



# MENU OPTIONS

PLEASE CONSULT WITH OUR WEDDING COORDINATOR  
FOR MORE DETAILS ON PRICING



**PASSED HORS D'OEUVRE**

Minimum order is 20 pieces of each selection and in increments of 5 per item. *Priced Per Piece*

**SEAFOOD**

- Seafood Ceviche, Crispy Tortilla (gf)
- Crab Stuffed Mushroom
- Shrimp Cocktail, Sambal Cocktail (gf)
- Smoked Salmon, Blini, Crème Fraiche
- Crab Cake, Ginger Remoulade
- Glacier Cold Oysters, Sake Mignonette (gf)
- Ahi Tartar, Rice Cracker 4.50

**MEAT**

- Garlic Beef Crostini, Horseradish Cream
- Kalua Pork Wantons
- BBQ Pork, Crispy Tortilla Chip
- Thai Chili, Crispy Chicken Wing
- Mochiko Chicken Bites, Pineapple Sweet n' Sour Sauce (gf)

**VEGETARIAN**

- Grilled Brochette Ciabatta, Mozzarella, Pistachio Pesto
- Vegetable Sumer Roll (gv/veg)
- Cucumber Avocado Roll, Wasabi Aioli (veg)

**APPETIZER STATION**

Will be priced per person

**PLATTERS**

- Artisan Cheese & Grapes, Sliced Focaccia
- Island Fruit Skewers (gf)
- Assorted Sashimi with Daikon, Pickled Ginger & Wasabi
- Poke Bar (Ahi, Golden Beet, Seasonal Catch)
- Shrimp Cocktail, Sambal Cocktail Sauce (gf)
- Island Vegetable Crudité, Herb Buttermilk Dip (gf)

**CHAFER ITEMS**

- Smoked Seafood Dip with House Focaccia Bread
- Kalua Pork Sliders, Cole Slaw
- Mini Crab Cake with Ginger Remoulade
- Roasted Vegetables with Balsamic Glaze (gf)





## EMERALD MENU

### **Plated Dinner**

*(Guests are kindly requested to pre-select their preferred entree from the two options chosen by the host at least two weeks prior to the plated dinner event)*

### **Family Style Dinner**

*(Salads and desserts are plated, entrees with sides served family style)*

### **SALAD** *(Choice of One)*

- **HOUSE SALAD** - Waipoli Farms Hydroponic Mixed Greens, Cherry Tomatoes, Cucumbers, White Balsamic Vinaigrette
- **CEASAR SALAD** - Waipoli Farms Hydroponic Romaine, Shaved Pecorino, White Anchovies, House-Made Caesar Dressing, \*\* Blistered Tomatoes, Pecorino Rice Puffs

### **ENTREES** *(Choice of Two)*

- **SHORT RIBS** - Garlic Mashed Potatoes, Roasted Asparagus, Shiitake Mushroom Cabernet Sauce
- **ORGANIC CHICKEN BREAST** - Tallow Confit Fingerling Potatoes, Sour Orange Papaya Salad
- **MISO MARINATED CATCH** - Cabbage Stir-fry, Sushi Rice, Unagi Sauce

### **DESSERT**

- Chef's Choice of Dessert

**SURF & TURF**  
*Add Butter Poached Lobster Tail (5 oz)*  
*Add Scallop*  
*Add Shrimp*





**GOLD MENU**

**Plated Dinner**

*(Guests are kindly requested to pre-select their preferred entree from the two options chosen by the host at least two weeks prior to the plated dinner event)*

**Family Style Dinner**

*(Salads and desserts are plated, entrees with sides served family style)*

**SALAD** *(Choice of One)*

- **House Salad** - Waipoli Farms Hydroponic Mixed Greens, Cherry Tomatoes, Cucumbers, White Balsamic Vinaigrette
- **Caesar Salad** - Waipoli Farms Hydroponic Romaine, Shaved Pecorino, White Anchovies, House-Made Caesar Dressing, \*\* Blistered Tomatoes, Pecorino Rice Puffs
- **Mana Bowl** - Waipoli Farms Hydroponic Mixed Greens, Quinoa, Edamame, Spun Radish, Citrus Vinaigrette

**ENTREES** *(Choice of Two)*

- **Filet Mignon** - Garlic Mashed Potatoes, Roasted Asparagus, Shiitake Mushroom Cabernet Sauce
- **Mojo Airline Chicken Breast** - Tallow Confit Fingerling Potatoes, Sour Orange Papaya Salad
- **Mushroom Catch** - Coconut-Ginger-Lemongrass-Mushroom Sauce, Warm Shaved Brussel Sprout Salad, Scallion Emulsion, Mushrooms, Cilantro

**DESSERT**

- Chef's Choice of Dessert

**SURF & TURF**  
*Add Butter Poached Lobster Tail (5 oz)*  
*Add Scallop*  
*Add Shrimp*





**DINNER BUFFET**

**Priced Per Person**

**Option 1:** *Choice of Two Mains & Three Sides*

**Option 2:** *Choice of Three Mains & Four Sides*

(Choice of One)

