



Sheraton[®]
MAUI RESORT & SPA



BANQUET MENUS

CATERING & SPECIAL EVENTS 2018



EPICUREAN EXCELLENCE



LYNDON HONDA, EXECUTIVE CHEF

Lyndon Honda spearheads operations as executive chef. With more than 25 years in the culinary industry, he has a global approach to food, taking inspiration from an array of cultures and cuisines including Pacific Rim and Hawaii Regional Cuisines, as well as Italian, French, Japanese, Mediterranean, Thai, Filipino and more. After attending the Culinary Institute of the Pacific Kapi'olani, Executive Chef Honda steadily climbed the industry ladder by executing a number of noteworthy positions. Most recently, he provided private chef services and culinary consulting through his company Laulima Events and Catering in Maui. He has helped open some of Maui's most successful restaurants, including Maui Brewing Company, and has worked with popular local establishments Aloha Mixed Plate, Pineapple Grill, Old Lahaina Luau and 100 Wines Maui, among others. Executive Chef Honda has participated in a number of cooking competitions and festivals, and serves on the culinary advisory board for Maui Culinary Academy.

CHRIS LEDERER, EXECUTIVE SOUS CHEF

Executive Sous Chef Chris Lederer joined the Sheraton Maui Resort & Spa ohana in September 2016. He works in culinary operations for Sheraton Maui's multiple dining establishments. Chef Lederer was born and raised on Oahu and has been cooking in high-end restaurants since the age of 17. He brings a passion for Pacific Rim and Hawaii regional cuisine to his role and is an advocate for utilizing locally sourced products whenever possible. Chef Lederer most recently worked as sous chef for Trump International Hotel Waikiki. He has also worked at Trump International Golf Links and Hotel in Ireland, Roy's Waikiki and Roy's Hawaii Kai.



We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All prices listed are per person, unless otherwise stated. A 20% surcharge per guest will be applied for attendee counts under guest minimum. A 25% service charge of the total food prices listed are per person, unless otherwise stated. A 20% surcharge per guest will be applied for attendee counts under guest minimum. A 25% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a gratuity of 18% of total food and beverage revenue for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.



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ALOHA CONTINENTAL BREAKFAST

32 PER PERSON, MINIMUM OF 25 GUESTS
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)

BREAKFAST ITEMS

JUICE (CHOICE OF ONE)

Orange, pineapple or guava juice

SEASONAL SLICED FRUIT

MINI DANISHES & CROISSANTS

LOCAL FRUIT PRESERVES

WHIPPED HONEY BUTTER

YOGURT (CHOICE OF ONE)

Original, fruit, Greek

ENHANCEMENTS

ELIXIRS: 90 PER GALLON

Dragonfruit mint, blueberry acai

ISLAND BREAKFAST BOWL: 12 PER PERSON

House-made granola, sweet potato, poi, papaya,
Big Island honey

DRY CEREALS: 6 PER PERSON

Skim and whole milk (almond and soy milk
available upon request)



PLATED BREAKFAST

BREAKFAST SELECTIONS

All plated breakfasts are served with choice of one: fresh squeezed orange juice, fresh brewed regular, decaffeinated Royal Kona® coffee and assortment of tea and mini banana bread.

PANIOLO BREAKFAST 42

Farm fresh scrambled eggs, Portuguese sausage, garlic fried rice

HAWAIIAN PORTUGUESE STYLE

FRENCH TOAST 38

Honey whipped butter, coconut and maple syrup
Hickory smoked crispy bacon or pork link sausage

VEGETABLE FRITTATA 35

Maui Surfing Goat cheese, Maui onion, fresh baby spinach, sweet julienne bell peppers, Big Island mushrooms

Served with roasted red pepper and tomato salsa, herb toasted breakfast potatoes

TRADITIONAL EGGS BENEDICT 45

Toasted English muffins, poached farm fresh eggs, grilled Canadian bacon, hollandaise sauce, homestyle breakfast potatoes with sautéed Maui onions and fresh Kula herbs

ENHANCEMENTS

- Individual plain, fruit or low-fat yogurt 5
- Sunrise papaya with seasonal berries, lime 8
- Maui Gold pineapple 9
- Assorted slice fruit plate 14
- Individual boxed cold cereal with whole & 2% fat milk 6
- Fresh seasonal tropical fruit bowl 12



BREAKFAST BUFFET

ALOHA MAUI MORNING

48 PER PERSON, MINIMUM OF 50 GUESTS
 (A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)



BREAKFAST ITEMS

Choice of one: Orange, pineapple or guava juice
 Season sliced fruit
 Mini danishes & croissants
 Local fruit preserves
 Whipped honey butter
 Choice of one: Original yogurt, fruit yogurt or Greek

EGGS

FARM FRESH SCRAMBLED EGGS:
 Maui tomato salsa

MEATS

(CHOICE OF 2)
 HICKORY SMOKED BACON
 ISLAND PORTUGUESE SAUSAGE
 PORK SAUSAGE LINK
 CHICKEN MANGO SAUSAGE
 TURKEY SAUSAGE LINK

STARCHES

(CHOICE OF 1)

KIM CHEE FRIED RICE: scallions, soy sauce, onions
 HOMESTYLE POTATOES: peppers, onions
 HASH BROWNS: shredded potatoes
 GARLIC FRIED RICE: soy sauce, sesame oil, garlic, oyster sauce, scallions
 SWEET POTATO HASH: onions, cilantro
 VEGGIE FRIED BROWN RICE:
 olive oil, garlic, carrots, asparagus, onions, scallions

ENHANCEMENTS

ADDITIONAL 10 PER PERSON

KALUA PORK HASH: a local take on corned beef hash
 HAMBURGER STEAK: caramelized onions, mushroom gravy
 TURKEY SAUSAGE PATTIES: sage garlic jus
 SHOYU HOT DOG: sweet soy sauce, scallions
 CHORIZO: onions, cilantro
 CREOLE DUCK CONFIT HASH: sweet potatoes, onions, herbs
 CHAR SIU PORK: scallions

ADDITIONAL 12 PER PERSON

BREAKFAST CASSEROLE:
 sweet bread, Portuguese sausage, cheese, mushroom gravy
 CINNAMON APPLE BRIE FRENCH TOAST:
 cinnamon apples, melted brie
 POI BANANA PANCAKES: toasted coconut, liliko'i sauce
 BISCUITS & GRAVY: sausage gravy
 COCONUT WHOLE WHEAT PANCAKES: a healthier alternative
 CINNAMON ROLL PANCAKES: vanilla cream cheese frosting

BREAKFAST STATION

ENHANCEMENTS

OMELETS (ADDITIONAL 15 PER PERSON + CHEF ATTENDANT FEE)

Bacon, honey cured ham, island Portuguese sausage

Onions, tomatoes, spinach, mushrooms, sweet peppers, shredded cheese

BENEDICTS (ADDITIONAL 25 PER PERSON + CHEF ATTENDANT FEE)

Poached eggs, hollandaise variations

Shichimi seared tuna, kalua pork, prosciutto ham, pesto portobello mushroom

Buttermilk biscuits, jalapeno sweet corn cakes, English muffins, garlic bread

LOCO MOCO (ADDITIONAL 15 PER PERSON + CHEF ATTENDANT FEE)

All beef hamburger patty, garlic fried rice, Maui onion brown gravy, farm fresh fried egg

WAFFLES (ADDITIONAL 20 PER PERSON + CHEF ATTENDANT FEE)

Belgian waffles, chocolate waffles, Matcha green tea

Fresh berries, vanilla whipped cream, maple syrup, coconut peanut butter, maple bourbon butter, liliko'i syrup, maple sriracha butter

ADD BUTTERMILK FRIED CHICKEN 10

BITES (ADDITIONAL 20 PER PERSON + CHEF ATTENDANT FEE)

QUICHE LORRAINE:

Hickory smoked bacon, swiss cheese, caramelized onions

MINI SMOKED SALMON BAGELS:

Capers, shaved red onions, dill crème fraiche

MINI SMOKED TURKEY CROISSANTS:

Smoked gouda cheese, avocado



GRAB & GO BREAKFAST



QUICK BITE ²²

Granola bar, whole fruit
OJ, cranberry, tropical juice or bottled water

CHOICE OF (1)

Fresh baked mini liliko'i bread
Guava-strawberry muffin

BIG BITE TO GO ²⁵

Granola bar, whole fruit
OJ, cranberry, tropical juice or bottled water

CHOICE OF (1)

SPAM & EGG MUSUBI: seasoned nori wrapped steamed rice, spam and egg
EARLY RISER: Canadian bacon, eggs, pepperjack cheese, English muffin

BIGGER BITE TO GO ³²

Granola bar, whole fruit
OJ, cranberry, tropical juice or bottled water

CHOICE OF (1)

Ham, egg & Swiss cheese croissant
Portuguese sausage, cheddar cheese, furikake hash browns burrito





MORNING BREAKS

SELECTIONS

Our breaks welcome a minimum of 30 guests and are based on 30 minutes of continuous service.

