

Event Menus

PLATED LUNCH

Plumeria

(20 guest minimum, 40 guest maximum)

ENTRÉES: (SELECT ONE)

FRESH FISH SANDWICH

Waipoli Farms butter lettuce, tomatoes, local sprouts, Meyer lemon tartar, pineapple jicama salad

BEACHSIDE CHEESEBURGER & FRIES

1/2 pound proprietary blend of Angus beef, cheddar, local tomato, shredded lettuce, Maui onion, brioche bun

FARMER'S MARKET COBB

Locally sourced farmers bounty, Launiupoko eggs, blue cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing

DESSERT:

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

\$24 PER PERSON

Hibiscus

(20 guest minimum, 40 guest maximum)

STARTER:

MAUI FRESH SALAD

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

ENTRÉES: (SELECT ONE)

CHEF'S FRESH HAWAIIAN CATCH

Herb grilled, steamed rice, pineapple jicama salad, citrus chimichurri

USDA PRIME SIRLOIN

Balsamic glazed maui onions, garlic herb butter

PARMESAN CRUSTED

Fresh herbs, lemon-caper reduction, farmer's market vegetables

DESSERT:

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

\$32 PER PERSON

