



MENUS

CHIC & SOCIAL

THE COCKTAIL PARTY

PASSED APPETIZERS

OLOWALU TOMATO BRUSCHETTA

DUCK SPRING ROLL, NUOC CHAM

PRIME BEEF & SMOKED BACON SLIDERS

POKE CRACKERS

LAMB ARANCINI, CHARRED SCALLION

PORK BELLY & MUSHROOM GYOZA

DEVILED EGG, PICKLED SHRIMP

CRISPY POLENTA, WHIPPED CHEVRE

PRIME BEEF TARTARE, YOLK, SESAME, MUSTARD

KAUAI SHRIMP FRITTER, CILANTRO CREME FRAICHE (\$4 supplement)

MINI "BLT" BACON-LOBSTER-TOMATO (\$5 supplement)

Choice of (3) passed appetizers - \$24 per person

Additional appetizer per person - \$8 per person

Portion is limited to two pieces of each appetizer ordered per person

PLATTERS

CHILLED SEAFOOD

(1/2) Lobster, (2) Shrimp, (2) Oysters, Ahi Poke

\$65 per person

CRUDITÉ

Petite Local Vegetables, Dipping Sauces

\$14 per person

CHEESE BOARD

Four Artisanal Cheeses with accompaniments

\$17 per person



ELEGANT & STYLISH

THE PLATED DINNER

APPETIZERS

FLASH SEARED KONA KAMPACHI

Marinated Vegetables, Truffle-Soy

BEEF TATAKI

Maui Onion, Capers, Anchovy Emulsion

GAZPACHO

Prawns, Cucumber, Melon, Espelette

BLACK TRUFFLE TAGLIATELLE

Hand Cut Pasta, Parmesan Reggiano

CHINESE PESTO DIVER SCALLOP (\$10 supplement)

XO, Pole Bean Salad

CHILLED KONA LOBSTER (\$12 supplement)

Yuzu, Avocado, Carotene

\$20 per person

SALADS

HAIKU TOMATOES

Burrata, Pickled Shallot, Kale Oil

HIRABARA FARMS BABY GREENS

Shaved Local Vegetables, Balsamic Vinaigrette

KALE CAESAR

Charred Grapes, Marcona Almonds, Bagna Cauda

\$14 per person



ELEGANT & STYLISH

THE PLATED DINNER

CLASSIC ENTRÉES

HEART OF PALM "PASTA"

