



SAMPLER SPECIAL EVENTS MENUS We customize menus for our special events taking special requests and preferences into account, using all of our daily menu items. The following is an example, to whet your appetite.

CORPORATE LUNCH

"One + Three" \$16.00/guest

Grilled chicken breast with cilantro chutney, or grilled market fish with limu salsa verde, and our choice of 3 antipasti: roasted roots; limu inamona poke; long bean, tomato, onion salad; buttered 'ulu with chile pepper water aioli; 12-grain salad; or Ma'o sassy greens.

CATERING DINNER MENU

Roast Feast \$75/guest

- Course 1: onion soup, parmesan crouton
- Course 2: Roast Kuahiwi Tenderloin candied beets, Sweet Land Farm goat cheese, mint, orange broccoli, breadcrumbs, chile roasted potato, fennel tomato, mushroom, Maui onion corn, asparagus, edamame succotash
- Course 3: banana cream pudding, shortbread crumble

The Vegetable Festival \$45/guest

- Course 1: kabocha soup
- Course 2: all the sides listed under the Holiday Feast
- Course 3: banana cream pudding, shortbread crumble

Mahina's Classic Family Feast \$35/guest plus Fish Market Price

- Course 1: two Kualoa Ranch Oysters per person
- Course 2: mochiko fried whole deep Sea Snapper roast roots limu inamona pohole salad crispy baby shrimp buttered 'ulu chile pepper water aioli house pickles hapa rice
- Course 3: salted mac nut pavlova, lilikoi, cream