



PRIVATE DINING

PUPUS (APPETIZERS)

Vegetable crudite	\$3.50
Fruit platter	\$4.00
Cheese and crackers	\$3.00
Spring rolls	\$3.00
Sashimi	\$7.00
Bacon-wrapped scallops	\$7.50
Teriyaki chicken kabobs	\$3.50
Crab-stuffed mushrooms	\$6.75
Shrimp cocktail	\$8.00

DINNER ENTRÉE OPTIONS

We recommend that you select two or three entrée options for your event.

New York Steak	\$25
Ten-ounce strip steak, aged to perfection and grilled to taste. Served with garlic mashed potatoes and sautéed vegetables.	
Fresh Catch	\$25
Locally caught, fresh fish grilled and topped with a tropical fruit salsa. Served over rice with sautéed vegetables.	
Pork Loin Chop	\$26
Twelve-ounce cut with Ali'i Kula Lavender rub. Served with garlic mashed potatoes and sautéed vegetables.	
Chicken Picatta	\$23
Boneless breast of chicken sautéed in a lemon, white wine and caper sauce. Served over a bed of linguine.	
Chicken Florentine	\$22
Boneless breast of chicken stuffed with spinach and cheese, rolled in seasoned bread crumbs and baked. Topped with a rosemary béchamel sauce and served with garlic mashed potatoes and sautéed vegetables.	
Combination Platter	\$32
New York Strip Steak and Fresh Catch served with a vegetable montage and garlic mashed potatoes.	
Vegetarian Platter	\$18
Fresh seasonal vegetables stir fried in a shoyu sauce and served over rice.	

Add a fresh Kula green salad course to any entree for \$4.50.

If there is something you would like that is not on this menu, we will be happy to customize a menu to suit your tastes. 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.