Cherry Tomato, Basil, EVOO, Parmesan

HAND ROLLED GNOCCHI

Kale, Haiku Tomato Coulis

HOISIN BRAISED SHORT RIB

Sweet Potato, Baby Bok Choi

FRESH CATCH

Cauliflower, Sauce Vierge

KUROBUTA PORK CHOP

Green Tomato, Baby Fennel, Macadamia Nut Romesco

ROASTED JIDORI CHICKEN BREAST

Hamakua Mushroom Risotto, Cherry Tomatoes

PREMIUM ENTRÉES

HAWAIIAN CATCH

Cauliflower, Sauce Vierge

ROASTED JIDORI CHICKEN BREAST

Hamakua Mushroom Risotto, Cherry Tomatoes

LOCAL AHI CHARRED RARE

Chile Pepper Bok Choi, Caramelized Miso Butter

COLORADO LAMB CHOPS

Caramelized Onion, Broccolini, Dates

ALAE CRUSTED PRIME RIBEYE

Kiawe Smoked Fingerlings, Horseradish

PRIME BEEF TENDERLOIN

Point Reyes Pomme Puree, Pickled Mustard Seed

Choice of (2) Entrées - \$55 | Choice of (3) Entrées - \$65 | Duo - \$75

Choice of (2) Entrées - \$75 | Choice of (3) Entrées - \$85 | Duo - \$95



ELEGANT & STYLISH

THE PLATED DINNER

DESSERTS

CHOCOLATE TOWER

Bittersweet Chocolate Tart, Caramelia Parfait, Hibiscus Gelée

MILK CHOCOLATE & PEANUT BUTTER

Feuilletine and Jivara Chocolate Bar, Banana Crème Brulée

PAVLOVA CRISP

Tahitian Vanilla Pavlova, Tropical Fruits, Mango Purée

MAUI GROWN

Likiloi Bar, Honey-Roasted Kula Strawberries, Coconut Meringue

FARM-TO-TABLE

Goat Cheese Panna Cotta, Roasted Maui Pineapple, Kaffir Lime Gelée

COFFEE INFUSION

Coffee Sponge Cake, Coffee Anglaise, Peanut Nutella Crisp

\$16 each | \$24 duo





EXCLUSIVELY YOURS

THE CHEF'S TASTING MENU

AMUSE BOUCHE

*Poke Cracker, Oyster, Green Papaya, Tako,
Persimmon Kosho*

1st COURSE

Deviled Egg, Smoke, Sturgeon Caviar

2nd COURSE

Caramelized Cabbage, Anchovy Emulsion, Dill Broth

3rd COURSE

Foie Gras, Mango, Serrano, Curry Leaf

4th COURSE

Scallop, Fermented Black Bean

INTERMEZZO

Melons & Coconut

ENTRÉE

Lamb Chop, Charred Eggplant, Dates

DESSERT

Peanut Tart, Green Apple Ice Cream

\$175 per person

BUBBLES, WHITES & REDS

WINE LIST

SPARKLING

PROSECCO *Villa Sandi, Prosecco de Valdobbiadene, NV, Veneto* \$56

CHAMPAGNE *Taittinger, Brut La Française, NV – Reims* \$132

WHITE WINE

PINOT GRIGIO *Pighin – Friuli* \$56

ROSÉ *BY.OTT – Cotes de Provence* \$70

SAUVIGNON BLANC *Whitehaven – Marlborough* \$50

CHARDONNAY *Baileyana – Edna Valley* \$68

CHARDONNAY *Chalk Hill – Sonoma Coast* \$108

RED WINE

PINOT NOIR *Willakinze “Gisele” – Willamette Valley* \$83

PINOT NOIR *Martinelli – Russian River* \$92

MERLOT *L’École – Columbia Valley* \$75

CABERNET SAUVIGNON *Broadside – Paso Robles* \$65

WINE DIRECTOR’S CHOICE \$50 Per Bottle

All wines are subject to availability. A complete wine list is available upon request.



S P I R I T S & S U D S

THE ANUHEA BAR

BEER

MAUI BREWING COMPANY \$7

Bikini Blonde, IPA, Mana Wheat

IMPORTED BOTTLES \$7

Amstel Light, Corona, Heineken, Longboard Lager, Stella Artois

NON-ALCOHOLIC \$6

Erdinger Weissbrau

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS \$5

SPARKLING BEVERAGE (Fre) \$20

SPECIALTY TROPICAL COCKTAILS \$16

BOTTLED WATER (*Aqua Panna or San Pellegrino Sparkling*) \$11

LIQUOR PACKAGES

HOUSE BRANDS \$12/cocktail

Vodka: *Pau*

Gin: *Beefeater*

Rum: *Bacardi*

Tequila: *El Jimador*

Bourbon: *Jim Beam*

Scotch: *Dewar's*

PREMIUM BRANDS \$14/cocktail

Vodka: *Absolute*

Gin: *Tanqueray*

Rum: *Sugar Island Spiced Rum*

Tequila: *Patron Silver*

Bourbon: *Jack Daniel's*

Scotch: *Glenlivet 12 yr*

OWNER'S CHOICE \$16/cocktail

Vodka: *Grey Goose*

Gin: *Bombay Sapphire*

Rum: *Zaya 12 yr*

Tequila: *Casa Amigos Reposado*

Bourbon: *Maker's Mark*

Scotch: *Johnny Walker Black*



CATERED SOPHISTICATION

OFF-PROPERTY EVENTS

LABOR PRICING

Head Chef/Manager \$750

Servers \$200/ea

Back Servers \$150/ea

Stewards \$150/ea

Chef Assistants \$250/ea

SET MENU STAFFING

1 Server per 15 guests

1 Back Server per 25 guests

1 Steward per 40 guests

1 Chef per 12 guests

CHOICE OF MENU STAFFING

1 Server per 10 guests

1 Back Server per 25 guests

1 Steward per 40 guests

1 Chef per 12 guests

Food Minimum \$5,000

4.167. % tax plus 21% service fee will be applied to all pricing.

Entrée selection and seating chart is due 14 days prior to event.

