

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 with 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, furukaki

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

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

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

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 with both desserts.

'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 duroc kalua pork, maui onion, 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

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 with 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

Local Style Potstickers

all natural duroc kalua pork, maui onion, ponzu 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

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, furukaki

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

Cantonese Lamb Chops

chilled forbidden rice, pickled green papaya salad, spicy hoisin honey glaze

VEGETABLE:

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

sriracha honey butter, inamona

Imu Roasted

herb glazed, macadamia nut romesco

Wok-Charred

shoyu, toasted sesame seeds, chili oil

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 duroc kalua pork, maui onion, 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

herb glazed, macadamia nut romesco

Wok-Charred

shoyu, toasted sesame seeds, chili oil

DESSERT SAMPLER:

Pineapple Upside Down Cake

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$80

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.

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

Local Style Potstickers

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

Lobster & 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

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

VEGETABLE:

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

sriracha honey butter, inamona

Imu Roasted

herb glazed, macadamia nut romesco

Wok-Charred

shoyu, toasted sesame seeds, chili oil

DESSERT SAMPLER:

Pineapple Upside Down Cake

caramel rum sauce

Flourless Chocolate Cake

crème anglaise

\$60

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

PUPU PARTY MENUS

PAPA HEHI COCKTAIL PARTY

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, furukaki

Hawaiian Ceviche

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

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil

Charred Short Ribs

soy tamarind glaze watercress, jicama, crispy maui onions

\$45 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, sumac dust 4

Local Style Potstickers

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

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce 5

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue 4

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, "hapa" bbq sauce 3

Thai Chicken Flatbread

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

'ILI 'ILI COCKTAIL PARTY

Chilled Vegetable

vegetable hummus, sumac dust

Local Style Potstickers

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

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Hawaiian Ceviche

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

\$25 per guest

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce 3

Hawaiian Ceviche

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

Lobster & Scallop Potstickers

guava plum sauce 5

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil 6.5

Ahi Poke Tacos

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

Ahi Katsu

panko crusted, wasabi aioli, lemon kobiyaki, furukaki 9

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, sumac dust

Crab & Macadamia Nut Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu

panko crusted, wasabi aioli, lemon kobyaki, furukaki

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

ENTREES:

Prime Rib, Whole Roasted Lamb, or Suckling Pig

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

Rotisserie Chicken

Stir Fry Garlic Noodles

DESSERT: (choice of 2)

Pineapple Upside Down Cake

caramel rum sauce

Local Cheesecake with Tropical Fruit

Macadamia & Oatmeal Cookies

\$140

Skewered Local Vegetables

herb oil, sauteed quinoa, tomato fondue

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

sriracha honey butter, inamona

Imu Roasted

herb glazed, macadamia nut romesco

Wok-Charred

shoyu, toasted sesame seeds, chili oil