

Lahaina Luxe Catering Menu

vegan & gluten-free options available

Passed Appetizers (please select three)

Vegetarian Summer Roll (GF)

Truffle Deviled Egg (GF)

Mushroom Profiteroles, Porcini, Walnuts

Mini Jerk Chicken Tacos, Tarragon Slaw, Voodoo
Sauce, Flatbread, Corn Tortilla

Seared Pork Loin, Sweet Potato Hash, Garlic
Crema

Pulled BBQ Chicken, Corn Salad, Cilantro Dust,
Spicy Wonton

Miso Marinated Walu, Sweet Soy, Sushi

Olive Oil Poached Mahi Mahi, Cucumber Salsa,
Italian Truffle Sabayon (GF)

Sicilian Ahi Skewer, Caponata, Relish

Ginger Coconut Chicken Satay, Sweet Chili Sauce

Kalua Pork Pot Sticker, Thai Chili Sauce

Macadamia Nut Prawns, Papaya Chili Sauce

Salad (please select one salad option for all guests)

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Frisée Salad, Poached Egg, Pancetta Lardons, Shaved Asiago

Study in Heirlooms, Local Rocket, Fresh Mozzarella, Basil Salt, Garlic Chips, 25-year old Balsamic (GF)

Baked Brie in Puff Pastry, Seasonal Grapes, Pears, Kula Strawberries



Lahaina
 Loft
Maui Oceanfront Celebrations

Choice of Entrée (please select two. Selections due seven days prior to event)

Whiskey Chive Chicken, Parsnip Puree, Hearts of Palm Salad, Fried Sage

Pistachio crusted chicken ~ lemon sauce, lemon cream sauce, Zucchini, Mushroom Chips

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime

Miso Marinated Fresh Catch, Thai Style Re

Tempura Shrimp, Yuzu Basil Glaze Caramelized Whole Shrimp, Sweet Chili Melon Glaze

All Steaks are Hand Cut, Prime American Beef from Snake River Farms, Idaho

Cut of Beef Options – Sirloin, New York Strip, Center Cut Ribeye, Newport Prime Filet, Snake River Farms Filet. Newport Prime Filet Available (not from Snake River Farms).

Additional Market Price charges will apply depending on cut of Prime beef selected.

Choose Cut of Beef & Pair with One of the Following:

Garlic Parmesan Sauce, Sautéed Spinach, Roasted Beet, Fingerling Potatoes, Nasturtium Leaves

Herb-Crusted, Baby & Blistered Corn Kernels, Thyme Butter, Kula 200 Microgreens

Sweet Onion Reduction, Gnocchi Ala Romana. Grilled Baby Kula Vegetables

Corn Risotto, Edamame, Merlot Salt

Fresh assorted rolls and French cream butter

Coffee service



Lahaina Loft

Maui Oceanfront Celebrations

Buffet Options (please select two proteins)

Taro rolls with honey butter

Wok fired shoyu and sesame vegetable medley

Vegetable fried rice with green onion and bean sprouts

Baked purple Molokai sweet potato

Island Style Chicken, Charred Pineapple Round, Molokai Potato Cubes, Chive Oil

Sesame Crusted Catch, Ginger Lime Truffle Beurre Blanc, Cilantro Gremolata, Charred Lime, Broccoli Puree

Asian Style Braised Short Ribs, Caramelized Onion Thyme Tart, Brussel's Sprout Puree

Hoisin Glazed Pork Loin, Sweet Potato Hash, Garlic Crema

Garlic Parmesan Sauce, Sautéed Spinach, Roasted Beet, Fingerling Potatoes

Coffee and tea service

Dessert (build your wedding cake from these selections)

Flavor: Vanilla or Chocolate

Filling (please select one): Vanilla Mousse, Chocolate Macnut Mousse, Banana Cream, Lilikoi Cream, Strawberry Buttercream, Coconut Mousse

Topping: Traditional Buttercream frosting or Cream Cheese frosting for an additional fee

