

Plated Dinner Selections

(For parties less than 50)

THE SURFER | \$55 PER PERSON Minimum 25 persons, parties of lesser amount add \$4

SALAD - Upcountry Maui Grown Mixed Greens

Served with Maui toy box tomatoes, feta cheese, cucumbers, fresh croutons, and the house special sesame soy dressing

CHOICE OF ENTRÉE

Entrees and Desserts must be pre-selected by your guests and communicated to the hotel no later than two (2) weeks prior to event. Place cards must be provided or purchased through hotel for each setting to signify entrée and dessert selection.

Served with fresh cooked vegetables and dinner starch

Teriyaki Chicken Breast- Double chicken breast marinated in teriyaki sauce and grilled

Island Fresh Fish – Based upon availability, Mahi, Opah, Monchong, or Ahi. Prepared lightly seasoned and sautéed with Kula lemon caper butter sauce.

Grilled New York Steak – 8oz. USDA Choice Beef Striploin topped with sautéed mushrooms and onions

Grilled Vegetarian – Grilled eggplant, zucchini, and Moloka'i Sweet Potato with sautéed rainbow chard, shiitake mushrooms, marinated tofu, oyster mushrooms, and choy sum in a sweet rice wine glaze

CHOICE OF DESSERT

Pina Coloda Cheesecake – Freshly made pineapple and coconut flavored cheesecake topped with caramelized pineapples

Molten Chocolate Cake- Chocolate cake served warm and filled with a dark chocolate truffle

Wedding Cake Service- Cutting and plated service of your wedding cake. Normal charge for cake cutting and service \$3.72 per person

Hot Bread and Butter with Coffee and Tea Service Included

THE SHIPWRECK | \$60 PER PERSON Minimum 25 persons, parties of lesser amount add \$4

SALAD- Upcountry Maui Grown Mixed Greens

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Fresh Island Snapper– Based upon availability, Opakapaka, Ehu, Lehi, Seabass, Moi Lua, or Onaga. Prepared baked with shrimp and crab in a creamy herb and parmesan cheese topping

Island Style Rib Steak– Seared over an open flame seasoned with Hawaiian rock salt and served with Hawaiian chili pepper water and raw Maui onion with Alae salt

Vegetarian – Stir fried tofu, eggplant, and rainbow chard over roasted red peppers, cilantro, and shiitake mushrooms polenta and topped with a roasted red pepper couli and balsamic syrup

CHOICE OF DESSERT

Zinfandels Poached Pears – Served with Haupia Ice Cream

Ginger Crème Brulee – Served with a brunt caramelized crust

Wedding Cake Service- Cutting and plated service of your wedding cake. Normal charge for cake cutting and service \$3.72 per person

CHEF'S AWARD DINNER | \$130 PER PERSON

Minimum 25 persons, parties of lesser amount add \$15

1ST COURSE

Smoked Ahi Tar Tar on a Grilled Bagel

A blend of smoked ahi, capers, basil, and chives mixed with our house sesame dressing and topped with clover sprouts, shaved Maui onions, snow peas, tobiko caviar, and shredding nori.

2ND COURSE

Tomato Ceviche with Marinated Mozzarella

Maui sweet toy box tomatoes tossed with Maui Onions in a ceviche sauce with fresh mozzarella balls marinated in a blend of herbs mixed in extra virgin olive oil over island grown greens and drizzled with balsamic syrup.

3RD COURSE

Koala Lamp Chop (1997 Taste of Lahaina Best of Show Winner)

Marinated with a blend of Asian herbs and spices then flame grilled and topped with a mango or tropical fruit and mint relish and Indonesian glaze and served over wasabi smashed potatoes.

4TH COURSE

Seafood Lawalu (2006 Taste of Lahaina Best of Show Winner)

A pouch of seafood delight served with Chinese pork hash, scallops, fresh island fish, shrimp, and Kona cold lobster topped with a porcini mushroom sauce.

5TH COURSE

Pulehu Beef and Opae (2005 Taste of Lahaina Best of Show Winner)

Beef tenderloin, marinated with a variety of herbs and spices, then grilled over an open flame and served with cilantro garlic pesto grilled shrimp topped with honey lime chipotle aioli and Chef's special soy

6TH COURSE

Banana Caramel Eruption (2001 Taste of Lahaina Best of Show Winner)

Ginger Crème Brulee

Zinfandel Poached Pears with Haupia Ice Cream

Hot Bread and Butter and Coffee and Tea Service Included