POWER UP 40

House made granola, dried tropical fruit
 Fresh baked banana bread
 Plain or strawberry yogurt
 Blended fresh fruit smoothie: apple banana,
 Kula strawberry, mango, acai

SUSTAINABLE MORNING BREAK 35

Maui Gold® minted pineapple chunks
 Moloka'i sweet ripe watermelon
 House made granola with dried tropical fruit
 Assorted freshly baked mini muffins

KICK START 38

Freshly baked banana bread
 Fresh fruit salad
 Choice of one: Guava nectar, orange juice or mango juice
 Freshly brewed Kona coffee (regular and decaf), assorted
 Tazo teas

ENERGIZE 25

Granola bar
 Fresh fruit salad
 Assorted fresh baked mini muffins

ENHANCEMENTS

Macadamia nut blondies 48 PER DOZEN
 Fresh baked cookies 43 PER DOZEN
 Individual greek yogurt, plain or fruit 4.50 EACH
 Local granola and yogurt parfait 9 EACH
 Whole fresh fruit 4 EACH
 Kula strawberries with freshly whipped sweet cream
 and Hawaiian raw sugar 7
 Tri-color tortilla chips, tomato salsa, guacamole 9
 Domestic and imported cheese display with crackers 14
 Roasted mixed salted nuts (2 lbs) 62

REFRESHING ELIXIRS

Fresh fruit infused iced filtered water
 Pineapple raspberry ginger
 Mango lime mint
 Orange strawberry lemongrass 80 PER GAL
 Kona® regular or decaf coffee or selection of Tazo® tea
 and condiments 82 PER GAL
 Aloha Maid® tropical specialty fruit juice 6 EACH
 Naked® coconut water 8 EACH
 Perrier® sparkling bottled water 5 EACH
 Hawaiian Springs® still bottled water 5 EACH

ASSORTED CANNED SOFT DRINKS

Individual Pepsi®, Diet Pepsi®, Sierra Mist® 5 EACH
 Starbucks® mocha coffee 6 EACH
 Starbucks® frappucino 6 EACH

THE NOODLE BAR

LAND-OCEAN-GARDEN

75 PER PERSON, MINIMUM OF 30 GUESTS
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)

NOODLES (CHOICE OF 3)

Buckwheat Soba, Ramen, Udon, Vermicelli

FRIED CHOW FUN: black bean sauce, bean sprouts, cilantro

FRIED YAKISOBA: house sauce, onions, scallions

LAND (CHOICE OF 2)

Char siu pork, soy braised pork belly, yakitori chicken, Kalbi shortribs, teriyaki beef, sweet mirin eggs, pork gyoza

OCEAN (CHOICE OF 1)

Shrimp tempura, crab, butteryaki fried fish, Kamaboko fishcake, wakame, steamed shrimp shumai

GARDEN

Sansho spiced tofu, bean sprouts, kimchi, bamboo shoots, tempura flakes, baby bok choy, Thai basil, Kai choy, Shiitake mushrooms

BROTH (CHOICE OF 2)

Soy shichimi, Japanese curry, Shiitake pork bone, pho, dashi wakame, aka miso

SHAKES

Shichimi, furikake, sansho, chili flakes

FIRE

Sriracha, rayu chili oil, sambal

DESSERTS

Green tea ice cream
Kabocha squash cheesecake with sweet azuki beans

ENHANCEMENTS

Add any 1 Noodle 6 PER PERSON

Add any 1 Land 8 PER PERSON

Add any 1 Ocean 10 PER PERSON

Add any 1 Broth 5 PER PERSON

Add 62 Degree Egg 3 EACH



SLIDER STATION

PRICES PER DOZEN, MINIMUM 2 DOZEN

STEAK 120

Tenderloin of beef, caramelized Maui onions,
Cabernet mayo

SEARED AHI (COLD) 120

Volcano spiced tuna,
edamame hummus, yuzu sweet soy

KALUA PORK 96

Kula lavender BBQ sauce, slow cooked
shredded pork, pineapple coleslaw

GUAVA BBQ BEEF 96

Flap meat braised in soy sauce, guava juice,
hoisin with caramelized onions and poi mayo

BOURSIN CHICKEN SALAD & AVOCADO (COLD) 96

Boursin, sour cream, mayo, celery

MOROCCAN SPICED LAMB 120

Balsamic Maui onion jam, baked feta,
smoked paprika mayo, baby arugula,
curry slider buns

HAWAI'I RANCHER'S BEEF 144

Merlot poached pear, brie cheese,
baby arugula

HARISSA GRILLED VEGGIES (COLD)

96

Roasted red pepper, harissa spice garlic
rubbed veggies

CORNED BEEF 120

Maui Brewing Co. Bikini Blonde sauerkraut,
horseradish peppercorn mayo

CURRY CRAB & BACON (COLD) 120

Lump crab, curry spice, mayo, lemon EVOO,
applewood smoked bacon

LONGANISA STEAMED BUNS 120

Filipino sweet sausage,
calamansi patis mayo, watercress



DELI BOARD

55 PER PERSON, MINIMUM OF 30 GUESTS
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)



SALADS

KULA GREENS shaved radish, roasted beets, shiso ranch dressing

QUINOA roasted butternut squash, kale, citrus maple syrup vinaigrette

HARISSA PEARL COUSCOUS sundried tomato, Kalamata olives, roasted red pepper, basil, feta

DESSERTS

Goat cheese brownie bites
Sweet potato cookies

CHARCUTERIE & CHEESE

Capicola, herb roast beef, smoked turkey breast, black forest ham

Albacore tuna, capers, caramelized fennel, lemon EVOO

Waipoli butter lettuce, vine ripened tomatoes, shaved Maui onions

Pickles, honey mustard, whole grain mustard, mayonnaise, Cabernet mayonnaise

Swiss, provolone, smoked cheddar, jalapeno jack cheeses

Focaccia, ciabatta, Maui crunch, brioche rolls

Maui potato chips, caramelized Maui onion dip

GRAB & GO

LUNCH

MINIMUM OF 15 GUESTS

WIKI WIKI ³⁵

Maui style potato chips
Whole fruit
Maui Cookie Lady cookie
Waipoli Farms lettuce, sliced
vine ripened tomato, shave
Maui onion

CHOICE OF (1)

Oven roasted turkey with brie
cheese and pesto mayo on
herb foccacia

Herb roast beef with
cheddar cheese,
A-1 horseradish mayo on
French roll

Honey cured ham with
smoked gouda cheese,
lilikoi mustard on Maui
crunch bread

Grilled herb marinated
vegetables, Kalamata
hummus spread in a spinach
flour tortilla wrap

**A surcharge of 4 per Wiki
Wiki box is applicable if sand-
wiches are consumed in event
space*

BENTO BOX ⁴²

Mochiko chicken wings,
grilled yuzu sweet soy beef,
butteryaki mahimahi,
pickled vegetables and
steamed furikake rice



PA'INA

70 PER PERSON, MINIMUM OF 30 GUESTS
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)

SALADS

Island cobb salad: Waipoli baby romaine, Kalua chicken, Kula corn, Maui Goat cheese, avocado, tomato, Maui onion dressing
Potato macaroni salad: celery, mayo, furikake
Roasted pineapple slaw: cabbage, dijon herb vinaigrette

FROM THE GRILL

(CHOICE OF 3)
Burgers, turkey burgers, veggie burgers
Portuguese sausage dogs, all beef hot dogs

BUNS

Brioche hot dog & hamburger buns
Gluten free buns

ACCOUTREMENTS

Waipoli butter lettuce, tomatoes, shaved Maui onions
kaki mochi, kizami nori, caramelized pineapple, pickled jalapeno

Soy sesame mayo, guava ketchup, liliko'i mustard, mango relish

DESSERTS

Bacon pecan tart with caramelized Maui onion jam & dulce de leche

Chocolate covered liliko'i bars



GLOBAL TAQUEIRA STAND

65 PER PERSON, MINIMUM OF 30 GUESTS
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR
ATTENDEE COUNTS UNDER GUEST MINIMUM)

BUILD YOUR OWN TACOS

CHOICE OF 3

MEXICAN STYLE TINGA:

Shredded chicken, chipotle, tomatoes, onions

PERUVIAN STYLE LOMO SALTADO:

Tri tip, onions, peppers, soy sauce, French fries

MEXICAN STYLE SALSE VERDE:

pork, tomatillos, cilantro

BRAZILIAN STYLE CHIMICHURRI PESCADO:

Fish, cilantro, red pepper, chili flakes, lemon juice

COLOMBIAN STYLE CAMARONES A LA CRIOLLO:

Shrimp, coconut milk, toasted coconut, cumin, cilantro

SERVED WITH

Brussel sprout cabbage slaw

Roasted tomato salsa, avocado fresca, cilantro lime crema, black beans

Cotija cheese, shredded cheese, pickled onions, lime wedges

Warm flour & corn tortillas

Tajin spiced tortilla chips with mango pico de gallo

Cilantro jicama pineapple

DESSERTS

Maui Brewing Company Coconut Porter flan

Apple pie tamale with smoked maldon salt
and dulce de leche

LUNCH BREAKS

Our breaks welcome a minimum of 30 guests and are based on 30 minutes of continuous service.

