

# LUNCH EVENT MENUS





# Menu One

41 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

CALIFORNIA ROLL

pickled ginger, shoyu, wasabi

TAMIMI FARMS GAZPACHO

chilled tomato soup, fresh carrot juice, cucumber, maui onion, sourdough bread, ricotta, fresh mint

**CAPRESE** 

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

CLASSIC CAESAR SALAD

toasted focaccia croutons, grana padano caesar dressing

choice of entree, select 4 from which your guests will choose at time of seating

MARGHERITA – STONE BAKED PIZZA fresh tomatoes, basil, mozzarella cheese

"DA" BURGER

natural beef, melted cheddar, house baked bun

**ANGEL HAIR** 

haiku cherry tomato sugo, green garbanzo beans, basil pesto, ricotta

NICOISE SALAD

seared ahi tuna, fingerling potato, local salad leaves, green beans, tomato, black olive red onion, 6-minute organic egg, red wine vinaigrette

### choice of dessert, your guests choice at time of seating

"TIRAMISU" MODERNO

kona coffee cream, whipped mascarpone mousse, amaretto gelee

FERRARO'S HOUSE MADE GELATO SELECTION – CHOICE OF ONE FLAVOR vanilla, chocolate, kahlua coffee, stracciatella, or macadamia nut



## Menu Two

52 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 4 from which your guests will choose at time of seating

HAWAIIAN TUNA SASHIMI & LOBSTER CALIFORNIA ROLL pickled ginger, shoyu, wasabi

### TAMINI FARMS GAZPACHO

chilled tomato soup, fresh carrot juice, cucumber, maui onion, sourdough bread, ricotta, fresh mint

### **CAPRESE**

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

### POLENTA FRIED CALAMARI

calamari, shrimp, sweet cherry pepper, spicy marinara, lime aioli

### CLASSIC CAESAR SALAD

toasted focaccia croutons, grana padano caesar dressing

### choice of entree, select 5 from which your guests will choose at time of seating

MARGHERITA – STONE BAKED PIZZA

fresh tomatoes, basil, mozzarella cheese

### **ANGEL HAIR**

haiku cherry tomato sugo, green garbanzo beans, basil pesto, ricotta

### "DA" BURGER

natural beef, melted cheddar, house baked bun

### "DAKINE" BIG EYE AHI TUNA WRAP

lettuce, tomato, avocado, onion

### SEAFOOD COBB SALAD

romaine lettuce, ranch dressing, 6 minute egg, maui onion, avocado, tomato, bacon marinated local octopus, garlic prawns, lobster salad

### choice of dessert, select 2 from which your guests will choose 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

### FERRARO'S HOUSE MADE GELATO SELECTION – CHOICE OF ONE FLAVOR

vanilla, chocolate, kahlua coffee, stracciatella, or macadamia nut



# FOUR SEASONS RESORT MAULAT WALLEA

# 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 two 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: \$1000.00 minimum food and beverage spend, not including tax or gratuity.

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

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.