasta Salad, Peas, Mint, Feta Cheese, Haiku Tomato
- Chopped Evonuk Kale Salad, Fresh & Dried Blueberries, Walnuts, Goats Cheese, Blueberry Dressing
- Grilled Organic Papaya, Goat Cheese, Pomegranate, Avocado Crema, Flax Seeds
- Marinated Kale Salad, Caramelized Onion Dressing, Bacon, Feta Cheese, Macadamia Nut
- Carnival Cauliflower “Tabbouleh”

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
ENTREES

- Land -

Grilled Sirloin Steak, Pineapple Gochujang Sauce, Grilled Pineapple

Guava Braised Beef Short Ribs, Maui Onion Caramel, Smashed Fried Potatoes

Oven Roasted Beef Tenderloin, “Au Poivre”, Green Peppercorn Brandy Sauce, Crispy Onions

Roasted Chicken Breast, Shiitake Mushroom Stir Fry, Mushroom Soy Dashi

Potato Gnocchi with Braised Short Rib Ragu, Ricotta, Parsley, Shallot

Wagyu Beef and Black Truffle Ravioli, Mushroom Jus, Fresh Herbs

Roasted Breast of Chicken, Potato, Onion and Chorizo Hash, Grain Mustard Sauce

Smoked Huli Huli Chicken Thigh, Crushed potato, Citrus Basil Salsa

- Sea -

Herb Marinated Island Mahi Mahi, 10 Grain Rice, Blistered Shishitos, Roasted Orange

Sake Kasu Marinated Hawaiian Seabass, Grilled Heart of Palm and Corn, Cherry Tomato Dressing

Chilean Seabass, Misoyaki Glaze, Green Bean Fricassee

Thai Style Fish Cakes, Pineapple-Jalapeno Relish, Bamboo Coconut Rice

Panko Fish Cakes, Fennel, Chorizo, Crisp Chickpeas Dusted in Smoked Paprika

Island Fish Gently Simmered in a Red Thai Curry Sauce, Basil, Lime Leaf, Peanuts

Molokai Shrimp Stir Fry, Island Fish, Rock Shrimp, Bell Peppers, Bok Choy, Black Bean-Cilantro Sauce

Lobster Ravioli with Cognac, Nut Brown Butter Sauce, Crisp Capers, Chives

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
SIDES (select 3)
Roasted Red Bliss Potatoes, Rosemary and Citrus Crumble
Slow Baked Potato Casserole, Sour Cream, Cheddar and “Secret Spice”
Molokai Sweet Potato Dauphinoise, Prosciutto Crumble
Whipped Buttermilk Potatoes
Roasted Carrots, Maple Glaze, Sesame, and Tangerine
Steamed Jasmine Rice
Steamed Brown Rice
Roasted Carnival Cauliflower, Kimchee Aioli and Shiso
Grilled Asparagus, Cherry Tomato Confit
Grilled Broccoli, Herb and Chili Salsa
Roasted Island Vegetables
Grilled Broccolini, Almond Parsley Pesto
Flash Fried Brussel Sprouts, Cider Glaze, Bacon, Macadamia Nut
Roasted Kombucha Squash, Asian Pear, Prosciutto Crumble

SOUP (select 1)
- Cold -
Traditional Gazpacho
- Hot -
Big Island Lobster Bisque, Brandy and Peppercorn Cream
Squash Soup, Pumpkin Seed Oil, Nut Meg Cream, Pepitas
Corn and Crab Chowder, Apple Tarragon

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (15/09)
DESSERTS

Crème Brulee (select one):
Chocolate, Vanilla, Banana, Coconut, Mango

Cheesecake (select one):
Chocolate, Vanilla, Kona Coffee

Mini Fruit Pie (select one):
Apple, Blueberry, Pineapple, Strawberry

Chocolate Liliko‘i Ganache

Meyer Lemon Meringue Pie

Individual Strawberry Shortcakes

Banana Tarte Tatin

Meringue Pavlova, Whipped Cream, Tropical Fruit

TAPAS DESSERTS

Yusu and Coconut Creme Brulee, Tropical Fruit Compote

Milk Chocolate Cones, Salted Caramel and Banana Jam

Raspberry and Pistachio Dome

Caramelized Banana and Milk Chocolate Tartlet

Peanut Butter and Mango Shot

Kula Strawberries and Tahitian Vanilla Panacotta

BUBBLES ~ by the glass

19 each

Moscato d’Asti, Coppo, Moncalvina, Italy
Domaine Carneros, Brut, Carneros

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (12/11)
ENHANCERS

The following are designed and priced to complement your hors d'oeuvres selections and may not be ordered a la carte. Minimum of 50 Guests.

