



## PRIVATE DINING

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### Buffet Option I

\$18.50 per guest

Taro Rolls-Locally made bread

Garden Salad-Spring mix greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Steamed White Sticky Rice

Roasted Yukon Gold Potatoes

Kalua Pork—Tender pulled pork served with Hawaiian style barbeque sauce on the side.

Choose 1 (one) of the following entrees:

Shoyu Chicken—Baked bone-in chicken thighs and legs marinated in shoyu, onion, garlic, ginger, and sugar.

Roasted Thai Chicken—Roasted bone-in chicken thighs and legs marinated in olive oil, garlic, rosemary, salt and pepper; served with a Thai peanut sauce on the side.

*All banquet menu prices are per person and are subject to a 4.166% state sales tax. A gratuity of 20% will be added to all food and beverage items on the final bill.*



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### Buffet Option II

\$ 24.95 per guest

Taro Rolls-Locally made bread

Garden Salad-Spring mix greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Choose 2 (two) of the following side dishes:

- Rice pilaf
- Vanilla rice
- Steamed white sticky rice
- Potato macaroni salad
- Stir fried vegetables
- Roasted Yukon Gold potatoes
- Garlic mashed potatoes
- Potatoes au gratin

Choose 1 (one) of the following entrees:\*

Shoyu Chicken—baked bone-in chicken thighs and legs marinated in shoyu, onion, garlic, ginger, and sugar.

Roasted Thai Chicken—roasted bone-in chicken thighs and legs marinated in olive oil, garlic, rosemary, salt and pepper; served with a Thai peanut sauce on the side.

Kalua Pork—Tender pulled pork served with our signature whiskey barbeque sauce on the side.

\*select an additional entrée for just \$4 per guest

AND

Maui Cattle Company Hibachi Steak (charcoal grilled in the courtyard and presented by a carving chef)

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### Buffet Option III

\$44.00 per guest

Taro Rolls-Locally made bread

Garden Salad-Spring mix greens, carrots, cucumber, mushrooms, and a papaya seed vinaigrette.

Choose 2 (two) of the following side dishes:

- Rice pilaf
- Vanilla rice
- Steamed white sticky rice
- Potato macaroni salad
- Stir fried vegetables
- Garlic mashed potatoes
- Roasted yukon gold potatoes
- Potatoes au gratin

Select 1 (one) of the following preparations for fresh island fish selected based on availability:

Mahi-mahi, Monchong or Opah.

- Parmesan panko
- Macadamia nut
- Roasted pine nut
- Mango beurre blanc
- Lilikoi beurre blanc
- Champagne beurre blanc
- Tropical fruit salsa

Carving Station:

Maui Cattle Company Prime Rib (presented by a carving chef)

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