



~Maui Menu~

Hand Passed Appetizer's (Choose 3)

- ~Vegetables and Kalua pig Pot-stickers in a Lemongrass-Shiitake-Scallion sauce
- ~Wantons filled with Shrimp and Cilantro served with Soy Vinaigrette.
- ~Pan seared Gyoza's with Black Bean sauce.
- ~Coconut incrustated Jumbo Shrimp with Thai Chili dipping sauce
- ~Summer rolls with Shrimp or Tofu with Sweet Chili sauce
- ~Lobster & Vegetable Tempura Skewers
- ~Curry Chicken Lumpia with Plum sauce
- ~Yellowtail Or Tuna, Tartar with Pineapple, Shoyu glaze, Fresh Ginger and Wasabi Aioli.

Salad's (Choose 1)

- ~Mouth Watering Mango's, Asian pears, Spiced Candied Walnuts, Goat cheese with Kula Greens in a Waldort style Salad and a Lemon Vinaigrette.
- ~Kula Greens, Cherry Tomatoes, Feta cheese with a Liliko'i Vinaigrette
- ~Classic Caesar Salad with Kalua pig or Grilled Chicken
- ~Caprese Salad; Heirloom Tomatoes, Buffalo Mozzarella and Balsamic Reduction
- ~Spinach Salad with Sour Cherry's, Candy Walnuts, Gorgonzola cheese tossed in a Raspberry Vinaigrette

Entrée's (Choose 1)

(Spilt Entree's Available)

- ~Surf-n-turf; 1/2 lobster & 4oz Filet Mignon with a Maui Onion sauce, Purple Molokai mashed Potatoes and Toasted Almonds and Green Beans
- ~Grilled Chilean Sea bass with Scallions, Ginger sauce, Kiffer Rice and Tempera Fried Asparagus.
- ~Oven roasted Chicken in a Shiitake Mushroom sauce with Edamame Rice Cakes with Braised Leeks.
- ~Seared Scallops, Purple Moikoi mashed Potatoes, Green Beans with Toasted Almonds and Basil Oil.
- ~Butter-roasted Lobster tails, Braised Endive, Wasabi flavored Barley & Soy-Sake Butter sauce.
- ~Fresh catch steamed in Banana leaves with Sake, lemon-grass and served with a coconut Thai sauce.
- ~Coconut incrustated Pan Seared Opakpaka with a Wasabi Buerre Blanc, served with Ginger, Coconut Rice and Chinese Broccoli, Parsnips, and Baby Carrots.
- ~Hoisin-honey glazed Chicken with Braised Kale and Mini Baked Potatoes.
- ~Pan seared Mahi Mahi with a Lemon, Herb sauce with Tempera battered Pumpkin and Wild Rice.
- ~Mac-nut incrustated Ahi with a Tropical Fruit Salsa, on a bed of Coconut Rice and seared Vegetables.
- ~Rosemary & Garlic-crustated Lamb on a bed of Kale, Yellow Squash & Roasted Fingerling Potatoes.
- ~Lavender, Rosemary, & Garlic Chicken Breast with mashed Potatoes and Grilled Artichoke Hearts.
- ~Mushroom Strudel (Crimini/ Oyster Mushrooms) Wrapped in Phyollo with Basil and Garlic.
- ~Spiny Lobster tail (1/2) Stuffed with Crab cake mixture Boiled to Perfection with a Basil-Cherry Tomato Cream sauce. Served with Rosemary Oven Roasted Potatoes and Lemon Asparagus.

Desserts (Choose 1)

- ~Pineapple Upside Down Cake.
- ~Chocolate Fondue Waterfall with Tropical Fruit Platter and Sweet Breads.
- ~Key Lime Pie with Whipped Cream.
- ~Banana Chocolate Baklava.