



MENU





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) 5.50
- Crab Stuffed Mushroom 6.50
- Shrimp Cocktail, Sambal Cocktail (gf) 6
- Smoked Salmon, Blini, Crème Fraiche 6.50
- Crab Cake, Ginger Remoulade 7.50
- Ahi Tartar, Rice Cracker 4.50

MEAT

- Garlic Beef Crostini, Horseradish Cream 5.25
- Kalua Pork Wantons 5
- BBQ Pork, Crispy Tortilla Chip 3.25
- Mochiko Chicken Bites, Pineapple Sweet n' Sour Sauce (gf) 3.75

VEGETARIAN

- Grilled Brochette Ciabatta, Mozzarella, Pistachio Pesto 4.50
- Vegetable Sumer Roll (gv/veg) 3.50
- Cucumber Avocado Roll, Wasabi Aioli (veg) 3.50

APPETIZER STATION

Priced per person

PLATTERS

- Artisan Cheese & Grapes, Sliced Focaccia 12.50
- Island Fruit Skewers (gf) 7.50
- Assorted Sashimi with Daikon, Pickled Ginger & Wasabi 34
- Poke Bar (Ahi, Golden Beet, Seasonal Catch) 20
- Shrimp Cocktail, Sambal Cocktail Sauce (gf) 12
- Island Vegetable Crudité, Herb Buttermilk Dip (gf) 9.50
- Cold Oysters, Sake Mignonette (gf) 20

CHAFER ITEMS

- Smoked Seafood Dip with House Focaccia Bread 9
- Kalua Pork Sliders, Cole Slaw 10
- Mini Crab Cake with Ginger Remoulade. 10
- Roasted Vegetables with Balsamic Glaze (gf) 7
- Thai Chili, Crispy Chicken Wings 9





EMERALD MENU

Plated Dinner 90 (per person)

*(Hosts will choose one salad for entire group.
For entrees all guests are required to pre-select their preferred entree choice at least two weeks prior to the plated dinner event)*

Family Style Dinner 85 (per person)

(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

ENTREES *(Choice of One)*

- **SHORT RIBS** - Garlic Mashed Potatoes, Roasted Asparagus, Tari 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) 38
Add Scallop 14 (Each)
Add Shrimp 14 (Two)





GOLD MENU

Plated Dinner 100 (per person)

*(Hosts will choose one salad for entire group.
For entrees all guests are required to pre-select their preferred entree choice at least two weeks prior to the plated dinner event)*

Family Style Dinner 95 (per person)

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

SALAD (Choice of One)

- **HOUSE SALAD** - Waipouli 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 One)

- **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) 38
Add Scallop 14 (Each)
Add Shrimp 14 (Two)





DINNER BUFFET

Priced Per Person

Choice of Two Mains & Three Sides 88

Choice of Three Mains & Four Sides 98

(Choice of One)

SALAD

Caesar 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

Priced Per Person 45

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**, Lettuce, Tomato, Onion, American Cheese, 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 CAESAR SALAD

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

DESSERT

MINI HAL'IMAILE PINEAPPLE UPSIDE-DOWN CAKE

Caramelized Maui Gold Pineapple, Butter Vanilla Pound Cake, Housemade Whipped Cream





GOLD LUNCH MENU

Priced Per Person 65

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, Tari 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, Housemade Whipped Cream





LUNCHEON BUFFET

HOT BUFFET
Choice of Two Mains & Two Sides 45
Choice of Three Mains & Three Sides 50

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
Priced per person: 42

- 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 16

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

Gold Package 14

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 12

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 9

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 8

Coors
 Coors Light
 Corona

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

All Coca-Cola Products are 4

All Assorted Juices are 5

Water Station 25

Spa Water Station (Pineapple & Oranges or Cucumber & Mint) 45

