

Event Menus

BUFFET MENUS

Pikake Lunch Buffet

(35 guest minimum)

MAUI FRESH SALAD

Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

CAESAR SALAD

Waipoli jr romaine, shaved parmesan, housemade croutons, classic dressing

HERB ROASTED FISH

Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut

HULI HULI CHICKEN

Citrus soy glazed, Auntie Leilani's char sui fried rice with local Maui vegetables

DUROC PORK RIBS

Dry rubbed, honey sambal bbq sauce, mac & cheese, beer mustard cabbage slaw

ACCOMPANIMENTS:

White Rice
Chive mashed potatoes
Seasonal Local Vegetables
Hawaiian sweet bread & butter
Apple banana bread pudding

DESSERT:

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, salted caramel sauce

\$35 PER PERSON

Children 12 and under can be charged half of the menu price or order off the Keiki menu.

Gardenia Taco Bar

(35 guest minimum)

BUILD YOUR OWN!

FISH

Fresh hawaiian catch, cajun rubbed and grilled

CHICKEN

All natural Wayne Farms chicken

PORK

Compart Family Farms slow roasted all natural pork

CHEESE

CABBAGE

BLACK BEANS

TOMATILLO AIOLI

HOUSE MADE SALSA

GUACAMOLE

SOUR CREAM

FLOUR OR CORN TORTILLAS

Made fresh daily in Lahaina

HOMEMADE TORTILLA CHIPS

ASSORTED DESSERT DISPLAY

\$32 PER PERSON

Children 12 and under can be charged half of the menu price or order off the Keiki menu.

Vegetarian, vegan and any allergy modifications can be accommodated

Menu items and prices are subject to change due to seasonal availability