

Event Menus

PLATED DINNER MENUS

Lokelani

(20 guest minimum, 50 guest maximum)

MAUI FRESH SALAD

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

ENTRÉES: (SELECT ONE)

HERB ROASTED FRESH FISH

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

PARMESAN CRUSTED FRESH FISH

Local vegetables, meyer lemon caper butter

MAUI ONION SIRLOIN*

USDA Prime steak, bacon mashed potato, sautéed Maui onion, red wine demi glaze

HULI HULI CHICKEN

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

DESSERT:

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

\$55 PER PERSON

Puakenikeni

(20 guest minimum, 50 guest maximum)

PUPU PLATTER FOR THE TABLE WITH:

BBQ Ribs
Coconut Shrimp
Panko Crusted Calamari

MAUI FRESH SALAD

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

ENTRÉES: (SELECT ONE)

HERB ROASTED FRESH FISH

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

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

HULI HULI CHICKEN

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

DESSERT: (SELECT ONE)


FLOURLESS CHOCOLATE CAKE

Maui made chocolate, rich and dense, Kula strawberries

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

\$70 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
Children 12 and under can be charged half of the menu price or order off the Keiki menu.