

# 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

# 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 onion, 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

# 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, sumac dust

#### 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 onion, 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

marinated chicken, romaine, cabbage, vegetables, peanuts, sesame soy dressing

#### 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 Maui made "life foods" vegan patty

#### Kalbi Short Rib Tacos

soy tamarind braised, watercress, jicama, pickled maui onions, yuzu-mint vinaigrette, corn tortillas

**\$29**

## PLUMERIA PLATED LUNCH

### PUPU:

#### Chilled Vegetable

vegetable hummus, sumac dust

#### Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

#### Local Style Potstickers

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

### ENTRÉE:

#### Chinese Chopped Salad

romaine, cabbage, vegetables, peanuts, sesame soy dressing

#### Hawaiian Fruit & Greens

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

#### Focaccia Chicken BLT

housemade bread, all natural chicken, duroc bacon, avocado, romaine, tomato, preserved lemon aioli, macadamia nut slaw

#### Hula Grill Cheeseburger

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

substitute Maui made "life foods" vegan patty

#### Thai Chicken Flatbread

jidori 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  
Wailua Soda bottled sodas

**\$3.75-5**

## 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

**\$5.5-7**

## KEIKI DINNER MENU

Caesar Salad  
Sashimi  
Shrimp Scampi  
Grilled Fish with Rice & Broccoli  
Steak with Potatoes & Broccoli

**\$12-20**

## ALL DAY KEIKI MENU

Cheeseburger with Fries  
Crispy Chicken with Fries  
Cheese Quesadilla with Chips & Salsa  
Grilled Chicken with Rice & Carrots  
Battered Fish with Fries  
Side Pineapple

**\$7-9**

*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.*