SUSHI
45 per person; Based on 5 pieces per person

Selection of the following in house sushi:
- Nigiri – Salmon, Ahi, Unagi, Ebi, Hamachi
- Maki – Beef, Cream Cheese, Asparagus, Carrot Roll, Lobster California Roll, Cucumber and Pickled Radish
- Inside Out – Spicy Ahi Roll, Ono Roll with Yuzu Kosho, Blowtouched Salmon with Avocado and Miso Cream
- Pickled Ginger, Shoyu, Wasabi

(Optional; Sushi Chef at 500)

HAWAIIAN POKE BAR
42 per person

Ahi Shoyu Poke, Green Onion and Sesame
Charred Ahi, Kimchee Aioli and Namasu Cucumber Salmon, Maple Soy Caramel Glaze and Ginger
Crisp Won Ton, Taro and Sweet Potato Chips
Seasoned Steamed Rice
Culinary Attendant Required at 350

GRILLED CHEESE SHOP
27 per person

Lobster, Havarti, Tomato Jam, Rosemary Aioli on Hawaiian Sweet Bread
Avocado, Green Goddess, Arugula, Boursin, Gouda on Foccacia
Sticky Short Rib, Caramelized Onion, Cheddar, Horseradish Cream Cheese on Sour Dough Loaf
3 Cheese Toastie, Cheddar, Gouda, Swiss, Truffle Aioli

FARMERS MARKET
27 per person

Local Baby Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, White Anchovies, Caesar Dressing
Mixed Island Greens, Crab Meat, Maui Onions, Bacon Bits, Avocado, Haiku Tomato, Beets, Cucumbers, Chopped Eggs; Ranch, Papaya Seed, Balsamic Dressings
Add Chicken 6 – Jumbo Shrimp 8 – Lobster 10

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
ENHANCERS

LIVE PIZZA PARLOR (Select 3)
33 per person

Hand Stretched Pizzas:
Mixed Mushroom, Boursin, Truffle Oil, Truffle Cheese
Zucchini, Cherry Tomato, Ricotta, Oregano
Chorizo, Panna, Haiku Tomato, Fennel, Mozzarella, Chilli
Italian Sausage, Rapini, Pecorino
Guanciale, Fennel Pesto, Chilli, Lemon
San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Braised Short Rib, Leeks, Green Onion, Mustard Cream, Burrata

Culinary Attendant Required at 350

SLIDER (Select 3)
33 per person (includes onion rings and fries)

Mini Beef Burgers, Canadian Bacon, Caramelized Maui Onion, Spicy Ketchup
Ahi Tuna Slider, Vegetable Slaw, Banana Ketchup
Mochiko Fried Chicken Slider, Curried Carrot Slaw, Arugula
BLTA Slider – Bacon, Butter Lettuce, Tomato Fondue, Avocado, Chilli Maple Mayo
Lamb Burger, Harissa Aioli, Mint Yogurt, Avocado, Alfalfa Sprouts
Coconut Porter Beer Battered Onion Rings & Truffle Parmesan Fries

Culinary Attendant Required at 350

THE PANIOLO GRILL
99 per person

Kiawe Wood Grilled Meats and Island Fish
Day Boat Catch in Herb Oil
Butterfly Jumbo Prawns with Garlic Butter
Smoked Paprika Marinated Organic Chicken Breast
Herb Rubbed Beef Tenderloin Medallions
Chefs Craig’s Brown Sauce, Selection of Adobo Loco Hot Sauces, Mango BBQ Sauce

Culinary Attendant Required at 350

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
ENHANCERS

TACO BAR
27 per person

Pescado - Flour Tortilla, Blackened Island Fish, Pickled Red Onion, Cotija, Shredded Cabbage, Lime Crema

