

Served Dinner Menu 1

Family Style Pupus

~ Adam's Ahi Poke Nachos ~

Wonton chips, sashimi grade ahi poke, tomato, and avocado, wasabi cream

~Sweet Potato and Kilauea Feta Cheese Ravioli ~

Fresh pasta, Kilauea Feta cheese and roasted Okinawan sweet potato in a lemon grass cream

~Furikake Crusted Calamari~

Panko and furikake crusted strips flash fried, served on a coconut and Thai chile sauce

Soup or Salad Choices

~Homemade Soup of the Day~

~Caesar Salad~

Romaine lettuce, homemade croutons, freshly grated Reggiano parmesan

Entrée Choices

~Macadamia Nut Chicken~

Sautéed mac-nut crusted boneless chicken breast, local vegetables in a yellow curry sauce, micro greens and cilantro

~Prime Rib Aus Jus~

Slow roasted to medium-rare with our secret spices & served with mashed potatoes

~Catch of the Day~

The freshest fish available from our fisherman prepared by our creative Chef

Dessert Choices

~Macadamia Nut Tart~

Homemade pastry crust, gooey caramel center, macadamia nuts, cinnamon ice cream

~White Chocolate Cheesecake~

Topped with fresh strawberries

~Lilikoi Pie~

Passion fruit pie, coconut macadamia nut crust, fresh whipped cream and a raspberry drizzle

~Coffee and Decaf~

The Menu is \$38 per person plus 4.166% Hawaii General Excise Tax and 20% gratuity.

****The menu is \$7 less without the pupus and \$5 less without the desserts.**

This menu price is based on a maximum of 50 guests.

Served Dinner Menu 2

Family Style Pupus

~Adam's Ahi Poke Nachos~

Wonton chips, sashimi grade ahi poke, tomato, avocado, wasabi cream

~BBQ Ribs~

Smoked pork back ribs, Hawaiian Vanilla Bean hoisin barbeque, fresh and pickled watermelon, local micro-greens

~ Lobster and Goat Cheese Wonton~

Lobster, local goat cheese, cream cheese and macadamia nut filled pastry, guava plum sauce

Soup or Salad Choices

~Lobster Curry Bisque~

lobster, red curry, sherry, coconut milk

~Local Greens~

Greens salad mix, tomato, cucumber, carrot, blue cheese crumbles, basil vinaigrette

Entrée Choices

~Filet Mignon~

Center-cut American beef char-grilled, Ulupalakua red wine sauce, special potato

~Catch of the Day~

The freshest fish available from our fisherman prepared by our creative Chef's

~Pork Tenderloin~

Sautéed medallions of pork tenderloin, fried polenta, Hamakua Mushroom Marsala cream

Dessert Choices

~Crème Brulee~

Local Vanilla Bean custard topped with caramelized sugar

~Dark Chocolate Raspberry Truffle Tart~

Original Hawaiian Chocolate Factory dark chocolate truffle, vanilla and devils food cookie crust, crème anglaise

~White Chocolate Cheesecake~

Topped with fresh strawberries

~Coffee and Decaf~

The Menu is \$44 per person plus 4.166% Hawaii General Excise Tax and 20% gratuity.

****The menu is \$7 less without the pupus and \$5 less without the desserts.**

This menu price is based on a maximum of 50 guests.