

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, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu

panko crusted, wasabi aioli, lemon kobiyaki, furikake

SALAD

Localicious Salad

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

ENTRÉE

Rotisserie Chicken

jalapeño corn bread dressing, preserved lemon relish

Pan Seared Hawaiian Snapper

kabocha pumpkin risotto, local tomato lomi-lomi, caper brown butter, toasted pepitas

Kiawe Grilled Tenderloin

mashed potatoes, herb butter

DESSERT SAMPLER

Pineapple Upside Down Cake

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$90

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil

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

Kama'aina Kale Salad

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



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

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'ULI 'ULI OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural ground pork, lemongrass, ginger, green onions, ponzu dipping sauce

Lobster & 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

jalapeño corn bread dressing, 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

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$75

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



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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.

KA 'EKE 'EKE OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

SALAD

Localicious Salad

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

ENTRÉE

Shrimp Carbonara

shrimp, house smoked bacon, bucatini pasta, snap peas

Rotisserie Chicken

jalapeño corn bread dressing, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$60

Local Style Potstickers

all natural ground pork, lemongrass, ginger, green onions, ponzu dipping sauce



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

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, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu

panko crusted, wasabi aioli, lemon kobiyaki, furikake

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil

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

kabocha pumpkin risotto, local tomato lomi-lomi, caper brown butter, toasted pepitas

Dry Aged Hawaiian Salt & Pepper Ribeye

truffle roasted potatoes, house made worcestershire

Adobo Braised Pork Shank

all natural duroc pork, smashed yukon gold potatoes, sugar cane vinegar, black pepper, saffron aoli

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

sriracha honey butter, inamona

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

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$100

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

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.

PU 'ILI PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural ground pork, lemongrass, ginger, green onions, ponzu dipping sauce

Lobster & 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

jalapeño corn bread dressing, preserve 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

sriracha honey butter, inamona

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

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$80



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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.

KALA 'AU PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, sumac dust

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping 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

shrimp, house smoked bacon, bucatini pasta, snap peas

Rotisserie Chicken

jalapeño corn bread dressing, preserve lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$60

Local Style Potstickers

all natural ground pork, lemongrass, ginger, green onions, ponzu dipping sauce

Lobster & Scallop Potstickers

guava plum sauce

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

sriracha honey butter, inamona

Imu Roasted

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

Wok-Charred

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

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

