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**FERRARO'S**  
BAR e RISTORANTE

DINNER EVENT MENUS



**FOUR SEASONS**

RESORT

MAUI AT WAILEA



**choice of appetizer, select 3 from which your guests will choose at time of seating**

**INSALATA DI POLPO**

thinly sliced poached octopus, parsley gel, potato, celery heart, arugula, sweet lemon

**MINISTRONE SOUP**

italian garden vegetable soup, cannellini beans, parmigiana-reggiano

**FERRARO'S SALAD**

kula greens, belgium endive, candied hazelnuts, gorgonzola, pear, dates, aged balsamic

**TOMATO & BURRATA**

haiku vine ripened tomato, burrata, maui olive oil, chef's garden basil

**choice of entree, select 3 from which your guests will choose at time of seating**

**SPAGHETTI ALLA CARBONARA**

63° organic egg, guanciale, chive, preserved meyer lemon

**HAWAIIAN SNAPPER ALLA LIVORNESE**

cherry tomato sugo, celery hearts, green garbanzo bean, olive, caper, oregano dust

**MARY'S ORGANIC CHICKEN BREAST**

carrot agnolotti, roasted carrot, prosciutto, madeira

**EGGPLANT AND GARLIC RISOTTO**

baby artichoke, cherry tomatoes, lemon

**choice of dessert – your guest's choice at time of seating**

**"TIRAMISU" MODERNO**

kona coffee cream, whipped mascarpone mousse, amaretto gelee

**GRAND CRU DARK CHOCOLATE TART**

caramelized and marinated lilikoi banana, macadamia nut nougatine, banana rum gelato

**FERRARO'S HOUSE MADE GELATO SELECTION – CHOICE OF TWO FLAVORS**

macadamia nut, coffee, stracciatella, chocolate, vanilla, mango, raspberry, coconut

# Menu One

96 per guest

All food and beverage prices are subject to a  
18% service charge, 4% administrative fee

& 4.166% Hawaii sales tax.

Prices are subject to change





# Menu Two

104 per guest

All food and beverage prices are subject to a  
18% service charge, 4% administrative fee

& 4.166% Hawaii sales tax.

Prices are subject to change

## **your guests to enjoy family style at time of seating**

### POLENTA FRIED CALAMARI

calamari, shrimp, sweet cherry pepper, lime aioli

## **choice of appetizer, select 3 from which your guests will choose at time of seating**

### MINISTRONE SOUP

italian garden vegetable soup, cannellini beans, parmigiana-reggiano

### FERRARO'S SALAD

belgium endive, candied hazelnuts, gorgonzola, pear, dates, aged balsamic

### TOMATO & BURRATA

haiku vine ripened tomato, burrata, maui olive oil, chef's garden basil

### BEEF MEATBALLS "AL FORNO"

creamy parmesan polenta, tomato sugo, crisp rosemary

## **choice of entree, select 3 from which your guests will choose at time of seating**

### SPAGHETTI ALLA CARBONARA

63° organic egg, guanciale, chive, preserved meyer lemon

### HAWAIIAN SNAPPER ALLA LIVORNESE

cherry tomato sugo, celery hearts, green garbanzo bean, olive, caper, oregano dust

### MARY'S ORGANIC CHICKEN BREAST

carrot agnolotti, roasted carrot, prosciutto, madeira

### PAPPARDELLE LAMB RAGU

red wine & tomato braised lamb shank ragu, ricotta salata

## **choice of dessert – your guest's choice at time of seating**

### "TIRAMISU" MODERNO

kona coffee cream, whipped mascarpone mousse, amaretto gelee

### RASPBERRY & LIME CREMA AL FORNO

with maui honey gelato, crisp almond wafer

### GRAND CRU DARK CHOCOLATE TART

caramelized and marinated lilikoi banana, macadamia nut nougatine, banana rum gelato



# Menu Three

117 per guest

All food and beverage prices are subject to a  
18% service charge, 4% administrative fee  
& 4.166% Hawaii sales tax.  
Prices are subject to change

## **choice of appetizer, select 3 from which your guests will choose at time of seating**

POLENTA FRIED CALAMARI

calamari, shrimp, sweet cherry pepper, lime aioli

TOMATO & BURRATA

haiku vine ripened tomato, burrata, maui olive oil, chef's garden basil

INSALATA DI POLPO

thinly sliced poached octopus, parsley gel, potato, celery heart, arugula, sweet lemon

BEEF MEATBALLS "AL FORNO"

creamy parmesan polenta, tomato sugo, fried herbs

## **choice of pasta – select 1 for all guests to enjoy**

RIGATONI ITALIAN SAUSAGE

rigatoni, fennel, piperade, broccolini, pecorino fondue, garlic crumb

SPAGHETTI ALLA CARBONARA

63° organic egg, guanciale, chive, preserved meyer lemon

GAMBERETTI PICCATA

angel hair pasta, shrimp, cherry tomato, cerignola olives, piccata sauce

## **choice of entree, select 3 from which your guests will choose at time of seating**

MARY'S ORGANIC CHICKEN BREAST

carrot agnolotti, roasted carrot, prosciutto, madeira

GRILLED WHOLE BRANZINO

fennel, orange, frisse, romanesco, toasted macadamia nuts, black truffles

HAWAIIAN SNAPPER ALLA LIVORNESE

cherry tomato sugo, celery hearts, green garbanzo bean, olive, caper, oregano dust

MOYER FARM GRILLED TENDERLOIN

salt roasted potatoes, mushroom, arugula, pickled mustard seed

## **choice of dessert – your guest's choice at time of seating**

"TIRAMISU" MODERNO

kona coffee cream, whipped mascarpone mousse, amaretto gelee

MAUI PINEAPPLE TART

maui pineapple compote, coconut crumble, banana & lillikoi sorbet

RASPBERRY & LIME CREMA AL FORNO

with maui honey gelato, crisp almond wafer

# GENERAL INFORMATION

If you are looking for a group dining experience, Ferraro's Piazza overlooking our majestic pool, is the perfect setting for hosting semi-private gatherings and parties. Ferraro's remains the outside dining experience where sunsets, the ocean view and dinner under the stars provide a relaxing and beautiful atmosphere.

**Menus:** For parties of 12 guests or more, kindly select one of three dining menus. Please advise us in advance of any special dietary needs. Children platters are available for large parties with children.

**Room Capacity:** The piazza accommodates up to 32 guests. Should the party exceed this capacity, we may need to seat some of your guests in another area of the restaurant.

**Seating:** Maximum number of guests on one table is 14.

**Minimum:** \$1,500.00 minimum food and beverage spend, not including tax or gratuity.

**Guarantees:** Guaranteed guest count must be confirmed 72 business hours prior to your dinner.

**Taxes & Fees:** Menu prices and food and beverage minimums are not inclusive and are subject to 4.166% Hawaii sales tax. All food and beverage prices are subject to 18% service charge and 4% administrative fee.

**Food & Beverage:** All menu items and prices are subject to change. If necessary, comparable substitutions will be made with no increase to the contracted menu price. Menus not pre-selected within three business days prior to the event date will be pre-selected for the group at the lowest menu price offered. Ferraro's Restaurant is the sole provider of all food and beverage served in the restaurant.

**Smoking:** Per Hawaii State Law, all restaurants are non-smoking.

**Entertainment:** Entertainment is provided Tuesday through Saturday from 6:30 p.m. to 9:30 p.m.



FOUR SEASONS

RESORT

MAUI AT WAILEA