

# Event Menus

## 'OHANA STYLE DINNER MENUS

All menu items served family style.

### Melia

(40 guest minimum)

#### COCONUT SHRIMP

Thai curry dipping sauce

#### PANKO CRUSTED CALAMARI

Ginger-yuzu cocktail sauce

#### MAUI FRESH SALAD

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

#### ENTRÉES:

##### HERB ROASTED FRESH FISH

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

##### GRILLED FILET MIGNON\*

Charred green onion gremolata, celery root puree, grilled broccolini

#### HULI HULI CHICKEN

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

#### ACCOMPANIMENTS:

Chive Mashed Potatoes  
Fire Grilled Local Vegetables  
Auntie Leilani's char siu fried rice  
Celery root puree with gremolata

#### DESSERT:

##### APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

**\$65 PER PERSON**

### Protea

(40 guest minimum)

#### PROSCIUTTO BASIL PRAWNS

Charred maui gold pineapple vinaigrette, pickled golden beets

#### MAC & CHEESE STUFFED MEATBALL

House made ricotta, tomato bourbon glaze

#### MAUI FRESH SALAD

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

#### ENTRÉES:

##### SESAME CRUSTED AHI\*

Coconut & citrus jasmine rice, shiitake-soy butter, grilled Kula asparagus

##### GRILLED FILET MIGNON\*

Charred green onion gremolata, celery root puree, grilled broccolini

#### PARMESAN CRUSTED FRESH FISH

Local vegetables, meyer lemon caper butter

#### HULI HULI CHICKEN

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

#### ACCOMPANIMENTS:

Chive Mashed Potatoes  
Fire Grilled Local Vegetables  
Auntie Leilani's char siu fried rice  
Celery root puree with gremolata

#### DESSERT: (SELECT ONE)


##### FLOURLESS CHOCOLATE CAKE

Maui made chocolate, rich and dense, Kula strawberries

#### HULA PIE

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

**\$85 PER PERSON**

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

\*Consuming raw or uncooked food may increase your risk of foodborne illness

Parties of 50 or more must be confirmed on one of the 'Ohana Style Menus. Children 12 and under can be charged half of the menu price or order off the Keiki menu.