El Pastor – Corn Tortilla, Pulled Pork, Onion, Cilantro, Pineapple, Salsa Roja

Carne Asada – Marinated Beef, Corn Tortilla, Maui Onion, Cilantro, Lime Juice

TEMPURA WOK
49 per person

Fish, Shrimp, Chicken

Local Mushrooms, Zucchini, Sweet Potato, Eggplant, Sweet Peppers

Citrus Ponzu Sauce & Soy Ginger Dipping Sauce

WHOLE ROASTED KALUA PIG
34 per person

Whole Pig cooked slow and low in the Roaster, Steamed Buns, Chili Black Vinegar, Plum Sauce, Banana Ketchup

CHIP SHOP
33 per person

Avocado Fries, Portobello Mushroom Fries, Sweet Potato Fries, Hand Cut Potatoes

Condiments
Maple Bacon Mayo, Truffle Aioli, Spicy Marinara, Smoked Gouda Cheese Sauce, Local & Flavored Salts

Note: Culinary Attendant Required at 350 Per Station

The following are designed and priced to complement your stations and may not be ordered a la carte. Minimum of 50 Guests ~ Culinary Attendant Required at 350.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
The following are designed and priced to complement your stations and may not be ordered a la carte. Minimum of 50 Guests ~ Culinary Attendant Required at 350.

**ENHANCERS**

**BANANA FOSTER**
18 per person

“A La Minute Caramelized Bananas”
Flamed with Rum, Vanilla Ice Cream, Coconut Crumble
Culinary Attendant Required at 350

**COLD STONES**
28 per person

Chocolate or Vanilla Gelato
Fillings: Oreo Crumbs, Brownies, Chocolate Chip Cookie, M&M’s, Toasted Macadamia Nuts, Oven Roasted Strawberries, Caramel Fudge
Culinary Attendant Required at 350

**BUILD YOUR OWN MACAROON**
24 per person

Freshly Made by a Chef A La Minute
Pineapple, Raspberry, Strawberries, Banana, Seasonal Fruit
Fillings: Lilikoi Ganache, Salted Caramel Ganache, Dark Chocolate Ganache, Coconut Ganache
Culinary Attendant Required at 350

**DOUGHNUTS**
15 per person

Miniature Doughnuts
Presented Hot with Cinnamon Sugar, Powdered Sugar, House Made Fruit Jam: Pineapple, Lilikoi, Strawberry, Chocolate Sauce, Caramel Sauce , Sprinkles Shredded Coconut, Macadamia Nuts
Culinary Attendant Required at 350

**DESSERT COCKTAILS**
17 each

Chocolate Covered Strawberry
Van Gogh Chocolate Vodka, Strawberries, Dark Chocolate

Twisted Root
Root Liqueur, Tuaca Liqueur, Monin Vanilla, Vanilla Bean Ice Cream

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
Kona blend coffee, decaffeinated coffee and assorted teas included. Priced per person.

THREE COURSE MENU
Prices include soup or salad, entrée & dessert
Poultry 131 • Seafood 136 • Meat 148

FOUR COURSE MENU
Prices include appetizer, soup or salad, entrée & dessert
Poultry 146 • Seafood 151 • Meat 163

Please select one soup OR one salad:

SOUP
Kombucha Squash Bisque, Nutmeg Cream, Pumpkin Seed Oil, Bacon, Crisp Apple
Thai Coconut Soup, Hamakua Mushrooms, Chilies, Lime
Chilled Carrot Gazpacho, Mint, Cucumber, Red Onion, Ricotta Salata