**SALAD**

Cesar Salad

Mana Bowl

**MAINS**

Short Ribs

Huli Huli Chicken Breast

Fresch Catch

Kalua Pork

Portugues Sausage & Maui Onion

Pineapple & Shrimp Fried Rice

Ahi Poke

**SIDES**

White Rice

Garlic Mashed Potatoes

Warm Brussel Salad

Quinoa Tabbouleh

Roasted Maui Honey Carrots

Lentil Mediterrian Salad

**DESSERT**

Chef's Choice of Dessert





## EMERLD LUNCH MENU

*Will be priced per person*

### STARTER

#### CRISPY BRUSSELS

White Balsamic Vinaigrette, Pepitas, Dried Cranberry, Shredded Pecorino

### MAIN

*(\*Preorder of mains required 72 hours prior to event)*

#### WAGYU CHEESEBURGER

6 oz Wagyu Beef\*\*, Chile de Arbol Aioli\*\* and Salsa Verde (Spicy), Shaved Cabbage, Roasted Mushrooms, Roasted Red Onions, Smoked Gouda, French Fries

#### FRESH CATCH SANDWICH

4 oz. Catch of the Day\*\*, Green Papaya, Ginger Remoulade\*\*, Lettuce, Red Onion, Served on Brioche Bun with French Fries

#### CHICKEN CEASAR SALAD

Waipoli Farms Hydroponic Romaine, Shaved Pecorino, White Anchovies, House-Made Caesar Dressing\*\*, Blistered Tomatoes, Pecorino Rice Puffs

### DESSERT

#### MINI HALP'IMAILE PINEAPPLE UPSIDE-DOWN CAKE

Caramelized Maui Gold Pineapple, Butter Vanilla Pound Cake, Served Warm with Local Roselani Vanilla Cream





**GOLD LUNCH MENU**

*Will be priced per person*

**STARTER**

**CRISPY BRUSSELS**

White Balsamic Vinaigrette, Pepitas, Dried Cranberry, Shredded Pecorino

**SALAD**

**MANA HOUSE**

Waipoli Farms Hydroponic Mixed Greens, Quinoa, Edamame, Spun Radish, Citrus Vinaigrette

**MAIN**

*(\*Preorder of mains required 72 hours prior to event)*

**TOFU PANCIT NOODLES**

Miso Marinated Tofu, Fried Noodles, Celery, Cabbage, Carrots, Onions, Peppers, Garlic, Lemon Juice, Sweet Soy

**MOJO ROASTED CHICKEN (gf)**

Airline Chicken Breast, Confit Fingerling Potatoes, Green Papaya & Red Onion Salad, Sour Orange Mojo Sauce

**SHORT RIBS**

Garlic Mashed Potatoes, Roasted Asparagus, Shiitake Mushroom Cabernet Sauce

**MUSHROOM CATCH**

Coconut-Ginger-Lemongrass-Mushroom Sauce, Warm Shaved Brussel Sprout Salad, Scallion Emulsion, Mushrooms, Cilantro

**DESSERT**

**MINI HALP'IMAILE PINEAPPLE UPSIDE-DOWN CAKE**

Caramelized Maui Gold Pineapple, Butter Vanilla Pound Cake, Served Warm with Local Roselani Vanilla Cream





**LUNCHEON BUFFET**

**HOT BUFFET**  
**Option 1:** Choice of Two Mains & Two Sides  
**Option 2:** Choice of Three Mains & Three Sides

**SIDES**

- Pasta Salad
- Potato Salad
- Vegetable Fried Rice
- Steamed White Rice

**ENTREES**

- (With Bakery Rolls & Buns, Fixing's Bar)
- Kalua Pork
  - Huli Huli Chicken
  - 6 oz. Burger
  - All Beef Hot Dogs
  - Portugues Sausage & Maui Onion

**DESSERT**

Chef's Choice of Dessert

**PICNIC BUFFET**  
Will be priced per person

- Pasta Salad
- Potato Salad
- House Chips
- Platter of Assorted Sliced Meat
- (Assorted Sandwich Bread & Fixing's Bar)







# BAR SERVICE

## OPEN BAR SERVICE

- This is charged based on consumption and billed directly to the host
- A setup charge of \$150 will be applied in addition to the consumption-based billing.

## CASH BAR SERVICE

- This service is tailored to your guests' consumption, with charges applied accordingly and billed directly.
- A setup charge of \$300 will be applied in your final billing at the conclusion of the event

## BOTH BAR SERVICES

- Featuring Coca-Cola Products, Assorted Juices, and Fresh Garnishes
- Choose from our exclusive bar packages: Silver, Gold, or Platinum
- Custom signature cocktails can be crafted upon request with prior arrangement
- Additional costs apply to tropical cocktails, martinis, and bourbon cocktails

### Platinum Package

- Belvedere
- Casamigos Blanco
- Bombay Sapphire
- Casamigos Reposado
- Kuleana Huihui Rum
- Woodford Reserve
- Kuleana Nanea Rum
- Johnny Walker Black
- Bailey's
- Amaretto Disaronno

### Gold Package

- Maui Pau Vodka
- Teremana Blanco
- Kupu Spirits Gin
- Teremana Reposado
- Kula Silver Rum
- Kupu Spirits Whiskey
- Kula Dark Rum
- Dewar's White Label
- Bailey's
- Amaretto Disaronno

### Silver Package

- Conciere Vodka
- Teremana Blanco
- Conciere Gin
- Teremana Reposado
- Mahina Platinum Rum
- Jim Beam
- Mahina Dark Rum
- John Barr
- Bailey's
- Amaretto Disaronno

### Local Beers & Seltzer

- Maui Brewing Bikini Blonde
- Maui Brewing Big Swell Ipa
- Maui Brewing Da Hawai'i Life Lite Lager
- Maui Brewing Seltzer
- Paradise Hard Cider

### Domestic Beers

- Coors
- Coors Light
- Corona

Prosecco toast pour (1/2 of regular pour) 8 per guest

Coca-Cola Products

Assorted Juices

Water Station

Spa Water Station (Pineapple & Oranges or Cucumber & Mint)

