

Additional cost for servers, beverages and rentals. 20% Service Fee+ 4.712% Hawaii State Tax.  
\$100.00 Cake Cutting Fee

MENU A

\$100.00 Per Guest

ADDITIONAL AT  
COST

FRUIT & CHEESE  
CHARCUTERIE  
BOARD

\$225 Full Board (feeds  
up to 25+ guests)  
Seasonal Fresh Fruits &  
Berries, Domestic and  
International Cheese  
Selection, Cured Meats,  
Big Island Honey,  
Crackers

MENU B

\$135.00 Per Guest

ADDITIONAL AT  
COST

FRUIT & CHEESE  
CHARCUTERIE  
BOARD

\$225 Full Board (feeds  
up to 25+ guests)  
Seasonal Fresh Fruits &  
Berries, Domestic and  
International Cheese  
Selection, Cured Meats,  
Big Island Honey,  
Crackers

SALAD

SHRIMP ON GREENS

Locally Sourced Organic Greens, Seasonal Produce, Lilikoi Honey Vinaigrette, Candied Mac Nuts  
With Shrimps

ENTREE  
(Choice of 1)

B E E F

Beef Tenderloin, Creamy Mashed Potato, Sauteed Vegetables, Demi Glace

F I S H

Hawaiian Fresh Catch, Creamy Mashed Potato, Sautéed Vegetables, Butter Sauce

DESSERT

PANNA COTTA

Coconut Haupia Panna Cotta, Toasted Coconut, Fresh Pineapple, Papaya, Chocolate Lava Soil ,  
Mango Sauce

PASSED CANAPÉS

(Sample canapés shown; may be customized from our passed canapés menu.)

PINEAPPLE CONFIT (V)

White Wine Braised Pineapple with Herb Goat Cheese, Crostini

A H I P O K E

Diced Ahi and Avocado Poke on Fried Wonton

SALAD  
(Choice of 1)

C A E S A R

Caesar Salad, Romaine Lettuce, House Made Caesar Dressing, Herb Croutons, Parmigiano  
Cheese

G R E E N S

Locally Sourced Organic Greens, Seasonal Produce, Lilikoi Honey Vinaigrette, Candied  
Mac Nuts

ENTREE  
(Choice of 1)

B E E F

Beef Tenderloin, Creamy Mashed Potato, Sautéed Vegetables, Demi Glace

F I S H

Hawaiian Fresh Catch, Creamy Mashed Potato, Sautéed Vegetables, Butter Sauce

Additional cost for servers, beverages and rentals. 20% Service Fee+ 4.712% Hawaii State Tax.  
\$75.00 Cake Cutting Fee

MENU C

\$155.00 Per Guest

ADDITIONAL AT  
COST  
FRUIT & CHEESE  
CHARCUTERIE  
BOARD  
\$225 Full Board (feeds  
up to 25+ guests)  
Seasonal Fresh Fruits &  
Berries, Domestic and  
International Cheese  
Selection, Cured Meats,  
Big Island Honey,  
Crackers

MENU D

\$250.00 Per Guest

ADDITIONAL AT  
COST  
FRUIT & CHEESE  
CHARCUTERIE  
BOARD  
\$225 Full Board (feeds  
up to 25+ guests)  
Seasonal Fresh Fruits &  
Berries, Domestic and  
International Cheese  
Selection, Cured Meats,  
Big Island Honey,  
Crackers

PASSED CANAPÉS  
(Sample canapés shown; may be customized from our passed canapés menu.)  
PINEAPPLE CONFIT (V)  
White Wine Braised Pineapple with Herb Goat Cheese, Crostini  
AHI POKE  
Diced Ahi and Avocado Poke on Fried Wonton  
SMASH BURGER  
All Natural Beef Patty & Onion on Hawaiian Sweet Bun, Hawaii Pantry Pickle, Secret Sauce  
STARTER  
CARPACCIO  
Seasonal Catch, Soy Lime Truffle Vinaigrette, Seasonal Vegetables and Micro Greens  
SALAD (Choice of 1)  
CAESAR  
Caesar Salad, Romaine Lettuce, House Made Caesar Dressing, Herb Croutons, Parmigiano Cheese  
GREENS  
Locally Sourced Organic Greens, Seasonal Produce, Lilikoi Honey Vinaigrette, Candied Mac Nuts  
ENTREE  
SURF & TURF  
Beef Tenderloin, Butter Poached Lobster, Creamy Mashed Potato, Seasonal Vegetables, Demi-Glace

PASSED CANAPÉS  
(Sample canapés shown; may be customized from our passed canapés menu.)  
CAVIAR  
Astrea Caviar, Toast, Crème fraîche & Chive  
PINEAPPLE CONFIT (V)  
White Wine Braised Pineapple with Herb Goat Cheese, Crostini  
AHI POKE  
Diced Ahi and Avocado Poke on Fried Wonton  
FIRST COURSE  
LOBSTER  
Butter Poached Lobster Tail, Lilikoi Passion Fruit Sauce, Basil Oil, Edible Flowers  
SECOND COURSE  
CATCH  
Hawaiian Fresh Catch, Chioga Beets, Baby Carrots, Mao Farms Radish, Kabocha Pumpkin  
Puree  
ENTREE  
BEEF  
Beef Tenderloin, Potato Puree, Seasonal Vegetables, Shaved Truffle Demi Glace  
DESSERT  
PANNACOTTA  
Coconut Haupia Panna Cotta, Toasted Coconut, Fresh Pineapple, Papaya, Chocolate Lava  
Sauce, Mango Sauce