SALAD
Local Baby Romaine, Focaccia Crouton, Shaved Parmigiano-Reggiano, Caesar Dressing
Haiku Tomato Caprese, Maui Burrata, Coriander Sea Salt, Kumu Farms Basil, Maui Olive Oil
Upcountry Butter Lettuce, Ono Farms Papaya, Marcona Almonds, Maui Goat Cheese, Milk & Honey Nectar
Waipoli Mixed Greens, Charred Big Island Hearts of Palm, Tahitian Vanilla Bean Scented Maui Pineapple, Carrots, Cucumbers, Li Hing Mui Dressing
Lobster Cobb Salad, Butter Lettuce, Avocado, Bell Peppers, Edamame, Goat Cheese, 6 Minute Egg, Salted Pepitas, Mango Dressing
Burrata, Compressed Melon, Arugula, Prosciutto, Ice Wine and Mint Dressing
Heirloom Tomato Salad, Persian Cucumber, Puffed Farro, Ginger Scallion Dressing
50 Mile Maui Salad, Waipoli Greens, Aina Lani Farms Edible Flowers, Four Seasons Grown Garden Vegetables, Calamansi Citrus & Hotel Honeycomb Dressing

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
For FOUR COURSE MENU Options Only

APPETIZER:  Please select one:

· Cold ·
Hawaiian Fish Tartar, Radish, Yuzu Koshu, Red Onion, Red Pepper, Chive, Calamansi Sauce
Keahole Lobster, Burrata, Chick Pea Puree, Eggplant Chips, Red Pepper and Carrot Reduction
Heart of Palm Ceviche, Hawaiian Citrus, Coconut, Ginger, Basil, Cilantro, Macadamia Nut

· Hot ·
Wagyu Beef Ravioli, Cilantro Chili Gremolata, Shaved Sweet Onion, Pho Broth
Grains of Paradise Dusted Diver Scallops, Endive, Apple, Arugula, Cauliflower, Warm Cider Bacon Vinaigrette
Porcini Crusted Ahi, Garlic Parsnip Puree, Crispy Brussel Leaves, Pickled Turnips, Walnut Bagna Cauda

Kona blend coffee, decaffeinated coffee and assorted teas included. Priced per person.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
## ENTREE: Please select one:

### POULTRY 131 (3 courses) 146 (4 courses)
- Hawaiian Style Rotisserie Chicken, Kula Corn & Confit Chicken Succotash, Molokai Sweet Potato Puree, Ginger Sweet Soy
- Chicken Breast, Truffled Polenta Cake, Grilled Asparagus, Pickled Onions, Mustard Sauce

### SEAFOOD 136 (3 courses) 151 (4 courses)
- Misoyaki Chilean Sea Bass, Glazed Heirloom Carrots, Forbidden Rice, Red Miso Glaze
- Seared Pepper Ahi, Cauliflower Puree, Haricot Verts, Warm Mushroom Abalone Vinaigrette
- Local Honey Glazed Hawaiian Seabass, Lobster Fried Rice, Pineapple Dashi
- Miso Glazed Shutome, Truffled Corn Puree, Heirloom Tomato and Snap Pea Salad
- Kiawe Smoked Chilean Seabass, Pear Kimchee, Cauliflower Puree, Bacon and Orange Emulsion
- Island Catch, Bamboo Rice, Grilled Vegetables, Shiso Dressing

### MEAT 148 (3 courses) 163 (4 courses)
- Maui Onion Braised Beef Short Rib, Creamy Jalapeno Polenta, Roasted Brussels Sprouts, Mango BBQ, Crispy Onion
- Natural Beef Tenderloin, Broccoli, Smoked Potato Purée, King Oyster Mushroom
- New York Strip Steak, Wilted Spinach, Red Pepper Chimichurri, Roasted Tomato

### ADD ON
- Half Lobster Tail 15
- Full Lobster Tail 25
- Jumbo Tiger Prawn 19
- Pan Seared Diver Scallops 23
- All Three 49

### TO SHARE
- Sauteed Hamakua Mushrooms 14
- Roasted Island Vegetables 9
- Spiced Potato Cheddar Casserole 9
- Truffle Mac and Cheese 13

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**PLATED**

Kona blend coffee, decaffeinated coffee and assorted teas included. Priced per person.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09)
VEGETARIAN ENTREES

Trio of Cauliflower: Raw, Pureed Roasted Cauliflower; Pickled & Fresh Asian Pear, Thai Red Curry  
30

Heart of Palm “Crab Cakes”, Green Garbanzo Beans, Pineapple Jalapeno Relish  
34

Warm Tofu and Quinoa Salad, Edamame, Peppers, Spinach, Red Onion, Tomato Miso Dressing  
44

