



## ~Kiawe Grill Menu~

Hawaiian Mesquite Flavors Accentuate Cuisine. Served in Casual Buffet Style

### Hand Passed Appetizers (Choose 3)

- Spicy Sugarcane Shrimp with Mango Chutney
- "Tacoshimi" Sashimi Grade Ahi Poke on Crispy Wonton with Wasabi Guacamole and Tamarin Drizzle
- House Smoked Swordfish Pate on Crostini with Capers and Dill
- Fresh Spring Rolls with Mango and Mint and Coconut Almond Sauce
- Asian Flavor Baby Back Ribs with Vietnamese Dipping Sauce
- Lemon Grass Chicken Satay with Peanut Sauce
- Grilled Lobster Gazpacho with Upcountry Avocado in Chinese Soup Spoons
- Crab and Kula Corn Cakes with Lemon Saffron Aioli
- Smoked Salmon Pizza with Lomi Relish and Fresh Ikura
- Sirloin Yakatori Skewers with Sweet and Spicy Chile Sauce
- Tropical Fruit "Bouquet" with Mint and Toasted Coconut (Pineapple Display)

### Salads (Choose 1)

- Waldorf Style Salad with Asian Pears, Spiced Pecans, Gorgonzola, and Maple Balsamic Vinaigrette Dressing
- Hearts of Romaine Caesar's Salad with Toasted Pine Seeds, Baby Roma Tomatoes, and Shaved Ramano
- Upcountry Greens with Papaya Vinaigrette

### Entrées (Choose 2)

- Grilled Fresh Catch with Choice of Preparation
- Filet Mignon with Shiitake Mushroom Salsa or Caramelized Maui Onions
  - Kalua Pork on Banana Leaves
  - Short Ribs with Pineapple Ginger Glaze
  - Baby Back Ribs with Mango Barbecue Sauce
  - Thai Grilled Chicken with Green Curry Sauce
- Penne Pasta with Fresh Tomatoes Garlic, Basil, Olive Oil, and Local Goat Cheese

### Side Dishes (Choose 3)

- Mashed Potatoes with Caramelized Maui Onions
- Purple Hawaiian Sweet Potato with Coconut milk
  - Basil Garlic Mashed Potatoes
  - Potatoes A Gratin
  - Rosemary Roasted New Potatoes
  - Coconut Rice with Kiffer Lime Leaves
  - Chinese Parsley and Scallion Green Rice
- Grilled Asparagus with Lemon Zest and Garlic
- Fresh Baked Baguette and Butter