

sample menu

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 Vegan and Gluten Free selections available upon request

SALAD (Please select one salad for all guests)

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF) • Frisee Salad, Poached Egg, Pancetta Lardons, Shaved Asiago • Study in Heirlooms, Local Rocket, Fresh Mozzarella, Basil Salt, Garlic Chips, 25 Yr Old Balsamic (GF) • Baked Brie in Puff Pastry, Seasonal Grapes, Pears, Kula Strawberries,

ENTRÉE (Please select two)

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

Beef entrée option: 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 Your Cut of Beef and Pair with One of the Following Set:

** Beef Selection for Entrée will incur \$20.00 per person price increase Garlic Parmesan Sauce, Sautéed Spinach, Roasted Beet, Fingerling Potatoes, Nasturtium Leaves Herb Crusted, Baby and Blistered Corn Kernels, Thyme Butter, Kula 200 Microgreens Sweet Onion Reduction, Gnocchi Ala Romana. Grilled Baby Kula Vegetables Corn Risotto, Edamame, Merlot Salt Vegetarian, Vegan and Gluten Free menus available upon request

Fresh Assorted Rolls and French cream butter

Coffee service

BUFFET OPTION (Please Choose Two Proteins from Below)

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

DESSERT (Wedding Cake Service – Choose from Selection Below- 2 Tier Cake)

Flavor: Vanilla or Chocolate • Please choose one filling flavor • Filling: Vanilla Mousse, Chocolate Macadamia Nut Mousse, Banana Cream, Liliko'i Cream, Strawberry Buttercream, Coconut Mousse • Topping: Italian Buttercream frosting or Cream Cheese frosting for an additional fee

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