WHAT YOU CRAVE ³⁰

FRESH OVEN BAKED COOKIES

White chocolate chip, peanut butter, oatmeal raisin, chocolate chip

HAAGEN-DAZ NOVELTY ICE CREAM BARS

Raspberry sorbet, low fat yogurt, all fruit popsicles

BOTTLED MILK

2%, non-fat, chocolate

ACHIEVE ³⁵

Domestic and imported cheese display

Sesame lavosh, crostini, tortilla chips, guacamole, tomato salsa

Lemonade, iced tea

SUSTAINABLE AFTERNOON BREAK ²⁵

Edamame hummus and sweet roasted

red pepper hummus

Served with sesame lavosh and bagel chips

AUTHENTICALLY DELICIOUS ³⁰

FLAT BREAD PIZZAS:

Pepperoni, hamakua mushroom with Portuguese sausage;

Fresh mozzarella with basil and vine ripened tomato;

Honey glazed ham with Maui Gold pineapple

ENHANCEMENTS

GARDEN CRUDITES 17

Assorted crisp market vegetables, low fat yogurt ranch, hummus, sun dried tomato cumin chili pesto

WARM BAKED CORN CHIPS 14

Fresh tomato salsa and authentic guacamole

BAKED CHIPS & DIPS 16

Multigrain and Simply Naked pita chips, red pepper hummus and eggplant dip

MINI FINGER SANDWICHES 72 PER DZ

Roast beef, cucumber, cream cheese, micro greens, curry chicken salad - Minimum 2 dz

DOMESTIC & IMPORTED CHEESE BOARD 14

Soft aged French brie, smoked cheddar, Boursin, pepper jack, Maytag Blue, smoked Gouda, Maui Surfing Goat cheese

Accompanied with red berries and dried fruit

Assorted crackers, lavosh and sliced fresh baguette

FRESH POPCORN 10

Hawaiian salt & roasted garlic, sharp cheddar, kettle corn flavors

FRESH BAKED COOKIES 50 PER DZ

White chocolate chip macadamia nut, peanut butter, oatmeal raisin, chocolate chip

MACADAMIA NUT BLONDIES OR

FUDGE BROWNIES 50 PER DZ

Fresh out of the oven

CANDY BARS 4 PER ITEM

Snickers, Kit Kat, Twix, M&Ms

ROASTED MACADAMIA NUTS 40 PER LB

Hawaiian sea salt

BOWL OF MIXED NUTS 20 PER LB

REFRESHING ELIXIRS 80 PER GAL

Fresh fruit infused

Pineapple raspberry ginger, cucumber lime mint or orange strawberry lemongrass

RED BULL

Regular or sugar free 8 PER DRINK

ALOHA MAID® TROPICAL SPECIALTY

FRUIT JUICE 5 PER CAN

Orange passion, guava

KONA® REGULAR OR DECAF COFFEE

OR SELECTION OF TAZO® TEA 80 PER GAL

with condiments

ASSORTED CANNED SOFT DRINKS 5 PER DRINK

Individual Pepsi®, Diet Pepsi®, Sierra Mist®

HAWAIIAN SPRINGS®

STILL BOTTLED

WATER

5 PER ITEM

PERRIER

SPARKLING

BOTTLED

WATER 5 PER ITEM



PLATED LUNCH

60 PER PERSON

ALL PLATED LUNCHES ARE SERVED WITH FRESHLY BREWED KONA® DECAF AND REGULAR COFFEE, AN ASSORTMENT OF TAZO® TEAS, AND FRESH BREAD OR ROLLS.
ALL PLATED LUNCHES REQUIRE A 2 COURSE MINIMUM AND WELCOME 30 OR MORE GUESTS.
(A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)

STARTER COURSE (CHOICE OF 1)

TRADITIONAL CAESAR - Romaine hearts, parmesan cheese, creamy Caesar dressing

WAIPOLI GREENS - Upcountry greens, watermelon radish, Hawaiian sweetbread croutons, cherry tomatoes, herb vinaigrette

ROASTED KABOCHA SOUP - Coconut milk, kaffir lime

MAUI VEGETABLE MINISTRONE - Local herbs, white bean, smoked ham

TOMATO CAPRESE SKEWERS - Macadamia pesto, balsamic

PORK BELLY BAO BUN - Hoisin, cucumber, cilantro



ENTREE COURSE (CHOICE OF 1)

MACADAMIA CRUSTED HAWAIIAN FISH - Baby bok choy, Maui Gold pineapple salsa, Asian chimichurri

HERB PARMESAN CHICKEN BREAST - Grilled vegetable medley, penne pasta, garlic cream sauce

FLAT IRON STEAK - Baby carrots, roasted baby potatoes, Herb De Provence butter

CANTONESE STIR FRY - (Choice of beef, chicken, or shrimp) oriental vegetables, white rice, kung pao sauce



DESSERT COURSE (Choice of 1)

LILIKO'I CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

EXOTIC FRUIT TORTE

GUAVA CHIFFON CAKE

ENHANCEMENTS

- Add 1 starter or dessert course - ADD 8 PER PERSON
- Add 1 entrée course - ADD 15 PER PERSON
- Add intermezzo course (choice of 1) -

ADD 8 PER PERSON

Liliko'i sorbetto or lychee sorbetto

- Add cheese course - ADD 12 PER PERSON
Brie, bleu, smoked gouda, manchego, fig jam, crostini
- Sub Entrée course with island style plate lunch course - ADD 15 PER PERSON
Hibachi grilled sirloin of beef, breaded mahimahi, chicken katsu, steamed white rice, pickled Napa cabbage



PLATED LUNCH

75 PER PERSON

ALL PLATED LUNCHES ARE SERVED WITH FRESHLY BREWED KONA® DECAF AND REGULAR COFFEE, AN ASSORTMENT OF TAZO® TEAS, AND FRESH BREAD OR ROLLS.
 ALL PLATED LUNCHES REQUIRE A 2 COURSE MINIMUM AND WELCOME 30 OR MORE GUESTS.
 (A 20% SURCHARGE PER GUEST WILL BE APPLIED FOR ATTENDEE COUNTS UNDER GUEST MINIMUM)

STARTER COURSE (CHOICE OF ONE)

ROASTED BEET SALAD - Goat Cheese mousse, radish, granola, liliko'i vinaigrette

COMPRESSED WATERMELON - Baby arugula, pumpkin seeds, feta, balsamic reduction

BUTTERNUT SQUASH BISQUE - Sage marshmallow, crispy sage

ROASTED CORN CHOWDER - Bacon, sweet corn, baby potato

AHI BRUSCHETTA - Mozzarella, EVOO, micro basil

THAI STYLE SHRIMP - Green papaya, chile lime vinaigrette

ENTRÉE COURSE (CHOICE OF ONE)

SEAFOOD PASTA - House cut pasta, shrimp, scallops, calamari, asparagus, garlic parmesan cream

SEARED FILET MIGNON - Hamakua mushroom ragout, fingerling potato, Cabernet demi

HERB ROASTED HALF CHICKEN - Parmesan, tomato ragu, grilled asparagus

FRESH CATCH - Garlic rice, pohole salad, sea asparagus, limu nage

DESSERT COURSE (CHOICE OF ONE)

KONA COFFEE CRÈME BRULEE

MAUI GOLD PINEAPPLE UPSIDE DOWN CAKE

PEANUT BUTTER CHOCOLATE TORTE

CHEESECAKE "LASAGNA" - Puff pastry, Kahlua creme

ENHANCEMENTS

- Add 1 starter or dessert course - ADD 8 PER PERSON
- Add 1 entrée course - ADD 15 PER PERSON
- Add intermezzo course (choice of one) - ADD 8 PER PERSON
Liliko'i sorbetto or Lychee sorbetto
- Add cheese course - ADD 12 PER PERSON
Brie, bleu, smoked gouda, manchego, fig jam, crostini
- Sub entrée course with island style plate lunch course - ADD 15 PER PERSON
Hibachi grilled sirloin of beef, breaded mahimahi, chicken katsu, steamed white rice, pickled Napa cabbage





RECEPTION TABLE

Reception Tables welcome 50 or more guests and are ordered for the guaranteed number of guests. The table offerings are successfully combined as specialty stations at cocktail receptions and may be added to lunch or dinner tables. Based on 90 minutes of continuous service.

