
PASSED APPETIZERS

\$8 PER PERSON FOR EACH SELECTION

HAWAIIAN AHI TUNA POKE WITH MOLOKAI SWEET POTATO CHIPS

CHILLED HAND-FLAKED AHI SALAD SLIDER WITH PICKLED CUCUMBER

KAUAI SHRIMP FRITTERS WITH CORIANDER CRÈME AND LIME

BLACK FORBIDDEN RICE ARANCINI WITH PARMESAN AND HAMAKUA MUSHROOM

KONA KAMPACHI "BLT" CROSTINI WITH LOCAL AVOCADO

OMAO RANCH LAMB MEATBALLS WITH ROASTED EGGPLANT AND BLACK GARLIC

KALBI BEEF SHORTRIB AND KIM CHEE CABBAGE PACKETS

KEAHOLE LOBSTER CRAB CAKE WITH SPICY REMOULADE

BRAISED MAKAWELI BEEF WITH WARM KUNANA CHEVRE AIOLI AND ARUGULA

KALUA PIG SLIDER WITH HOUSEMADE KIM CHEE

PHYLLO WRAPPED KUNANA CHEVRE WITH LOCAL STRAWBERRY

PLATTERS & TRAYS

ALL PRICES ARE PER PERSON FOR EACH SELECTION

A SELECTION OF ARTISANAL AND FARMHOUSE CHEESES WITH SEASONAL
ACCOMPANIMENTS (\$8)

HUMMUS WITH MOLOKAI SWEET POTATO CHIPS & PETITE GARDEN VEGETABLES (\$8)

FRESH ISLAND FARM VEGETABLE PRESENTATION WITH HOUSE-MADE DIPS (\$8)

PACIFIC WHITE SHRIMP COCKTAIL PLATTER WITH TRADITIONAL COCKTAIL SAUCE & PAPAYA
MUSTARD VINAIGRETTE (\$15)

HAWAIIAN STYLE AHI POKE WITH MOLOKAI SWEET POTATO CHIPS (\$15)

OYSTERS ON HALF SHELL, LOBSTER TAILS & SHRIMP COCKTAIL (\$40)