

OHANA DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu & salad you would like to be served. All entrees will be served pupu style with farm fresh vegetables and you will get both desserts.

PAHU OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikake

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Pan Seared Hawaiian Snapper

coconut grits, local tomato lomi-lomi, caper brown butter, toasted pepitas

Kiawe Grilled Beef Tenderloin

mashed potatoes, herb butter, housemade worcestershire sauce

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Flourless Chocolate Cake

maui vanilla creme anglaise

\$90

All dinner banquets are served with fresh baked herbed focaccia bread and Hula Grill's signature Chili Pepper Water



 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 undercooked foods may increase your risk of foodborne illness

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'ULI 'ULI OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche

fresh island fish*, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

Flourless Chocolate Cake

maui vanilla creme anglaise

\$75

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KA 'EKE 'EKE OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

ENTRÉE

Shrimp Carbonara

jumbo shrimp, house smoked duroc bacon, snow peas, cherry tomatoes, fresh pasta from lahaina

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Flourless Chocolate Cake

maui vanilla creme anglaise

\$60



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PLATED DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu, salad, & vegetable you would like to be served family style & which 4 entrees you would like your guests to select from.

IPU PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobiyaki, furikake

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Local Vegetable Pasta

lemon tarragon cream, tomatoes, parmesan

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Pan Seared Hawaiian Snapper

coconut grits, local tomato lomi-lomi, caper brown butter, toasted pepitas

Dry Aged Hawaiian Salt & Pepper Ribeye*

truffle roasted potatoes, house made worcestershire

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

Flourless Chocolate Cake

maui vanilla creme anglaise

\$100

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PLATED DINNER MENUS

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PU 'ILI PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Dry Aged Hawaiian Salt & Pepper Ribeye*

truffle roasted potatoes, house made worcestershire

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

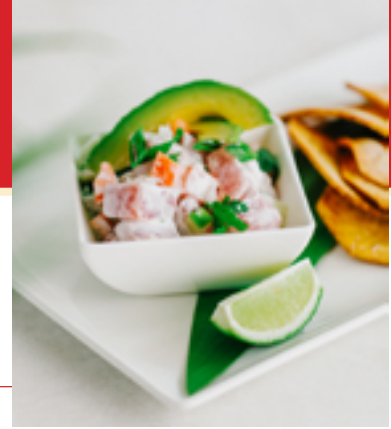
Flourless Chocolate Cake

maui vanilla creme anglaise

\$80

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KALA 'AU PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

ENTRÉE

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Shrimp Carbonara

jumbo shrimp, house smoked duroc bacon, snow peas, cherry tomatoes, fresh pasta from lahaina

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

Flourless Chocolate Cake

maui vanilla creme anglaise

\$60

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