



PRIVATE DINING

Buffet Option I

\$20.95 per guest

Taro Rolls-Locally made bread

Garden Salad-Mixed greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Choose 2 (two) of the following side dishes:

Rice pilaf

Steamed white sticky rice

Potato macaroni salad

Stir fried vegetables

Roasted Yukon Gold potatoes

Garlic mashed potatoes

Kalua Pork—Tender pulled pork served with Hawaiian style barbeque sauce on the side.

Choose 1 (one) of the following entrees:

Shoyu Chicken—Baked bone-in chicken thighs marinated in shoyu, onion, garlic, ginger, and sugar.

Roasted Thai Chicken—Roasted bone-in chicken thighs marinated in olive oil, garlic, rosemary, salt and pepper; served with a Thai peanut sauce on the side.

All banquet menu prices are per person and are subject to a 4.166% state sales tax. A gratuity of 20% will be added to all food and beverage items on the final bill.



PRIVATE DINING

Buffet Option II

Price 1--\$ 24.95 per guest (chill packed fish)
Price 2--\$35.95 per guest (fresh caught)

Taro Rolls-Locally made bread

Garden Salad- Mixed greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Choose 2 (two) of the following side dishes:

- Rice pilaf
- Steamed white sticky rice
- Potato macaroni salad
- Stir fried vegetables
- Roasted Yukon Gold potatoes
- Garlic mashed potatoes

Choose 1 (one) of the following entrees:*

Shoyu Chicken—baked bone-in chicken thighs marinated in shoyu, onion, garlic, ginger, and sugar.

Roasted Thai Chicken—roasted bone-in chicken thighs and legs marinated in olive oil, garlic, rosemary, salt and pepper; served with a Thai peanut sauce on the side.

Kalua Pork—Tender pulled pork served with our signature whiskey barbeque sauce on the side.

*select an additional entrée for just \$4 per guest

AND

Mahi-mahi (Chill Packed)—Price 1

Mahi-mahi, Monchong or Opah (island fresh fish selected based on availability)—Price 2

Select 1 (one) of the following preparations:

- Parmesan panko
- Macadamia nut
- Mango beurre blanc
- Lilikoi beurre blanc
- Champagne beurre blanc
- Tropical fruit salsa

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Buffet Option III

\$44.00 per guest

Taro Rolls- Locally made bread

Garden Salad- Mixed greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Choose 2 (two) of the following side dishes:

- Rice pilaf
- Steamed white sticky rice
- Potato macaroni salad
- Stir fried vegetables
- Garlic mashed potatoes
- Roasted potatoes

Mahi-mahi, Monchong or Opah (island fresh fish selected based on availability)

Select 1 (one) of the following preparations:

- Parmesan panko
- Macadamia nut
- Mango beurre blanc
- Lilikoi beurre blanc
- Champagne beurre blanc
- Tropical fruit salsa

Carving Station:

Maui Cattle Company Prime Rib (presented by a carving chef)

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