MAUI SUSHI 800

California, pickled vegetable, cucumber and tuna rolls served with soy sauce, wasabi and pickled ginger (100 pre-sliced pieces)

DOMESTIC AND IMPORTED CHEESE BOARD 24

Soft aged French brie, smoked cheddar, boursin, pepper jack, Maytag Blue, smoked gouda, Maui Surfing Goat® cheese

Accompanied by red berries and dried fruit
Assorted crackers, lavosh and sliced fresh baguette

CHILLED VEGETABLE CRUDITÉS 20

An assortment of vegetables, broccoli, cauliflower, carrots, celery, sweet bell peppers, cucumber, assorted olives, creamy herb dressing

RUSTIC ANTIPASTO DISPLAY 26

Marinated grilled vegetables, sliced cured meats salami, prosciutto, mortadella, assorted cheeses pasta salad, baby artichoke salad with capers assorted olives, artisan style bread and rolls

HANA FRUIT STAND 20

Freshly sliced local and seasonal fruit
Maui Gold® pineapple, Puna papaya, cantaloupe and juicy Moloka'i watermelon, red berries and grapes

ISLAND PASTA TABLE 30

To include two types of pasta and two house made sauces, assorted toppings, freshly grated Reggiano parmesan, chili pepper flakes, Hawaiian rock salt, cracked black pepper and freshly chopped herbs

PLEASE SELECT TWO:
Penne, linguine or fettuccine

PLEASE SELECT TWO:
Fire roasted tomato herb sauce,
Bolognese (ground pork, veal and Italian herbs)
Alfredo (garlic, cream, freshly grated Reggiano Parmesan)
Macadamia nut pesto

CHARCUTERIE AND CHEESE BOARD 30

Sliced cured salami, prosciutto, mortadella, soft aged French brie, smoked cheddar, Maui Surfing Goat cheese, manchego cheese, fig jam, pepperoncini, caper berries, dijon mustard, crostini and assorted crackers

DIM SUM DISPLAY 26

1 of each per person: Shrimp & pork dumplings, char siu pork bao buns, chicken lemongrass potstickers, deep fried pork wontons, vegetable egg rolls

Served with two dipping sauces: mustard soy & chili honey

RECEPTION TABLE

DESSERTS

MOANA SWEET SHOPPE ²⁶

CHOICE OF 4 MINI DESSERTS:

Crème brulée: green tea, passion fruit, mango, Ka'anapali coffee
 Macadamia nut squares
 Fruit and berry tartlets
 Macadamia nut Florentine with vanilla custard and berries
 Lilikoi cheesecake
 Chocolate covered strawberries: dark, milk or white chocolate
 Chocolate dipped macarons
 Chocolate profiteroles
 White chocolate coconut cup
 Mousse au chocolat

Kona® regular or decaf coffee
 or selection of Tazo® tea and condiments

BLACK ROCK ICE CREAM SUNDAE BAR ²⁴

ICE CREAM CHOICE OF TWO:

Chocolate, vanilla, Kona coffee, macadamia nut
 Tahitian vanilla bean sweet cream
 Toasted coconut shavings
 Oven roasted chopped macadamia nuts
 Maui Gold® pineapple chunks
 Oreo cookie crumbs
 Mini M&M's®, Sprinkles, hot fudge, strawberry & mango sauces

**An attendant fee of 45 is required for the sundae bar*

MAUI MADE DESSERT BAR ³⁰

Sheraton Maui Resort & Spa is proud to partner with local companies and offer a unique taste of Maui
 Assortment of Artisan Cookies from Maui Cookie Lady,
 Mini Donuts from Donut Dynamite, "Island Style" Cheesecake made from 'Ulu (breadfruit) from Pono Pies

HOKU CAKE CART ²⁶

Macadamia nut tarts
 Fresh fruit tarts
 Coconut cream pie
 Guava chiffon cake
 Chocolate macadamia nut cream pie



RECEPTION

ENHANCEMENTS

PRICES PER DOZEN, MINIMUM 2 DOZEN

GARDEN ⁷²

SPANAKOPITA

Spinach, feta cheese, phyllo dough

EDAMAME POTSTICKER

Shiso ponzu

VEGETABLE EGG ROLL

Mustard soy dipping sauce

CURRY DEVILED EGG

Tobikko

OCEAN (KAI) ⁹⁶

SHRIMP COCKTAIL (Cold)

Umeboshi limu cocktail sauce,
lime wedge

OYSTERS ON THE HALF SHELL (Cold)

Cocktail sauce, mignonette,
lemon wedges

LOBSTER EMPANADA

Cilantro lime aioli

SHRIMP & PORK DUMPLINGS

Ginger, garlic, soy sauce, ginger in a
wonton wrapper w/ mustard soy
dipping sauce

LAND ('AINA) ⁸⁴

CHAR SIU PORK BAO

CHICKEN LEMONGRASS POTSTICKER

Chili honey dipping sauce

BEEF SATAY

Roasted macadamia nut sauce

DEEP FRIED PORK WONTON

Mustard soy dipping sauce

CHICKEN KATSU SKEWERS

Mango Sriracha Ketchup



CANAPÉS

Tray passed canapés require (1) server per every 50 guests. Server fees are 75 per server, per hour.

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

PRICES PER DOZEN, MINIMUM 2 DOZEN

GARDEN

GRILLED POLENTA 96

Sundried tomato caponata, baked feta cheese

GRILLED VEGGIE STACKS 96

Pesto, balsamic reduction, shaved pecorino

SPANAKOPITA 96

Feta cheese, spinach, phyllo dough

BRIE AND FIG JAM (Cold) 96

Toasted macadamia nuts

ROAST BEET SPOONS (Cold) 96

Maui Goat cheese, popped quinoa, micro green

EGGPLANT ROLLATINI (Cold) 96

Fresh mozzarella cheese, basil, strawberry balsamic gastrique

OCEAN

WARM SEAFOOD TARTS 120

Shrimp, crab, mayo, scallions, eggs, Monterey jack cheese

SEARED SCALLOP 120

Vanilla bean butter, crispy kale

BAKED MUSSELS 120

Sriracha mayo, bonito furikake, kabayaki glaze

CRISPY LOBSTER WON TONS 120

Honey, garlic, soy sauce, scallions

ISLAND SHRIMP COCKTAIL (Cold) 120

Sweet chili, plum sauce, cilantro, papaya tomato salsa

SMOKED SALMON DEVILED EGGS (Cold) 120

Dill crème fraiche

LOBSTER GOUGERE (Cold) 120

Caramelized fennel, lemon mayo

PIPIKAULA SPICED CURED KAMPACHI (Cold) 120

Lardons, calamansi patis mayo

LAND

CHICKEN KATSU SKEWERS 108

Mango sriracha ketchup

KALUA DUCK SWEET POTATO CAKES 108

Lychee hearts of palm relish

ASIAN TURKEY MEATBALL 108

Lemongrass cilantro gastrique

LAMB MEATBALL 108

Smoked paprika tomato sauce, manchego cheese

PESTO CHICKEN ROLLS (Cold) 108

Pesto cream cheese, mayo with balsamic tomato

KALUA CHICKEN ROLLS (Cold) 108

Shredded kalua chicken, lomi salmon

5 SPICED DUCK PROSCIUTTO (Cold) 108

Li hing prune mui, roasted Maui pineapple compote



SLIDER STATION

PRICES PER DOZEN, MINIMUM 2 DOZEN

STEAK 120

Tenderloin of beef, caramelized Maui onions, Cabernet mayo

KALUA PORK 96

Kula Lavendar BBQ sauce slow cooked shredded pork, pineapple coleslaw

GUAVA BBQ BEEF 96

Flap meat braised in soy sauce, guava juice, hoisin with caramelized onions and poi mayo

MOROCCAN SPICED LAMB 120

Balsamic Maui onion jam, baked feta, smoked paprika mayo, baby arugula, curry slider buns

HAWAI'I RANCHER'S BEEF 144

Merlot poached pear, brie cheese, baby arugula

CORNED BEEF 120

Maui Brewing Co. Bikini Blonde saurkraut, horseradish peppercorn mayo

LONGANISA STEAMED BUNS 120

Filipino sweet sausage, calamansi patis mayo, watercress

SEARED AHI (COLD) 120

Volcano spiced tuna, edamame hummus, yuzu sweet soy

BOURSIN CHICKEN SALAD & AVOCADO (COLD) 96

Boursin, sour cream, mayo, celery

HARISSA GRILLED VEGGIES (COLD) 96

Roasted red pepper, harissa spice garlic rubbed veggies

CURRY CRAB & BACON (COLD) 120

Lump crab, curry spice, mayo, lemon EVOO, applewood smoked bacon

CARVING ACTION STATIONS

Action stations are designed to compliment each other or as an enhancement to reception or dinner tables. Pricing is based on 90 minutes of continuous service. Each action station is attended by a Chef - items are finished off right in front of your guests.

