

PUPU PARTY MENUS

PAPA HEHI COCKTAIL PARTY

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

Hawaiian Ceviche*

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

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Charred Short Ribs

soy tamarind glaze watercress, jicama, crispy maui onions

\$45 per guest

'ILI 'ILI COCKTAIL PARTY

Chilled Vegetable

vegetable hummus, wood oven baked naan

Local Style Potstickers

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

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Coconut Calamari

spicy coconut crust, thai cocktail sauce

Hawaiian Ceviche*

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

\$25 per guest

A LA CARTE PUPUS

Groups 28+ may choose to add pupus to any existing menu or create a custom cocktail party menu. Prices listed indicate the price per guest.

Chilled Vegetable

vegetable hummus, wood oven baked naan 4

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce 3

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce 5

Surfing Goat Cheese Flatbread*

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 3

Kalua Pork & Pineapple Flatbread

duroc pork, balsamic onions, cilantro, provolone cheese, "hapa" bbq sauce 3

Thai Chicken Flatbread

all natural chicken, bell peppers, maui onion, cilantro, sweet thai chili sauce 3

Coconut Calamari

spicy coconut crust, thai cocktail sauce 3

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 8

Lobster, Shrimp & Scallop Potstickers

guava plum sauce 5

Shrimp Cocktail


lemongrass-ginger cocktail sauce 6.5

Ahi Poke Tacos*

fresh ahi, shoyu, maui onion, chili flakes, avocado, wasabi aioli 6

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobiyaki, furikake 9

 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

BUFFET MENU

Buffets are available to groups that are reserving the Lanai or Entire Dining Room.
This buffet can be customized to better suit your needs.

MELE BUFFET

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab & Macadamia Nut Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobiyaki, furikaki

Ahi Poke Tacos*

fresh ahi, shoyu, maui onion, chili flakes, avocado, wasabi aioli

SALAD

Kama'aina Kale Salad

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

ENTRÉES

Prime Rib*, Whole Roasted Lamb*, or Suckling Pig

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

Rotisserie Chicken

spice rubbed all natural chicken, preserved lemon relish

Stir Fry Garlic Noodles

tossed with local vegetables and tofu

DESSERT (choice of 2)

Pineapple Upside Down Cake

caramel rum sauce

Pono Pie

tropical fruit compote

Chocolate Macadamia Nut Pie

caramel rum and vanilla bean ice cream

\$140

Hawaiian Ceviche*

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

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

VEGETABLES (choice of 3)

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

 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



OHANA LUNCH MENUS



After selecting your preferred menu, you will need to indicate which (1) pupu & (3) entrees you would like to be served family style.

PUAKENIKENI OHANA LUNCH

PUPUS

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Hawaiian Ceviche*

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

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil

SALAD

Togarashi Shrimp Caesar Salad

upcountry romaine lettuce, garlic focaccia croutons, shredded parmesan

ENTRÉE

Local Vegetable Pasta

lemon tarragon cream, tomatoes, parmesan

Kiawe Grilled Chicken

thai basil & ginger sticky rice, soy tamarind glaze

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa, house pickled jalapeño

\$45

TIARE OHANA LUNCH

PUPUS

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

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

ENTRÉE

Kiawe Grilled Chicken Caesar

upcountry romaine lettuce, garlic focaccia croutons, shredded parmesan

Surfing Goat Cheese Flatbread*

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli

Kiawe Grilled Fresh Fish

thai basil & ginger sticky rice, lemon beurre blanc


\$35

Dessert can be added for \$5 per person

DESSERT DUO:

Pineapple Upside Down Cake
caramel rum sauce

Flourless Chocolate Cake
crème anglaise

 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

PLATED LUNCH MENUS

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

PROTEA PLATED LUNCH

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

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

Hawaiian Ceviche*

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

ENTRÉE

Hawaiian Fruit & Greens

waipoli farm lettuce, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese*

Chinese Chopped Chicken Salad

all natural rotisserie chicken, romaine, cabbages, chilled vegetables, peanuts, cilantro, sesame soy dressing

Fresh Fish & Chips

beer battered, seasoned fries, lilikoi dipping sauce

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa

Hula Grill Cheeseburger*

1/2 pound hand ground blend of angus chuck, brisket, and butcher's tender, white cheddar cheese, seasoned fries

substitute hana grown vegan taro patty with smashed local avocado

\$29

PLUMERIA PLATED LUNCH

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

ENTRÉE

Chinese Chopped Salad

all natural rotisserie chicken, romaine, cabbages, chilled vegetables, peanuts, cilantro, sesame soy dressing

Hawaiian Fruit & Greens

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese*

Korean Fried Chicken Sandwich

hawaiian sweet roll, gochujang sauce, fresh cucumber, cilantro, pickled vegetables, seasoned fries 16.5

Hula Grill Cheeseburger*

1/2 pound hand ground blend of angus chuck, brisket, and butcher's tender, white cheddar cheese, seasoned fries

substitute hana grown vegan taro patty with avocado

Thai Chicken Flatbread

all natural chicken, bell peppers, maui onion, cilantro, sweet thai chili sauce

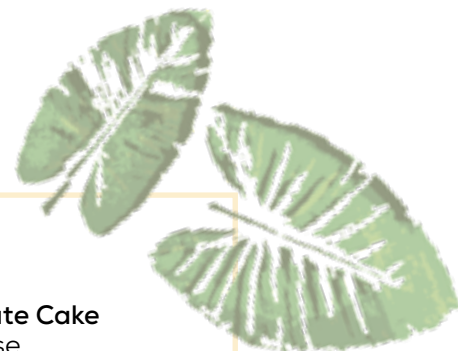
\$23

Dessert can be added for \$5 per person

DESSERT DUO:

Pineapple Upside Down Cake
caramel rum sauce

Flourless Chocolate Cake
crème anglaise



KEIKI MENUS

KEIKI BEVERAGES

P.O.G
Lemonade
Passion Fruit Lemonade
Mango Lemonade
Orange Juice
Pineapple Juice
Guava Juice
Cranberry Juice
Milk
No Ka 'O'i cane sugar sodas


\$3.95 - 5

KEIKI DINNER MENU

Caesar Salad
Sashimi*
Grilled Cheese & Pineapple
Grilled Fish with Rice & Broccoli
Steak* with Potatoes & Broccoli

\$14 - 20

Kids meals can be ordered during the event. No need to pre-order. Please just inform us of the number of kids attending that will not be eating what was selected for the adults.

 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

BLENDED DRINKS

Banana Smoothie
Ice cream milk blended with fresh bananas and ice

Strawberry Smoothie
Ice cream milk blended with strawberry puree and ice

Mango Smoothie
Ice cream milk blended with mango puree and ice

Chocolate Smoothie
Ice cream milk blended with Hershey's Chocolate Syrup and ice

Keiki Pina Colada
A blend of pineapple and coconut

Keiki Lava Flow
Our Pina Colada with an eruption of strawberry

Maui Cruiser
A blend of mango, strawberry, P.O.G. and a splash of cranberry

Mock-jito
A bubbly mix of passion fruit lemonade shaken with mojito mix and club soda

\$7

ALL DAY KEIKI MENU

Cheeseburger* with Fries
Crispy Chicken with Fries
Grilled Cheese & Pineapple
Battered Fish with Fries
Side Pineapple

\$8 - 9