Black Bean Cake, Roasted Vegetables, Whipped Chickpea Truffle Emulsion  
37

WINE PAIRINGS ~ by the bottle

Grenache, Lo Nuevo, Spain  
60

Steelhead Pinot Noir, California  
60

Merlot, Trefethen, Napa  
85

Nero d’Avola, Feudo Maccari, SAIA, Italy  
100

Kona blend coffee, decaffeinated coffee and assorted teas included. 
Priced per person.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/09B)
DESSERTS: Please select one:

Hawaiian Chocolate Mousse, Caramelized Macadamia Nut and Raspberry Sorbet

Apple Tatin, Vanilla Ice Cream, Caramel Sauce

Molten Chocolate Cake, Macadamia Nut Crisps, Coconut Malibu Sorbet

Ono Farm Banana and Peanut Butter Dome

Baked Golden Pine Crisp, Ginger Ice Cream, Tahitian Vanilla Syrup

Trio of Desserts: Mango and Lime Parfait, Caramelized Banana and Milk Chocolate Tartlet, Coconut Bomb (additional $8 per person)

INTERMEZZO

Lilikoi Granite, Caramelized Banana, Mango Emulsion 7
Lime Granite, Fresh Coconut Milk, Vanilla Emulsion 7
Lychee and Rose Granite, Fresh Raspberry, Raspberry Emulsion 7
GENERAL INFORMATION

GUARANTEE
A guaranteed guest count is required at least 72 business hours prior to the function. We will set up and prepare of up to five percent (5%) over your guaranteed guest count for functions of 100 people or more. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

Should your guaranteed guest count be significantly less than your tentative guest count, the hotel reserves the right to reassign the function to a more suitable location.

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided 72 business hours prior to the function. Requests received within the 72 hour time period will be accommodated at an additional charge over and above the guaranteed number of meals.

Cancellation fee of 100% of the estimated food and beverage revenue and miscellaneous charges will be assessed within 30 days of the event.

There will be a fee of $300.00 for all meal functions with a guarantee of 35 people or less.

CURFEWS
Please note the curfew of 10:00 p.m. for outdoor functions, 7:00 p.m. for All’i Lawn and Plumeria Gardens, and 12:00 a.m. (midnight) for all indoor functions.

SECURITY
The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior to, during or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables or articles set up for display.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (16/05)
GENERAL INFORMATION

MENU SELECTIONS
If menu selections are not received at a minimum four (4) weeks prior to the date of the function, prices may be subject to change. For large quantities, some items and/or preparation may be slightly varied.

BUFFETS
Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. (Please note the minimum number of people required for buffets.) Buffets have a three hour time limit due to the weather elements and affects on food. Food can be refreshed for extensions on this time limit at a cost-per-person rate.

PLATED MENU SELECTIONS
For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. A tableside selection of two entrees will be an additional $25.00 per entrée, per person. A tableside selection of three entrees will be an additional $30.00 per entrée, per person. The highest priced entrée will be charged for all guests.

FOOD & BEVERAGE
All food and beverage items must be purchased exclusively from the Four Seasons Resort Maui at Wailea and consumed in the designated function areas.

*Please note: The consumption of raw and undercooked food may be a risk to your health.

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (17/08)
GENERAL INFORMATION

SIGNAGE
Signs and registration tables in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed or calligraphied no larger than 20” x 24” and approved by resort.

The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards for usage inside of function rooms.

STORAGE/PACKAGES
All incoming packages should be addressed with the name of the Conference Services Manager handling your account, the name of the group and the dates of the program. Please advise us of large shipments in advance, as it may be necessary to arrange storage at the client’s expense. A fee of $5.00 per box will be assessed to your group for movement of more than ten boxes.

ENTERTAINMENT
Set-up/rental fees will be assessed for staging, dance floor, lighting, power and dressing rooms if the entertainment and audio visual are not coordinated by the resort.

AMPLIFICATION
Amplified sound is not permitted at the Ali‘i Lawn, Fountain View Lawn, Fountain View Terrace, Plumeria Gardens, the Ballroom and Wailea Foyers, and Spago Restaurant.

AUDIO/VISUAL EQUIPMENT
Audio/visual equipment is available through PSAV Presentation Services, located at the resort.