CHEF ATTENDANT FEE - 250 PER STATION

GRILL STATION* 25 PER PERSON

Plump shrimp, marinated beef, free range chicken and fresh fish skewers seared on a flat top grill (1 pc. of each per person) Accompanied by garlic herb aioli, guava bbq sauce, roasted tomato & red pepper sauce, pineapple salsa and sliced baguette

WHOLE ROASTED PIG^ 1250 SERVES 50 GUESTS

Served with Chinese style steamed buns, brioche slider rolls, hoisin plum sauce, tomato sambal, Thai peanut sauce, assortment of pickles

SIZZLING WOK^ 28 PER PERSON, CHOICE OF TWO:

Exotic spiced tender beef, juicy chicken, or savory shrimp Hot seared colorful vegetables and garlic fried rice

BONELESS FARMER JOHN HAM^

600 SERVES 50 GUESTS

Passion mustard glaze, Maui Gold pineapple salsa, sweet bread rolls

LAVA SPICED BONELESS TURKEY BREAST^

600 SERVES 50 GUESTS

Cranberry orange chutney, brioche slider rolls

HERB CRUSTED PRIME RIB AU JUS'^

750 SERVES 50 GUESTS

Slow oven roasted, horseradish sauce, mayonnaise, dijon mustard, brioche slider rolls

GUAVA SMOKED BEEF BRISKET^

750 SERVES 50 GUESTS

Jardinière pickles, sweet bread rolls

MOROCCAN SPICED RACK OF LAMB^

750 SERVES 50 GUESTS

Tzatziki, Kalamata olive hummus spread, pita

COCONUT PORTER SMOKED BEEF BRISKET^

750 SERVES 50 GUESTS

Coffee coconut porter mop sauce, mustard slider rolls

SUSHI BAR*^ 50 PER PERSON

MADE TO ORDER SUSHI:

California, pickled vegetable, cucumber and tuna rolls

AHI, SALMON AND SHRIMP NIGIRI

Served with soy sauce, wasabi and pickled ginger



ENHANCEMENTS

MASHED POTATO STATION 12

Creamy Yukon potatoes

Optional toppings: bacon, grilled onions, chives, cheddar, gruyere cheese, sour cream, butter

DOMESTIC AND IMPORTED CHEESE BOARD 14

Soft aged French brie, smoked cheddar, boursin, pepper jack, Maytag blue, smoked gouda, Maui Surfing Goat cheese

Accompanied with red berries and dried fruit

Assorted crackers, lavosch and sliced bread

ASSORTMENT OF GRILLED SEASONAL VEGETABLES 12

Local tomato, red and green bell pepper, zucchini, purple eggplant, sweet Maui onion

Marinated in garlic, fresh cut herbs and olive oil

RAW/CEVICHE BAR 15 PER PERSON

AHI AVOCADO POKE Maui onions, limu, soy sauce, scallions, lemon EVOO

POISSON CRU lime marinated fresh catch, coconut milk, red bell pepper, avocado, red onion, ceviche, taro chips

WATERMELON SHRIMP CEVICHE lime juice, cilantro, watermelon radish, crispy plantains

SEAFOOD DISPLAY 15 PER PERSON

RAW OYSTERS ON THE ½ SHELL ponzu mignonette

SHRIMP COCKTAIL limu yuzu wasabi cocktail sauce

CRAB CLAWS lemon wedges

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION

Reception tables and action stations require a minimum of 3 selections, unless accompanied by a pre-selected table or plated 3 course menu. A 20% surcharge will be applied for every hour that food is served beyond the initial 90 minute allotment.

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.



DINNER TABLE

All dinner tables feature freshly brewed Kona® regular and decaffeinated coffee as well as an assortment of Tazo® teas & condiments.

Dinner tables welcome 50 or more guests, and are based on 90 minutes of continuous service.

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION ***ATTENDANT FEE ~ 45 PER STATION

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

PULEHU 156

PACIFIC SEAFOOD DISPLAY

(2 pieces of each per person):

Jumbo shrimp
Alaskan snow crab claws
Oysters on the half shell
Lemon and cocktail sauce

SALAD BAR, CHOICE OF ONE:

CAESAR SALAD: Tender hearts of romaine lettuce with caesar dressing, cherry tomatoes, anchovies, roasted garlic croutons, grated parmesan cheese

BIBB LETTUCE SALAD: Blue cheese crumbles, candied macadamia nuts, sundried cranberries and champagne vinaigrette

KONA LOBSTER & ROASTED

KAHUKU CORN BISQUE

Portuguese sweet bread rolls

SIZZLING OFF THE GRILL*:

NY Strip steaks topped with chilled herb & garlic compound butter
Cold water lobster tails (1 per person), fresh cut lemon, citrus herb butter
Marinated boneless breast of chicken with grilled pineapple salsa
Citrus ginger Mahi Mahi steaks

ROASTED VEGETABLES

Zucchini, eggplant, Maui onion, red and green bell peppers
Fingerling potatoes tossed in EVOO with fresh crushed garlic and garden herbs

MINI TROPICAL FRUIT TARTS

Mango bread pudding with Tahitian vanilla sauce
Triple chocolate layered mousse cake
Liliko'i cheese cake

DINNER TABLE

All dinner tables feature freshly brewed Kona® regular and decaffeinated coffee as well as an assortment of Tazo® teas & condiments.
Dinner tables welcome 50 or more guests, and are based on 90 minutes of continuous service.

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION ***ATTENDANT FEE ~ 45 PER STATION

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

HAWAIIAN FEAST

125 PER PERSON

HALEAKALA MOUNTAIN GREENS

Vine ripe tomatoes, cucumber, carrots and Maui onion
Papaya seed vinaigrette
Macadamia nut dressing, Maui onion vinaigrette

TOFU WATERCRESS SALAD

Miso herb vinaigrette

LOMI-LOMI SALMON AND HANAIEI POI

FRESH BAKED SWEET BREAD & TARO ROLLS

With whipped guava butter

HAWAIIAN FISH

Coconut rum cream sauce, apple banana-raisin salsa

GRILLED HULI HULI BASTED CHICKEN

PIPIKAULA SPICED STEAK

With scallions and toasted sesame seeds

IMU COOKED KALUA PORK

With Kula cabbage and sweet Maui onions

STEAMED MOLOKA'I SWEET POTATO

Toasted coconuts, macadamia nuts
with coconut butter glaze

PINEAPPLE FRIED RICE

Jasmine rice, soy sauce, garlic, cilantro,
spam, kamaboko

VELVETY GUAVA CHIFFON CAKE

MACADAMIA NUT BANANA CREAM PIE

LILIKO'I CHEESECAKE





DINNER TABLE

All dinner tables feature freshly brewed Kona® regular and decaffeinated coffee as well as an assortment of Tazo® teas & condiments. Dinner tables welcome 50 or more guests, and are based on 90 minutes of continuous service.

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION ***ATTENDANT FEE ~ 75 PER STATION

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

BURGER BAR 85

WAIPOLI MIXED GREENS

Balsamic herb vinaigrette

POTATO SALAD

Mayo, dijon mustard, celery, red onion, boiled eggs

OFF THE GRILL* (CHOICE OF 3)

Create your masterpiece burgers and franks

- Makaweli Ranch beef burgers
- Famous plant-based Beyond Burger®
- All beef franks
- Herb chicken breast
- Lemon cilantro Mahi Mahi
- Toasted brioche buns
- Balsamic tomato, baby arugula, Waipoli butter lettuce, Cabernet mayo, liliko'i mustard, Sriracha ketchup, Maui onions, relish, pepperjack cheese, brie cheese, bleu cheese

TORTILLA CHIPS, GUACAMOLE,
ROASTED TOMATO SALSA

MAUI GOLD PINEAPPLE, CHAMOY SAUCE

ENHANCEMENTS

Sweet potato fries - ADD 10 PER PERSON

+ CHEF ATTENDANT FEE

Maui onion rings - ADD 15 PER PERSON

+ CHEF ATTENDANT FEE



DINNER TABLE

All dinner tables feature freshly brewed Kona® regular and decaffeinated coffee as well as an assortment of Tazo® teas & condiments. Dinner tables welcome 50 or more guests, and are based on 90 minutes of continuous service.

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

BEACH BLAST BBQ 100

WAIPOLI MIXED GREENS

Cherry tomatoes, cucumbers, watermelon radish
Furikake ranch dressing, teriyaki Italian vinaigrette

CRUDITÉ

Carrots, celery, haricot verts, broccoli, cauliflower

BUFFALO STYLE COLESLAW

Cabbage, celery, bleu cheese, mayo, Frank's hot sauce, apple
cider vinegar

POTATO SALAD

Mayo, dijon mustard, celery, red onion, boiled eggs

PULEHU GRILL*:

Guava BBQ chicken
Pineapple char siu baby back ribs
Kalbi bone-in beef shortribs
Sweet corn on the cob, tajin spiced cilantro lime butter
Chipotle cornbread, cinnamon butter
Cola baked beans, onions, bacon
Maui style potato chips, Maui onion dip

CHOCOLATE TURTLE BARS

Pecans, chocolate chips, dulce de leche

COOKIES AND CREAM JARS

Vanilla pudding, Oreo cookies



DINNER TABLE

All dinner tables feature freshly brewed Kona® regular and decaffeinated coffee as well as an assortment of Tazo® teas & condiments.
Dinner tables welcome 50 or more guests, and are based on 90 minutes of continuous service.

*CULINARY CHEF OR ATTENDANT FEE ~ 250 PER STATION ***ATTENDANT FEE ~ 45 PER STATION

^Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your risk of food borne illness.

ENHANCEMENTS



WHOLE ROASTED PIG* 1250 SERVES 50 GUESTS

Served with Chinese style steamed buns, brioche slider rolls, hoisin plum sauce, tomato sambal, Thai peanut sauce, assortment of pickles

MAUI SUSHI^ 800

California, pickled vegetable, cucumber and tuna rolls served with soy sauce, wasabi and pickled ginger (100 pre-sliced pieces per tray)

SHAVE ICE*** 9

Hawaii's favorite frozen treat served with a rainbow of flavored syrups

BLACK ROCK ICE CREAM SUNDAE BAR*** 24

ICE CREAM CHOICE OF TWO:

Chocolate, vanilla, Kona coffee, macadamia nut
Tahitian vanilla bean sweet cream

Toasted coconut shavings

Oven roasted chopped macadamia nuts

Maui Gold® pineapple chunks

Oreo cookie crumbs

Mini M&M's®, sprinkles, hot fudge, strawberry
and mango sauces

PLATED DINNER

100 PER PERSON

All plated dinners include freshly brewed Kona® decaf & regular coffee and an assortment of Tazo® tea & condiments.

