

Event Menu

LEHUA COCKTAIL STYLE PARTY

Enjoy tray passed appetizers with your beverages. A great format for a simple get together or meet and greet prior to an event. Make it an interactive meal with a larger selection of menu items

Menu

(25 guest minimum)

PROSCIUTTO BASIL PRAWNS

Charred pineapple vinaigrette, pickled beets

COCONUT PRAWNS

Curried dipping sauce

PANKO CRUSTED CALAMARI

Ginger-yuzu cocktail

FRESH CEVICHE*

Hawaiian catch, upcountry citrus, crunchy local vegetables, crispy taro chips

TARO HUMMUS & LOCAL CRUDITE

Toasted flat bread & taro chips

KALUA PORK QUESADILLA

Chipotle sour cream, pico de gallo

CUMIN RUBBED PORK RIBS

Sambal bbq

MAUI ONION MARINATED BEEF SKEWERS*

Charred green onion gremolata

HAWAIIAN AHI POKE*

Fresh ogo, Maui onion, crispy taro chips

ROGERS ALL NATURAL CHICKEN WINGS

Sriracha-Guava wing sauce

CRISPY PARMESAN ARINCINI'S

Tomato bourbon glaze

LUMP CRAB CAKES

Big island heart of palm, serrano aioli

HURRICANE FRIES

Gochujang aioli, furikake

CRISPY CHICKEN KATSU

Shredded cabbage, tangy katsu sauce

ROASTED KULA BEETS

Red Hawaiian salt, house made ricotta, fresh lemon zest, watercress

SLIDERS*

CHOICE OF:

PANIOLO

sambal bbq sauce, onion ring, Vermont cheddar

CLASSIC

1000 isle dressing, Vermont cheddar, brioche bun

HAWAIIAN

Maui pineapple, teriyaki glaze, white cheddar

 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

Pricing

Choose the number of items to meet the needs of your party and offer your guests a nice variety

(25 guest minimum)

3 FOR \$33

4 FOR \$36

5 FOR \$39

6 FOR \$42

7 FOR \$45





A La Carte Pupu Option

Groups may choose to add pupus to any existing menu or create a custom menu

PROSCIUTTO PRAWNS | \$4 EACH

COCONUT PRAWNS | \$4 EACH

MAUI ONION BEEF SKEWERS* 🍷 | \$3.50 EACH

CRISPY CALAMARI | \$3 EACH

CHEF'S CUSTOM BEEF SLIDER* | \$5 EACH

SRIRACHA CHICKEN WINGS | \$3 EACH

LUMP CRAB CAKES | \$6 EACH

CUMIN RUBBED RIBS 🍷 | \$3 EACH

FRESH HAWAIIAN CEVICHE* | \$4 EACH

FRESH HAWAIIAN AHI POKE* | \$4 EACH

CRISPY PARMESAN ARINCINIS | \$3 EACH

ROASTED KULA BEETS 🍷 | \$3 EACH

KALUA PORK QUESADILLA | \$3 EACH

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