



Breakfast

Boxes

Paniolo \$18

- Fruit & Nut Bars
- Fruit Cup
- Vanilla & Granola yogurt cup
- Aloha Maid Ice tea (Can)

Peahi Challenge \$19

- Granola Bar
- Mix nuts, granola, coconut, blue berry, cranberry & Greek Yogurt
- Whole Fruit (Banana, orange or Apple)
- Mix fruit Smoothies

Haleakala Sunrise \$19

- Chocolate Dip Shortbread Cookies
- Bacon, cranberry, Scones
- Boiled Egg
- Seasonal Tropical Fruit
- Regular or Decaffeinated Coffee or Tea

Road To Hana \$24

- Whole Fruit, Granola Bar
- Breakfast Burrito with hash browns, scramble eggs, cheese, salsa and sausage
- Choice of one Bottle water or tropical fruit juice (can)

Enhancements

- Basket of Baked Items - Assorted mini Danishes, mini Muffins, mini Croissants, Biscuits and Fruit preserves with butter 22
- Biscotti or Fruit nut bars 4
- Assorted individual Yogurt 5
- Fresh Diced Fruit cup 4
- Granola Bars 4
- Tropical Fruit Juices (Can) 4
- Bottle water 3
- Assorted Regular & Diet soft Drinks 4
- Energy Drinks (Red bull®, Vitamin Water®, Powerade®) 8
- Starbuck® Frappuccino Bottled coffee 6
- Silk Milk® 6

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We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Consuming raw or undercooked foods may increase your risk of food borne illness.

All pricing is subject to 20% service charge and 4.166% Hawaii State Tax.



Breakfast

Plated

Plated breakfasts are served with regular and decaffeinated coffee, tea, assorted basket of mini breakfast pastries.

The Lahaina Scramble \$28

- Fried rice
- Fluffy Scramble eggs
- Portuguese Sausage
- Fried Fingerling Potatoes with herbs

The Ka'anapali Links \$28

- Thick slices of Sweet Bread French Toast
- Fresh Slices of Sweet Pineapple
- Pork Link Sausage or Crispy Bacon
- Maple or Coconut syrup

Kapalua Sand Trap \$32

- Fried Fingerling Potatoes with herbs
- House made Corn Beef Hash
- Fresh Poach Eggs

Honolua Surf \$34

- Fried Fingerling Potatoes, scallions and Mushrooms with herbs
- USDA Choice cut Strip loin steak
- Fluffy Scramble eggs

Puamana Classic \$28

- Smoked Salmon with Grilled Bagels, cream cheese, capers, Sweet Maui Onions, Kula Ripe Tomatoes, and Fresh dill.
- Fresh Slices of Sweet Pineapple

Enhancements

- Papaya Wedge cut slice 5
- Dragon Fruit Slice 8 *Based on Availability*
- Silk Milk® 6
- Almond Milk® 6
- Assorted individual Yogurt 5
- Fresh Fruit Smoothie 8



Brunch \$55 Minimum of 25 guest

Served with Tropical and fresh fruit juices, regular and decaffeinated coffee and tea

- Sliced fresh fruits
- Smoked Bacon Broccoli & Cranberry Salad
- Watercress, Bean sprout, Kale and kabocha squash salad with Asian sesame vinaigrette
- Build your own Omelet & Eggs to order with filling choices, of Cheese, ham, mushrooms, onions, sweet peppers and spinach.
- Carved Lilikoi Mustard glazed Ham
- Steamed White rice or fried Potatoes
- House made Sausage & Biscuits with gravy
- House made Corned beef hash with Poach egg and Hollandaise sauce
- Thick Sweet French Toast with warm Maple syrup
- Seared Fresh Island Fish with Porcini Mushroom
- Smoked Bacon or Portuguese Sausage
- Assorted Yogurts
- Assorted Pastries, Danishes, muffins and croissants
- Mini ginger crème Brulee
- Assorted Fruit and Taro tarts

Enhancements

- Top inside round **\$600** Serves approximately 50 guests
Seasoned and Slow roasted. Served with a creamy horseradish sauce, Au Jus and sweet rolls
- Tuna Poke Salad **\$ 50 per pound**
A mixture of Hawaiian Pohole fern, Raw Tuna, Sweet Maui Onions, Hawaiian, Ogo, or seaweed. tomatoes tossed in a lemon ginger soy dressing with drizzles of wasabi oil.
- Assorted Sushi Tray **\$5 per piece** minimum 25
A combination of Spicy tuna Maki, California Maki, cucumber or cone Inare sushi
- Cheese & Tray **\$200** Serves approximately 25 guests
A variety of domestic and imported cheese with fresh fruits, crackers, slice toasted herb bread.
- Shrimp Cocktail **\$350** Serves approximately 25 guests
(Based on 8 pieces per guest) Large cooked shrimp served with lemons, cocktail sauce
- Oysters on the half shell **\$3.50 per pieces** minimum 25
Served with lemons, cocktail sauce



Buffet Tables Minimum of 25 guest

Served with Tropical and fresh fruit juices, Regular and Decaffeinated coffee and Tea

The Continental Grinds \$24

- Sliced Fruits
- Assorted fruit and plain Greek yogurt with Granola
- Baked Croissants, Assorted Danishes, Muffins and fruit breads
- Fruit jellies, Butter and Honey

Enhancements

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|------------------------------|-------|--------------------------------|
| • Fluffy Scramble Eggs | \$100 | Serves approximately 25 guests |
| • Fried House Potatoes | \$75 | Serves approximately 25 guests |
| • Portuguese or Pork Sausage | \$150 | Serves approximately 25 guests |
| • Sweet Bread French Toast | \$125 | Serves approximately 25 guests |

Sunrise Breakfast \$32

- Sliced Fruits
- Fried Rice or Country Fried Potatoes
- Fluffy Scramble Eggs
- Smoked Bacon, Grilled ham, Pork or Portuguese sausage (Choice of two)
- Assorted fruit and plain Greek yogurt with Granola
- Baked Croissants, Assorted Danishes, Muffins and fruit breads
- Fruit jellies, Butter and Honey

Enhancements

Action Stations /Chef Attendance fee \$300.

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| • French Toast with Condiments | \$125 | Serves approximately 25 guests |
| • Waffles with Condiments | \$150 | Serves approximately 25 guests |
| • Omelet & Eggs | \$ 8 | Per person |
| Made to order with filling choices of Cheese, ham, mushrooms, onions, sweet peppers and spinach. | | |
| • Assorted Cereal | \$3 | Per person |
| • Sweet Bread French Toast | \$125 | Serves approximately 25 guests |

The Beachboy Breakfast \$36

- Sliced Fruits
- Fried Rice or Country Fried Potatoes
- Misoyaki Seared Salmon
- House made Corned Beef Hash with poach Eggs
- Assorted fruit and plain Greek yogurt with Granola
- Baked Croissants, Assorted Danishes, Muffins and fruit breads
- Fruit jellies, Butter and Honey

Enhancements

Action Stations /Chef Attendance fee \$300.

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|--------------------------------|-------|-------------------------------|
| • French Toast with Condiments | \$125 | Serves approximately 25 guest |
| • Waffles with Condiments | \$150 | Serves approximately 25 guest |
| • Omelet & Eggs | \$ 8 | Per person |



Made to order with filling choices of Cheese, ham, mushrooms, onions, sweet peppers and spinach.

- Assorted Cereal \$3 Per person
- Sweet Bread French Toast \$125 Serves approximately 25 guests