We serve fresh warm rolls and creamy butter. Please select enhancements to create your custom menu.

Plated dinners welcome 40 or more guests and require a 3 course minimum.

STARTER COURSE (CHOICE OF 1)

ROASTED BEET SALAD - Goat cheese mousse, radish, granola, liliko'i vinaigrette

COMPRESSED WATERMELON - Baby arugula, pumpkin seeds, feta, balsamic reduction

KALE PROSCIUTTO SOUP - Smoked ham hock broth, garlic, sage

LILIKO'I SWEET POTATO LEEK SOUP - Cream, fried leeks

SPICY AHI BRIOCHE - Ikura, kabayaki sauce

CRAB CAKES - Spicy sesame butter

ENTRÉE COURSE (CHOICE OF 1)

JUMBO SHRIMP - Creamy parmesan polenta, jalapeno, braised greens, Portuguese sausage ragout

STEAMED HAWAIIAN SNAPPER - Garlic fried rice, baby bok choy, lup cheong, sizzling soy

HERB MARINATED CHICKEN - Sweet corn puree, brussel sprouts, pancetta, roasted red potato

GRILLED NEW YORK STEAK - Chimichurri, provoleta, chorizo patatas bravas, grilled veggies

DESSERT COURSE (CHOICE OF 1)

KONA COFFEE CRÈME BRULEE

MAUI GOLD PINEAPPLE UPSIDE DOWN CAKE

PEANUT BUTTER CHOCOLATE TORTE

CHEESECAKE "LASAGNA" - Puff pastry, Kahlua creme

ENHANCEMENTS

- Add 1 starter or dessert course - **ADD 12 PER PERSON**
- Add 1 entrée course - **ADD 25 PER PERSON**
- Add intermezzo course (choice of 1) - **ADD 12 PER PERSON**
Liliko'i sorbetto or lychee sorbetto
- Add cheese course - **ADD 15 PER PERSON**
Brie, bleu, smoked gouda, manchego, fig jam, crostini



PLATED DINNER

125 PER PERSON

All plated dinners include freshly brewed Kona® decaf & regular coffee and an assortment of Tazo® tea & condiments.

We serve fresh warm rolls and creamy butter. Please select enhancements to create your custom menu.

Plated dinners welcome 40 or more guests and require a 3 course minimum.



STARTER COURSE (CHOICE OF 1)

PAPAYA AVOCADO SALAD - Kula greens, red onion, toasted coconut, vanilla bean lime vinaigrette

KULA STRAWBERRY & WAIPOLI GREENS - Goat cheese, candied macadamia, citrus vinaigrette

KONA LOBSTER BISQUE - Pancetta, chive oil

ROAST FENNEL CORN BROTH - Mussels, Thai basil, coconut milk, lemongrass, cilantro

SCALLOP CRUDO - Jalapeno, sea asparagus, yuzu, EVOO

HAMACHI SASHIMI - Grapefruit, bubu arare, bonito soy dashi, micro shiso

ENTRÉE COURSE (CHOICE OF 1)

CONFIT HALF DUCK - Miso parsnip puree, Asian pear chutney, hoisin pan perdu, baby bok choy

PAN ROASTED FILET MIGNON - Potato dauphinoise, asparagus chimichurri, broccolini, baby carrots

CHAMPAGNE BUTTER POACHED KONA LOBSTER - Avocado crema, sweet potato chorizo hash, roasted corn salsa, brussels sprouts

BLUE CRAB HAMAKUA MUSHROOM BAKED SNAPPER - Unagi glaze, sriracha mayo, garlic, tobikko, asparagus

DESSERT COURSE (CHOICE OF 1)

MACADAMIA NUT FLORENTINE - Fresh berries, Tahitian vanilla crème

ORANGE VANILLA CAKE - Grand Marnier macerated strawberries, balsamic port reduction, orange zest, mint

ROASTED MAUI GOLD PINEAPPLE - Liliko'i caramel, honey goat cheese crème, macadamia nut streusel, toasted coconut, mint

ENHANCEMENTS

- Add 1 starter or dessert course - ADD 12 PER PERSON
- Add 1 entrée course - ADD \$25 PER PERSON
- Add Intermezzo course (choice of 1) - ADD 12 PER PERSON
Liliko'i sorbetto or lychee sorbetto
- Add cheese course - ADD 15 PER PERSON
Brie, bleu, smoked gouda, manchego, fig jam, crostini

HOLIDAY PLATED MENU

FIRST COURSE (CHOICE OF 1)

UPCOUNTRY GREENS

Shaved veggies, citrus white balsamic vinaigrette

PAPAYA AVOCADO SALAD

Kula greens, vanilla bean lime vinaigrette, shaved red onions, toasted coconut

RED CURRY LOBSTER BISQUE

Prosciutto, corn, Thai basil

SECOND COURSE (CHOICE OF 1)

JUMBO PRAWNS Chinese black bean cream sauce, linguine, broccolini, crispy horenzo

GRILLED NEW YORK STEAK Chimichurri, provoleta, grilled veggies, chorizo patatas bravas

MAPLE LILIKO'I GLAZED PORK

TENDERLOIN Lychee port wine reduction, asparagus spears, furikake potato

SAUTEED FRESH CATCH Limu nage, pipikaula poke, fried limu, sea asparagus, garlic fried rice

ROAST HERB CHICKEN BREAST Sweet corn puree, brussels sprouts, pancetta thyme roasted red potatoes

THREE-COURSE PLATED MENU

85 PER PERSON++

THIRD COURSE (CHOICE OF 1)

BALSAMIC APPLE TARTS Cheddar cheese

BACON PECAN TARTS Caramelized Maui onion jam, dulce de leche

ORANGE VANILLA CAKE Balsamic port reduction, Grand Marnier macerated strawberries, mint, orange zest

"CHEESECAKE LASAGNA" Layered soft cheesecake filling with puff pastry, Kahlua crème

ROASTED PINEAPPLE Liliko'i caramel, honey goat cheese crema, macnut streusel, mint, toasted coconut

KONA COFFEE, KONA DECAF &
SELECTION OF TEAS

HOLIDAY BUFFET MENU

75 PER PERSON ++

Assortment of freshly baked rolls & whipped guava butter

SALAD (CHOICE OF 1)

CAESAR & PASTA SALAD BAR

Hearts of romaine, roasted garlic croutons, parmesan cheese, classic caesar dressing & furikake caesar dressing

PESTO CAVATAPPI PASTA SALAD

Prosciutto, sundried tomatoes, Kalamata olives, balsamic reduction

FARMERS MARKET SALAD BAR

Upcountry greens, kale, haricot verts, roasted beets, radishes, keiki cucumbers, shaved fennel, calamansi avocado vinaigrette, shiso ranch dressing

ENTREES (CHOICE OF 3)

HERB BRINED ROAST TURKEY Pan giblet gravy

ROASTED GARLIC STUFFED BREADED CHICKEN BREAST Butternut squash emulsion

PORK HASH STUFFED PORK LOIN

5 spice pan beer gravy, Chinese soy mustard cream sauce

LILIKO'I HONEY GLAZED HAM Lychee mango relish

KAFFIR LIME SCENTED CORNBREAD CRUSTED

FRESH CATCH Coconut rum cream sauce

BOURBON BROWN SUGAR ROAST BEEF Cajun demi

SIDES (CHOICE OF 3)

GOAT CHEESE HOMESTYLE MASHED POTATOES

Skin on red potatoes, goat cheese, butter

PANCIT NOODLES Rice noodles, carrots, onions, scallions, chicken, dried ebi

PORTUGUESE SAUSAGE ALI'I MUSHROOM STUFFING Sweet bread, onions, celery, herbs, garlic

SAVORY DUCK FAT SAGE BREAD PUDDING

Seared, fried sage leaves

VEGETABLE MEDLEY

Baby carrots, broccolini, Maui onions, mushrooms, zucchini, garlic butter

SHRIMP FRIED RICE Soy sauce, scallions, garlic, sesame oil

STEAMED WHITE RICE

HOLIDAY DESSERT STATION (CHOICE OF 6)

Eggnog cheesecake

Mexican chocolate jasmine rice pudding

Balsamic apple tarts with cheddar cheese

Cannoli nutella

Bacon pecan pie with Maui onion jam & dulce de leche

Brown butter baked mochi

Orange vanilla souffle glace

"Cheesecake Lasagna" with Kahlua creme

Guava chiffon cake

Chocolate dulce de leche bars

Kona coffee, Kona decaf & selection of teas

Liliko'i bars

HOLIDAY ENHANCEMENTS

PRICE SERVES PER 50 GUESTS

WHOLE ROASTED PIG STATION ¹²⁵⁰

Hoisin plum cilantro
Tomato sambal Maui onions, garlic
Thai peanut coconut milk, cilantro, lime juice
Assortment of pickles
Steamed bao buns
Brioche slider rolls

