



**Passed Appetizers
(choice of 3)**

Coconut Shrimp with papaya chili sauce

Zucchini Rolls- Hawaiian herbed goat cheese, roasted red pepper

Kamuela Tomato Bruschetta

Mini Greek salad skewers ~ feta, olive, cherry tomato, cucumber

Ahi Poke~ wasabi and ginger

Endive spears, sweet potato, bacon and chives

Sweet & Sour caramelized Maui Onion and goat cheese tartlet

Bacon Wrapped Ginger Soy Scallops

Traditional Beef Slider

Hawaiian Style Beef Slider ~ Pineapple relish

Lamb Slider with Tzatziki sauce

Seared Beef Tenderloin~balsamic & cilantro

Beef Satay-mango and plum sauce

Chicken Satay~peanut sauce

Shrimp Satay- spiced pistachio chutney

Salad

Spinach and mixed greens with strawberries, hearts of palm, walnuts and poppy seed dressing

Choice of Entrée

Macadamia nut crusted fresh catch with citrus glaze

OR

Grilled Lamb Chop with mint-basil pesto

**Entrees are served with Chef's Selection of Starch and Vegetable
(Based on seasonal availability and guests' preference)**

Selected Fresh Breads and Butter

Entrée Selections are due 7 days prior to event

Dessert

Vanilla Crème Brûlée

\$68.00 per person

Prices subject to 18% service charge and 4.16% sales tax