



*Appetizers Passed or Plated*

*Shrimp Ceviche with Fresh Tortilla Chips*

*Jumbo Shrimp Cocktail with Spicy Cocktail Sauce*

*Skewered Jumbo Shrimp with Lemongrass Butter*

*Scallops Pan Seared and served in a Lettuce Cup with a Cilantro Lime Drizzle*

*Ahi Poke served in Saimin Spoons*

*Oyster Shooters*

*Mini Crab Cakes with Remoulade*

*Wonton Cups with Fresh Fish with a Soy Vinaigrette and Asian Slaw*

*Creamy Crab Stuffed Cherry Tomatoes*

*Lamb chops with a Chili Mint Drizzle (add \$4)*

*Japanese Steak Rolls –Fresh Asparagus Wrapped in Sirloin (add \$2)*

*Asian Chicken Bundles with a Sweet and Spicy Glaze*

*Teriyaki Chicken Skewers*

*Bruchetta with Assorted Tapenades*

*Mini Caprese Skewers with a Balsamic Reduction Drizzle*

*Asparagus, Tomato and Mozzarella Wrapped in Puff Pastry*

*Baked Brie and Candied Walnut Puffs*

*Stuffed Mushroom Caps*

*Hibiscus Flowers Stuffed with Goat Cheese*

*Tropical and Seasonal Fruit*



### Appetizers Continued

*Soups served in shot glasses:*

*Gazpacho*

*Chilled Sweet Melon with Prosciutto*

*Tomato Fennel with Crab Garnish*

*Butternut Squash with Cardamom Cream*

### Display Station Appetizers

*Gourmet Cheese Board with Dried Fruit and Crackers*

*Smoked Marlin Dip with Pita*

*Grilled Marinated Vegetables with Hummus*

*Artichoke, Jalapeno and Parmesan Dip with Freshly Baked Crustinis*

### Salad Selections

*Classic Caesar – Hearts of Romaine Tossed with Homemade Croutons  
and Parmesan Cheese*

*The Greek – Romaine Lettuce, Black Olives, Feta, Tomatoes, Red Onions and  
Cucumbers Tossed with Olive Oil and Red Wine Vinegar*

*Caprese Salad – Tomatoes, Mozzarella, Fresh Basil and Capers with a  
Balsamic Vinegar and Olive Oil Dressing*

*Spinach Salad – Upcountry Baby Spinach Tossed with Blue Cheese Crumbles,  
Red Onion, Macadamia Nuts and Sweet Herb Vinaigrette*

*Upcountry Green Salad – Kula Greens, Tomato, Cucumber, Green Apple  
and a Citrus Vinaigrette*



### Fish Preparations

*Steamed in a Ti Leaf with a Mango-Ginger Glaze*

*Macadamia Nut Encrusted with a Lilikoi Beurre Blanc*

*Pan Seared with a Lemon Caper Butter Sauce*

*Crab Stuffed with Citrus Cream Sauce*

### Chicken Preparations

*Blackened Chicken Breast with a Tropical Fruit Salsa*

*Panko and Parmesan Encrusted Chicken Breast with an Herb Cream Sauce*

*Pan Roasted Chicken with an Orange Pineapple Glaze*

*Free Range Airline Chicken Baked with Savory Mushroom Gravy*

*Teriyaki Chicken with Fresh Grilled Pineapple*

### Beef Preparations

*NY Steak from the Maui Cattle Company Grilled with a Mushroom Demi Glaze*

*Garlic and Herb Crusted Prime Rib Roast with Au Jus and Creamy Horseradish*

*Rib Eye Steak from the Maui Cattle Company with an Aged Port Onion Demi Glaze*

*Tenderloin of Beef with a Peppercorn Au Poirve*

### Vegetarian Options

*Yellow Coconut Curry Sautéed with an Array of Seasonal Vegetables*

*Tofu and Assorted Vegetables Sautéed in a Teriyaki Sauce*

*Angel Hair Pasta Tossed with Olive Oil, Tomatoes, Garlic and Fresh Basil*



Popular Buffets

Neptune Buffet

*Crab Stuffed Fresh Fish  
with Ginger Cream Sauce*

*Sautéed Shrimp and Scallop  
Skewers with a Garlic  
Lemon-Grass Butter*

*Filet of Tenderloin  
with a Caramelized Onion  
Demi Glaze*

*Roasted Garlic Puree Potatoes*

*Grilled Asparagus*

*Kula Greens with Citrus  
Vinaigrette*

Atlantis Buffet

*Macadamia Nut Encrusted  
Fresh Fish  
with a Lilikoi Beurre Blanc*

*Pineapple Glazed Chicken Breast*

*Molokai Sweet Potato Puree*

*Fresh Vegetables  
sautéed with a Hint of Thyme*

*Kula Greens with Julienne  
Vegetables and a Mango Papaya  
Vinaigrette*

Prime Rib Buffet

*Carved Prime Rib  
with Creamy Horseradish  
and Au Jus*

*Grilled Herb Encrusted  
Fresh Fish  
with Lemon Butter*

*Chive Mashed Potatoes*

*Asian Vegetables*

*Classic Caesar Salad*

*Prices are subject to HI state tax and 18% service fee  
A surcharge of \$10 per person will apply to parties of less than 25*