**CULINARY CHEF OR ATTENDANT FEE ~ 250*

CARVING STATIONS ⁷⁵⁰

(SELECT FROM 1)

HERB CRUSTED PRIME RIB Au jus creamy horseradish, mayo, whole grain mustard, mini brioche buns

GUAVA BBQ SMOKED BRISKET Jardinière pickles, sweet bread rolls

MOROCCAN SPICED RACK OF LAMB
Tzatziki, Kalamata olive, hummus spread, pita

**CULINARY CHEF OR ATTENDANT FEE ~ 250*

RAW/CEVICHE BAR ⁷⁵⁰

AHI AVOCADO POKE Maui onions, limu, soy sauce, scallions, lemon EVOO

POISSON CRU Lime marinated fresh catch, coconut milk, red bell pepper, avocado, red onion, ceviche, taro chips

WATERMELON SHRIMP CEVICHE Lime juice, cilantro, watermelon radish, crispy plantains

**CULINARY CHEF OR ATTENDANT FEE ~ 75*

SEAFOOD DISPLAY ¹⁰⁰⁰

RAW OYSTERS ON THE ½ SHELL Ponzu mignonette

SHRIMP COCKTAIL Limu yuzu wasabi cocktail sauce

CRAB CLAWS Lemon wedges

**CULINARY CHEF OR ATTENDANT FEE ~ 75*

SUSHI STATION ¹²⁵⁰

HAMACHI NIGIRI Grapefruit, jalapeno ponzu

UNAGI NIGIRI Kabayaki glaze, bubu arare

AHI POKE Temaki soy sauce, wakame, ginger, sesame oil

SHRIMP TEMPURA ROLL Miso garlic mayo, tobikko, kabayaki glaze

KAMPYO MAKI ROLLS Seasoned gourd, pickled ginger, wasabi, soy sauce

**CULINARY CHEF OR ATTENDANT FEE ~ 250*

ASSORTMENT OF SUSHI ⁷⁵⁰

CALIFORNIA ROLLS Crab, mayo, avocado, cucumber, pickled vegetable takuan

FUTOMAKI ROLLS Soy mirin carrot, seasoned tuna, ebi powder

INARI OCEAN SALAD & KIM TAKO POKE
Pickled ginger, wasabi, soy sauce

**CULINARY CHEF OR ATTENDANT FEE ~ 250*



KAMA'AINA

MENU SELECTIONS

60 PER PERSON, MINIMUM OF 50 GUESTS



STARTERS

MIXED GREENS

Furikake ranch dressing and teriyaki italian vinaigrette
cherry tomatoes, cucumbers, shaved Maui onions

FRESH FRUIT SALAD

KIM CHEE MACARONI SALAD

FRESH BAKED ROLLS Honey butter

CHOICE OF (1)

TAKO POKE or AHI POKE

CHOICE OF (3)

BREADED MAHI WITH A BUTTERYAKI SAUCE: Butter, soy sauce, cream

HUNAN STYLE CHICKEN:

Hoisin, garlic, ginger, Chinese black beans, ko choo jung,
honey, soy sauce, oyster sauce, cilantro, sesame

CRISPY OYSTER SAUCE CHICKEN:

Oyster garlic sauce

POCHO BEEF STEW:

Dashi braised beef, kamaboko, spam, dried ebi, shiitake,
pohole, lotus root, araimo, onions, carrots

PORK HASH STUFFED PORK LOIN:

Chinese hot mustard cream, Tsingtao beer pan gravy

CHOICE OF (2)

STEAMED WHITE RICE

GARLIC FRIED RICE

PANCIT NOODLES

CHOW FUN NOODLES:

Chinese black bean garlic sauce

ROASTED GARLIC LEMON MASHED POTATOES

FURIKAKE SHICHIMI ROASTED RED POTATOES

VEGGIE MEDLEY

DESSERTS (3)

PAPAYA RUM CAKE

CHEESECAKE "LASAGNA":

Kahlua crème sauce

TARO HAUPIA PIE

BLUEBERRY CREAM CHEESE SQUARES

BUTTER MOCHI

CHOCOLATE PEANUT BUTTER CAKE

KAMA'AINA

MENU SELECTIONS

75 PER PERSON, MINIMUM OF 50 GUESTS



STARTERS

MIXED GREENS Furikake ranch dressing and teriyaki Italian vinaigrette, cherry tomatoes, cucumbers, shaved Maui onions

FRESH FRUIT SALAD

KIM CHEE MACARONI SALAD

FRESH BAKED ROLLS Honey Butter

FURIKAKE EDAMAME

CHOICE OF (2)

TAKO POKE

AHI POKE

SPICY HAMACHI POKE

CHOICE OF (3)

CRAB BAKED MAHIMAH Crab, Portuguese sausage, mayo, sesame, ginger, scallions, shiitake

CHAR SIU ROAST DUCK Steamed bao buns, pickles

FRIED GINGER CHICKEN Ginger, cilantro, scallions

PULEHU TERIYAKI

FLANK STEAK Ranch dressing

ROAST PORK LOIN Kabocha squash, garbanzo, tomatoes, garlic, olives, potatoes, cilantro

CHOICE OF (2)

STEAMED WHITE RICE

SHRIMP FRIED RICE

GOAT CHEESE BACON MASHED POTATOES

PANCETTA THYME ROASTED POTATOES

CHOW MEIN NOODLES

UDON Hoisin ginger sauce

VEGGIE MEDLEY

DESSERTS (3)

LILIKO'I CHEESECAKE

FLOURLESS CHOCOLATE TORTE

BANANA CREAM PIE

GUAVA CHIFFON CAKE

CHOCOLATE MOUSSE

MACNUT CHANTILLY CAKE

HOSTED BAR

TRAY PASSED BEVERAGES REQUIRE ONE SERVER FOR EVERY 50 GUESTS.
SERVER FEE IS 75 PER SERVER, PER HOUR. ONE BAR AND BARTENDER REQUIRED PER
EVERY 100 GUESTS ATTENDING THE EVENT. BARTENDER FEE IS 75 PER HOUR

All beverages, alcoholic and non-alcoholic, must be purchased from the hotel. We are happy to source your special requests for spirits, wine or beer. Beverages may be served from a bar or traypassed*. with a minimum of four hours

LIQUOR

FAMILIAR BRANDS 12

Smirnoff® Vodka, Beefeater® Gin, Cruzan® Rum, Sauza Gold® Tequila, Dewar's White Label® Scotch, Seagram's 7® Whisky, Jim Beam® Bourbon, Hennessy VS® Cognac, Canadian Club®

FAVORITE BRANDS 13

Absolut® 80 Vodka, Tanqueray® Gin, Captain Morgan® Rum, Don Julio®

Blanco Tequila, Johnnie Walker Black® Scotch, Crown Royal® Whisky,

Jack Daniel's® Whiskey, Maker's Mark® Bourbon, Courvoisier® VSOP Cognac

APPRECIATED BRANDS 15

Grey Goose® Vodka, Bombay Sapphire® Gin, Bacardi® Rum, Patron® Silver Tequila, Knob Creek® Bourbon, Johnny Walker Black Label® Whiskey, Glenfiddich® Scotch, Hennessy® VSOP Cognac

BEER

DOMESTIC BEER 7

Coors Light®, Bud Light®, Miller Light, Michelob Ultra, O'Doul's® (non-alcoholic)

IMPORTED BEER 8

Heineken®, Corona®, Corona Light®

LOCAL BEER 8

Maui Brewing Co. Bikini Blonde Lager®, Maui Brewing Co. Big Swell IPA®

HOUSE WINE

MAGNOLIA GROVE® CHARDONNAY

BERINGER® WHITE ZINFANDEL

MAGNOLIA GROVE® CABERNET SAUVIGNON

ENHANCEMENTS

*ALL COCKTAILS CAN BE SERVED IN A FRESH PINEAPPLE. ADDITIONAL 15

CORDIALS 11

Sambuca®, Bailey's®, B and B®, Remy VSOP®, Amaretto®, Grand Marnier®, Cointreau®, Courvoisier®, Hennessy®, Kahlua®

PINEAPPLE ROYAL 25

Premium Rum, coconut, pineapple juice, Pina Colada mix

MAUI MULE 12

Pau Maui Vodka, peach schnapps, peach puree & ginger beer

BLACK ROCK MAI TAI 12

Dark and light rum, signature Mai Tai mix

MANGO MAI TAI 12

Morgan rum, orange curacao, mango puree

PINEAPPLE MAI TAI 12

Just like the Hawaiian fruit...pineapple rum & cranberry

MAUI FRUIT PUNCH -per gal 80

ALOHA MAID® 6 PER CAN

Tropical specialty fruit juice

HAWAIIAN SPRINGS® BOTTLED WATER 5 PER ITEM

PERRIER® BOTTLED WATER 5 PER ITEM

DIET OR REGULAR PEPSI® BRAND SOFT DRINK

5 PER ITEM



CASH BAR



CASH BAR PRICES ARE LISTED INCLUSIVE OF 25% SERVICE CHARGE AND 4.166% TAX. ONE BAR AND BARTENDER REQUIRED PER EVERY 100 GUESTS ATTENDING THE EVENT. BARTENDER FEE IS 75 PER HOUR WITH A MINIMUM OF FOUR HOURS

A cash bar offers the flexibility for your guests to pay for their own beverages. Cash bar prices are quoted inclusive of service charge and tax.

