

Veggie/GF Menu:

Appetizer Station: Lychee wood-smoked local marlin dip and kalo (taro) hummus served with freshly made uala chips (local sweet potato) and Punalu‘u Farms ho‘io salad (Hawaiian fern) Caprese salad.

Salad Station: Kula baby romaine Caesar salad with parmigiana cheese slivers and cured akule flakes (Hawaiian smoked meat). Maui baby green salad with cherry tomatoes and fresh cucumbers from Ho Farms dressed with your choice of extra virgin olive oil and red wine vinegar or lilikoi vinaigrette

Poi Shooters with Lomi Lomi Salmon: Traditional poi served shooter-style with lomi lomi salmon

Fresh Poke: Featuring homemade poke including limu ahi poke with ginger soy dressing

Kalbi Short Ribs: Grilled Kunoa Cattle Co. bone-in-kalbi beef short ribs

Huli Huli Chicken: Free range, cage-free huli huli (Hawaiian style) rotisserie chicken breast

Vegetable Dishes: A delicious vegan vegetable curry stew with crispy Aloha Farm tofu and a roasted farmers vegetable medley

Kalua Pork: Juicy kalua pig cooked off-site in an above ground umu!

Hawaiian-inspired Desserts: Fresh, seasonal island fruit assortment, traditional haupia (coconut pudding) and fruit pie made with ulu (breadfruit), mango and uala (local sweet potato)

Side Dishes: White rice, brown rice and taro rolls with apple banana butter