

**Served Dinner Menus are available for groups of a maximum of 35 guests**

**Served Dinner Menu 1**

**Family Style Pupus**

**Original Ahi Poke Nachos.....**crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

**Sweet Potato Ravioli.....**fresh pasta filled with feta cheese & roasted Okinawan sweet potato in a lemongrass cream sauce

**Calamari.....**panko & furikake crusted strips flash fried, served with a lemon sambal aioli

**Soup or Salad Choices**

**Homemade Soup of the Day**

**Caesar Salad.....**tossed with traditional Caesar dressing, homemade croutons, Reggiano parmesan & romaine lettuce

**Entrée Choices**

**Grilled Chicken Pasta...**Marinated chicken served on homemade pasta with roasted veggies in a garlic white wine cream sauce, topped with Reggiano parmesan

**Prime Rib au Jus.....**prime rib of beef, Hawaiian salt, secret spices, basil red skin mashed potatoes

**Catch of the Day.....**The freshest fish available from our fisherman with a creative preparation from our Chefs

**Dessert Choices**

**Hawaiian Vanilla Bean Crème Brûlée.....**local vanilla bean custard with caramelized sugar top

**Chocolate Raspberry Tart.....**chocolate crust with raspberry coulis & whipped cream

**Coconut Cheesecake...**creamy coconut cheesecake served on a macadamia nut crust with pineapple Koloa Rum sauce & strawberry coulis

**~Coffee & Decaf or Hot Tea~**

**The Menu is \$90 per person plus tax & service fee**

**Served Dinner Menus are available for groups of a maximum of 35 guests**

## Served Dinner Menu 2

### Family Style Pupus

**Original Ahi Poke Nachos.....**crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

**BBQ Ribs.....**smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq, topped with li hing mui pickled watermelon & micro-greens

**Lobster & Goat Cheese Wonton.....**deep fried wonton filled with a creamy mixture of lobster, local goat cheese, cream cheese & macadamia nuts, with guava plum sauce

### Soup or Salad Choices

**Lobster Curry Bisque.....**silky cream soup made with lobster, red curry, tomato, sherry & coconut milk

**Local Mixed Greens.....**Greens salad mix with tomato, cucumber, blue cheese crumbles & basil vinaigrette

### Entrée Choices

**Grilled Chicken Pasta...**Marinated chicken served on homemade pasta with roasted veggies in a garlic white wine cream sauce, topped with Reggiano parmesan

**Filet Mignon.....**center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied basil red skin mashed potatoes

**Catch of the Day.....**The freshest fish available from our fisherman with a creative preparation from our Chefs

### Dessert Choices

**Hawaiian Vanilla Bean Crème Brûlée.....**local vanilla bean custard with caramelized sugar top

**Chocolate Raspberry Tart.....**chocolate crust with raspberry coulis & whipped cream

**Coconut Cheesecake...**creamy coconut cheesecake served on a macadamia nut crust with pineapple Koloa Rum sauce & strawberry coulis

**~Coffee & Decaf or Hot Tea~**

**The Menu is \$94 per person plus tax & service fees**