

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 siu fried rice with local Maui vegetables

DUROC PORK RIBS

Dry rubbed, honey sambal bbq sauce, beer mustard cabbage slaw

ACCOMPANIMENTS:

White Rice
Mac & Cheese
Seasonal Local Vegetables
Hawaiian sweet bread & butter

DESSERT:

ASSORTED DESSERT DISPLAY

\$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

Compant 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.

 Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

Vegetarian, vegan and any allergy modifications can be accommodated