

Sit Down Dinner Service

Filet Mignon with Demi Glace

Beef Wellington

Osso Bucco Lamb Shanks

Herb Crusted Rack of Lamb

Macadamia Nut Mahi Mahi with Llikoi Butter

Cajun Seared Ahi with Wasabi crème Fraiche

Grilled Wild salmon with Tropical Salsa

Broiled Lobster tail with Buerre Blanc

Chicken Francaise w/ Lemon Caper Wine Sauce

Roasted Rosemary Chicken

**Choice of starch, vegetable, and rolls and butter
included**

Vegetables

Stir Fry Vegetables

Vegetable Mélange

Green Bean almandine

Glazed Carrots

Roasted Asparagus

Potatoes

Herb Roasted Red Bliss

Garlic Mash

Wasbi Mash potatoes

Potato Croquette

Rice

Wild Rice Pilaf

Steamed Brown Rice

Lemon Grass infused white rice

Fried Rice

Salad Options

Garden

Mixed greens, tomato, cucumber, & croutons with
a Balsamic Vingarette

Caesar

Hearts of Romaine, shredded Romano, croutons,
lemon, with Caesar Dressing

Spinach

Baby spinach, feta cheese, red onion, bacon, egg
& crouton with Maui onion dressing

Greek

Romaine, Kalamata olives, feta cheese, cucumber,
tomato, onion, & crouton with Tziki dressing

Asian Salad

Romaine, wonton strips, mandarin orange,
almonds, & carrot with Asian Dressing

Maui Waldorf Salad

Baby Greens, pineapple, mango, grapes, macadamia
nuts, with a Llikoi Vingarette

Caprice

Fresh Mozzarella, tomato, & basil topped with a
Balsamic Reduction