



MENU

salad

SHRIMP ON GREENS

*Locally Sourced Organic Greens, Seasonal Produce,
Lilikoi Honey Vinaigrette, Candied Mac Nuts With
Shrimps*

entree

(Choice of 1)

BEEF

*Beef Tenderloin,
Creamy Mashed Potato,
Sautéed Vegetables, Demi Glace*

choice

FISH

*Hawaiian Fresh Catch,
Creamy Mashed Potato,
Sautéed Vegetables, Butter Sauce*

dessert

PANNA COTTA

*Coconut Haupia Panna Cotta, Toasted Coconut,
Fresh Pineapple, Papaya, Lava Dirt, Mango Sauce*

MENU A

Additional cost for servers,
beverages and rentals

\$100.00 Per Guest

20% Service Fee

4.712% Hawaii State Tax

\$75.00 Cake Cutting Fee

Additional at Cost

\$225 Full Board (feeds up to 25+ guests)

FRUIT & CHEESE CHARCUTRIE BOARD

*Seasonal Fresh Fruits & Berries, Domestic and
International Cheese Selection, Cured Meats, Big Island
Honey, Lavosh*



MENU

passed canapés

choice of 2 canapés menu

PINEAPPLE CONFIT (V)

White Wine Braised Pineapple with Herb Goat Cheese, Crostini

AHI POKE

Diced Ahi and Avocado Poke on Fried Wonton

salad

choice of 1 salad

CAESAR

Caesar Salad, Romaine Lettuce, House Made Caesar Dressing, Herb Croutons, Parmigiano Cheese

or

GREENS

Locally Sourced Organic Greens, Seasonal Produce, Lilikoi Honey Vinaigrette, Candied Mac Nuts

entree

(Choice of 1)

BEEF

Beef Tenderloin, Creamy Mashed Potato, Sautéed Vegetables, Demi Glace

choice

FISH

Hawaiian Fresh Catch, Creamy Mashed Potato, Sautéed Vegetables, Butter Sauce

MENU B

Additional cost for servers, beverages and rentals

\$135.00 Per Guest

20% Service Fee

4.712% Hawaii State Tax

\$75.00 Cake Cutting Fee

Additional at Cost

\$225 Full Board (feeds up to 25+ guests)

FRUIT & CHEESE CHARCUTRIE BOARD

Seasonal Fresh Fruits & Berries, Domestic and International Cheese Selection, Cured Meats, Big Island Honey, Lavosh

aloha

MENU

passed canapés

choice of 3 canapés menu

PINEAPPLE CONFIT (V)

White Wine Braised Pineapple with Herb Goat Cheese, Crostini

AHI POKE

Diced Ahi and Avocado Poke on Fried Wonton

SMASHBURGER

All Natural Beef Patty & Onion on Hawaiian Sweet Bun, Hawaii Pantry Pickle, Secret Sauce

starter

CARPACCIO

Seasonal Catch, Soy Lime Truffle Vinaigrette, Seasonal Vegetables and Micro Greens

salad

choice of 1 salad

CAESAR

Caesar Salad, Romaine Lettuce, House Made Caesar Dressing, Herb Croutons, Parmigiano Cheese

or

GREENS

Locally Sourced Organic Greens, Seasonal Produce, Lilikoi Honey Vinaigrette, Candied Mac Nuts

entree

SURF & TURF

Beef Tenderloin, Butter Poached Lobster, Creamy Mashed Potato, Seasonal Vegetables, Demi-Glace

MENU C

Additional cost for servers,
beverages and rentals

\$150.00 Per Guest

20% Service Fee

4.712% Hawaii State Tax

\$75.00 Cake Cutting Fee

Additional at Cost

\$225 Full Board (feeds up to 25+ guests)

FRUIT & CHEESE CHARCUTRIE BOARD

Seasonal Fresh Fruits & Berries, Domestic and International Cheese Selection, Cured Meats, Big Island Honey, Lavosh



MENU

passed canapés

choice of any 3 canapés menu

CAVIAR

Petrossian Caviar, Toast, Cream Fresh & Chive

PINEAPPLE CONFIT (V)

White Wine Braised Pineapple with Herb Goat Cheese, Crostini

AHI POKE

Diced Ahi and Avocado Poke on Fried Wonton

first course

LOBSTER

Butter Poached Lobster Tail, Lilikoi Passion Fruit Sauce, Basil Oil, Edible Flowers

second course

CATCH

Hawaiian Fresh Catch, Chioga Beets, Baby Carrots, Mao Farms Radish, Kabocha Pumpkin Puree

entree

BEEF

Hawaiian Beef Tenderloin, Potato Puree, Seasonal Vegetables, Shaved Truffle Demi Glace

dessert

PANNA COTTA

Coconut Haupia Panna Cotta, Toasted Coconut, Fresh Pineapple, Papaya, Lava Dirt, Mango Sauce

MENU D

Additional cost for servers,
beverages and rentals

\$250.00 Per Guest

20% Service Fee

4.712% Hawaii State Tax

\$75.00 Cake Cutting Fee

Additional at Cost

\$225 Full Board (feeds up to 25+ guests)

FRUIT & CHEESE CHARCUTRIE BOARD

Seasonal Fresh Fruits & Berries, Domestic and International Cheese Selection, Cured Meats, Big Island Honey, Lavosh

Canapés

A canapé is a type of hors d'oeuvre, a small, prepared, and decorative appetizer

PINEAPPLE CONFIT (V)

White Wine Braised Pineapple with Herb Goat Cheese, Crostini

AHI POKE

Diced Ahi and Avocado Poke on Fried Wonton

AHI TARTAR

Chilled Ahi, Capers, Chive, Red Onion on Toasted Garlic Crostini

TOMATO (V)

Aged Balsamic Marinated Local Cherry Tomato with Basil, On Garlic Crostini with Goat Cheese Spread

QUICHE (V)

Seasonal Vegetables and Egg in Pastry Crust

SPRING ROLL (V)

Fried Vegetable Spring Rolls, Sweet Spicy Thai Chili Sauce

DATE NIGHT (V)

Medjool Dates stuffed with Herby Cheese

SMASHBURGER

All Natural Beef Patty & Onion on Hawaiian Sweet Bun, Hawaii Pantry Pickle, Secret Sauce

GARLIC SHRIMP

Wild Shrimp, Chili Pepper Garlic Aioli, Micro Greens On Crostini

ANGRYCHICKEN

Sweet Spicy Fried Chicken On Bamboo, Chive, Sesame Seeds

PORK BELLY

5 Spiced Roasted Pork Belly, Hoisin House Made Sriracha, Pickled Onion and Cucumber On Bamboo

LOMI LOMI SALMON

Smoked Lomi Lomi Salmon Tomato, Onion, Chives, Cream Cheese On Mini Toast

CONES plus \$5

Hamachi or Ahi Tartare, Avocado Lime, Crispy Cone

CAVIAR plus \$10

Mini Pancake's, Cream Fresh, Eggs, Chive

Sweets

\$5 per mini dessert

CHOCOLATE MOUSSE

CHOCOLATE CHIP COOKIES

COCONUT PANNA COTTA

STRAWBERRY SHORTCAKE

MINI CHEESE CAKE WITH RASPBERRY

CARROT CAKE WITH CREAM CHEESE

MACNUT CARMEL TARTS

TRIPLE CHOCOLATE BROWNIE

MACAROONS