

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*

Caramelized 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



 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.