LIQUOR

FAMILIAR BRANDS 15

Smirnoff® Vodka, Beefeater® Gin, Cruzan® Rum, Sauza Gold® Tequila, Dewar's White Label® Scotch, Seagram's 7® Whisky, Jim Beam® Bourbon, Hennessy VS® Cognac, Canadian Club®

FAVORITE BRANDS 16

Absolut® 80 Vodka, Tanqueray® Gin, Captain Morgan® Rum, Don Julio® Blanco Tequila, Johnnie Walker Black® Scotch, Crown Royal® Whisky, Jack Daniel's® Whiskey, Maker's Mark® Bourbon, Courvoisier® VSOP Cognac

APPRECIATED BRANDS 19

Grey Goose® Vodka, Bombay Sapphire® Gin, Bacardi® Rum, Patron® Silver Tequila, Knob Creek® Bourbon, Johnny Walker Black Label® Whiskey, Glenfiddich® Scotch, Hennessy® VSOP Cognac

BEER

DOMESTIC BEER 9

Coors Light®, Bud Light®, Miller Light, Michelob Ultra, O'Doul's® (non-alcoholic)

IMPORTED BEER 10

Heineken®, Corona®, Corona Light®

LOCAL BEER 9

Maui Brewing Co. Bikini Blonde Lager®

HOUSE WINE

13 PER GLASS (6 OZ SERVING)

Magnolia Grove® Chardonnay, Beringer® White Zinfandel, Magnolia Grove® Cabernet Sauvignon

ENHANCEMENTS

*ALL COCKTAILS CAN BE SERVED IN A FRESH PINEAPPLE, ADDITIONAL 15

CORDIALS 13

Sambuca®, Bailey's®, B and B®, Remy VSOP®, Amaretto®, Grand Marnier®, Cointreau®, Courvoisier®, Hennessy®, Kahlua®

PINEAPPLE ROYAL 25

Premium Rum, coconut, pineapple juice, Pina Colada mix

MAUI MULE 12

Pau Maui Vodka, peach schnapps, peach puree & ginger beer

BLACK ROCK MAI TAI 12

Dark and light rum, signature Mai Tai mix

MANGO MAI TAI 12

Morgan rum, orange curacao, mango puree

PINEAPPLE MAI TAI 12

Just like the Hawaiian fruit...pineapple rum with a splash of cranberry juice

ALOHA® TROPICAL SPECIALTY FRUIT JUICE 6 PER ITEM

HAWAIIAN SPRINGS® STILL BOTTLED WATER 5 PER ITEM

DIET OR REGULAR PEPSI® BRAND SOFT DRINK 5 PER ITEM

SPECIALTY BAR

Specialty bars are the perfect add on to any of our bar packages. Specialty drinks are charged on consumption per drink. Limit of one specialty bar. Select two flavors.

BUBBLE BAR ¹³

Sparkling wine, raspberry, blackberry, peach

MARGARITA BAR ¹⁴

Variety of Hawaiian (Li Hing Mui powder rim), traditional, strawberry, mango, peach

MOJITO BAR ¹⁵

Melon, strawberry, traditional

MARTINI ICE BAR ¹³

Classic Gin or Vodka Martini, peach, strawberry, mango

ENHANCEMENTS

ASSORTED CHILLED PASSION ORANGE,
PINEAPPLE OR GUAVA FRUIT JUICES 80 PER GAL

MAUI FRUIT PUNCH 80 PER GAL

SPARKLING APPLE CIDER 22 PER BTL

HAWAIIAN SPRINGS® STILL BOTTLED WATER 5 PER ITEM

DIET OR REGULAR PEPSI® BRAND SOFT DRINK 5 PER ITEM

WANT TO ADD A PERSONAL TOUCH? ADD SIGNATURE DRINK TO ANY EXISTING BAR PACKAGE FOR AN ADDITIONAL 10 PER PERSON. ONE BAR AND BARTENDER REQUIRED PER EVERY 100 GUESTS ATTENDING THE EVENT. BARTENDER FEE IS 75 PER HOUR WITH A MINIMUM OF FOUR HOURS

BAR PACKAGES

ONE BAR AND BARTENDER REQUIRED PER EVERY 100 GUESTS ATTENDING THE EVENT.

BARTENDER FEE IS 75 PER HOUR WITH A MINIMUM OF FOUR HOURS

Bar packages allow for unlimited beverage consumption for a set time frame at a pre-set price per person.

FAMILIAR BRANDS

Smirnoff® Vodka, Tanqueray® Gin, Bacardi® Rum, Sauza Gold® Tequila, Dewar's White Label® Scotch, Seagram's 7® Whisky, Jim Beam® Bourbon, Hennessy VS® Cognac, Canadian Club®

DOMESTIC, IMPORTED AND MICROBREW BEERS

HOUSE RED AND WHITE WINE

REGULAR AND DIET SOFT DRINKS

BOTTLED WATER

~ FIRST HOUR 29

~ ADDITIONAL HOUR 12

FAVORITE BRANDS

Absolut® 80 Vodka, Tanqueray® Gin, Captain Morgan® Rum, Don Julio® Blanco Tequila, Johnnie Walker Black® Scotch, Crown Royal® Whisky, Jack Daniel's® Whiskey, Maker's Mark® Bourbon, Courvoisier® VSOP Cognac

DOMESTIC, IMPORTED AND MICROBREW BEERS

LEVEL 2 RED AND WHITE WINE

REGULAR AND DIET SOFT DRINKS

BOTTLED WATER

~ FIRST HOUR 32

~ ADDITIONAL HOUR 13

APPRECIATED BRANDS

Grey Goose® Vodka, Bombay Sapphire® Gin, Bacardi® Rum, Patron® Silver Tequila, Knob Creek® Bourbon, Johnny Walker Black Label® Whiskey, Glenfiddich® Scotch, Hennessy® VSOP Cognac

DOMESTIC, IMPORTED AND MICROBREW BEERS

LEVEL 3 RED AND WHITE WINE

REGULAR AND DIET SOFT DRINKS

BOTTLED WATER

~ FIRST HOUR 35

~ ADDITIONAL HOUR 14



WINE

WHITE

SPARKLING WINE & CHAMPAGNE

- Perrier-Jouet, Brut, "Belle Epoque" 130
 Veuve Clicquot, Yellow Label, NV, France 150
 Taittinger, Brut, La Francaise 110
 Domaine Chandon, Brut Classic, California 75
 Ruffino Prosecco, Italy 65
 J. Roget, Brut, California 50

PINOT GRIGIO/SAUVIGNON BLANC/ROSE/REISLING

- Bollini, Pinot Grigio, Trentino, Italy 65
 Kim Crawford, Sauvignon Blanc, New Zealand 75
 Chateau St. Michelle, Reisling, California 55
 Banfi, Rose, Toscana 45

CHARDONNAY

- De Loach, Heritage Reserve, California 50
 Cakebread Cellars, Napa Valley 100
 J Vineyards, Russian River Valley 75
 Rombauer Vineyards, Napa Valley 85

RED

PINOT NOIR

- Duckhorn, "Golden Eye," California 125
 Siduri, California 85
 DeLoach, Heritage Reserve, California 50

ZINFANDEL/ SHIRAZ

- St. Francis, Zinfandel, Sonoma 75
 Greg Norman, Shiraz, Australia 65

MERLOT

- Duckhorn, Napa Valley 90
 St. Francis, Sonoma 75
 De Loach, Heritage Reserve, California 60

CABERNET SAUVIGNON

- Frog's Leap, Napa Valley 95
 Sterling Vineyards, Napa Valley 75
 Silver Oak, Napa Valley 150
 De Loach, Heritage Reserve, California 50



WINE

ONE BAR AND BARTENDER REQUIRED PER EVERY 100 GUESTS ATTENDING THE EVENT.

BARTENDER FEE IS 75 PER HOUR WITH A MINIMUM OF FOUR HOURS

Bar packages allow for unlimited beverage consumption for a set time frame at a pre-set price per person.

FAMILIAR 13

Magnolia Grove Chardonnay
Magnolia Grove Cabernet Sauvignon

FAVORITE 14

Magnolia Grove Chardonnay
Magnolia Grove Cabernet Sauvignon
Ruffino Prosecco
Magnolia Grove Rosé
Magnolia Grove Pinot Grigio
Line 39 Pinot Noir
Magnolia Grove Merlot
Avalon Cabernet Sauvignon

APPRECIATED 16

Sea Pearl Sauvignon Blanc
J. Lohr Chardonnay
Ferrari Carano Fumé Blanc
Chalk Hill Chardonnay
Erath Pinot Noir
Troublemaker Red Blend
Louis M. Martini Cabernet Sauvignon