

Maui

CATERING SERVICES

~SeaSide Menu~

Hand Passed Appetizer's (Choose 3)

- "Tacoshimi"- Sesame Seared Ahi on Crispy Wonton with Wasabi Guacamole and Tamarin Glaze
- Shrimp Sticks Wrapped in Prosciutto with Sweet Melon Salsa
- Lobster Gazpacho in Chinese Soup Spoons with Lemon Zest and Chives
- Tandoori Style Lamb Chops with Mango Chutney and Lemon Mint Vinaigrette
- Pan-fried Crab and Kula Corn Cakes with Spicy Tabikko Aioli
- Shrimp and Scallop "Lollipops" with Lemon Shallot Vinaigrette
- Thai Mango and Mint Spring Rolls with Almond Chile Sauce
- Szechwan Beef Yakatori Skewers with Black Bean Sauce
- Lemon Grass Chicken Satay with Peanut Sauce
- Crispy Korean Eggrolls with Maui Sweet n' Sour Pineapple Preserves
- Smoked Salmon on Bruschetta with Lomi Lomi Caper Relish

Salad's (Choose 1)

- Fantasy Fruit Salad Served in Pineapple Dish with Papaya Seed Vinaigrette and Crisp Cinnamon Honeyed Wantons
- Hearts of Romaine with Roasted Tomatoes, Shaved Romano, Pine Nuts and Avocado Caesar's Carpaccio of Local Tomatoes with Arugula, Fresh Mozzarella, and Balsamic Syrup
- Manoa Greens Waldorf Style with Asian Pears, Candied Walnuts, Local Goat Cheese and a Maple Balsamic Vinaigrette
- Sunflower Sprout Salad with Organic Greens, Shredded Carrots, Sunflower Seeds, Scallions and Papaya Seed Vinaigrette

Entrée's (Choose 1)

(Split Entree's Available)

- ** Pan Roasted Lobster with Lemon Butter Sauce and Rosemary New Potatoes
- Macadamia Nut Encrusted Mahi Mahi with Mango Salsa on Coconut Rice
- Filet Mignon with Gorgonzola Fondue, Home Made Ketchup, and Shoe String Potatoes
- Grilled Fresh Catch on Lemon Saffron Risotto with Roasted Jalepeno and Shiitake Mushroom Salsa
- Kiawe Hot Smoked Salmon with Sesame Hoisin Glaze, Lomi Lomi Relish and Hawaiian Purple Sweet Potato
- Jawaian Jerk Chicken with Pineapple Mango Chutney and Green Scallion Rice
- Wild Mushroom Strudel with Roasted Pepper Yin and Yang Sauce
- Prime Rib in Peppercorn and Pink Sea Salt Crust with Maui Onion Jus and Potatoes au' Gratin
(Can also be served as Grilled Ribeye Steaks)

Desserts (Choose 1)

- Mango Crème Brulee in Chinese Soup Spoons
- Chocolate "Queen of Sheba" Decadence
- Lemon and Passion-Fruit Curd Tartlets with Kula Strawberries
- Banana Macadamia Bread Pudding with Tahitian Vanilla Bean Caramel