

SUGAR  BEACH

EVENTS *of* HAWAII

PRIX FIXE MENU

SILVER PLATED

Silver Plated Package

PASSED APPETIZERS

Select Three

Crispy Smoked Mozzarella, Honey, Figs (V)

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (V,GF,DF)

Ginger Coconut Chicken Satay, Sweet Chili Sauce (GF,DF)

Kalua Pork Pot Sticker, Thai Chili Sauce

Miso Marinated Walu, Sweet Soy, Sushi Rice (DF)

FIRST COURSE

Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Hydroponic Greens, Pine Nuts, Goat Cheese, Sun Dried Tomatoes, Shaved Red Onions,

Balsamic Vinaigrette (GF)

Baked Brie in Puffed Pastry, Seasonal Local Fruit, Truffle Honey

SECOND CHOICE

Select Two

Whiskey Chive Chicken, Parsnip Puree, Hearts of Palm Salad, Fried Sage (GF)

Island Style Chicken, Charred Pineapple Round, Coconut Carrot Puree, Molokai Potato Cubes,

Chive Oil (DF)

Miso Marinated Fresh Catch, Shoyu Drizzle, Thai Style Red Quinoa

Ancient Grain Medley

Hoisin Glazed Pork Loin, Sweet Potato Hash, Garlic Crema

Hawaiian Style Sweet Rolls and French Butter

Coffee, Tea Service



** Entrées must be pre-selected and the final count due 14 days prior to event.*

*** Please note some menu items may be seasonally available and based on demand.*

**** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

GOLD PLATED

Gold Plated Package

PASSED APPETIZERS

Select Four

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (V,GF,DF)

Polenta Vol au Vent, Tomato Jam Goat Cheese (V)

Mini Waffles: Chicken, Organic Maple Rum Syrup

Classic Crab Cake, Asparagus Royale (DF)

Bacon Wrapped Ginger Soy Scallop (DF)

Macadamia Nut Crusted Prawns, Papaya Chili Sauce (DF)

Mini Beef Tacos, Corn Tortillas, Pickled Mustard Seed Slaw, Cotija (GF)

FIRST COURSE

Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF)

Butter Lettuce, Aged White Cheddar, Vanilla Bean Vinaigrette, Cranberries, Toasted Almonds (GF)

SECOND CHOICE

Select Two

Honey Bourbon Glazed Chicken, Farro and Kale, Thai Chili Edamame (DF)

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Fresh Catch, Farmers Market Vegetable Red Curry, Lemongrass Jasmine Rice (DF)

Prime New York Strip Steak ~ Armagnac Sweet Onion Reduction, Creamy Polenta, Grilled Baby Kula Vegetables

Hawaiian Style Sweet Rolls and French Butter

Coffee, Tea Service



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PLATINUM PLATED

Gold Plated Package

PASSED APPETIZERS

Select Four

Belgian Endive, Lemon, Ricotta, Orange, Pickled Red Onion, Dill (V,GF)

Tahitian Vanilla Roasted Heritage Carrot Crostini, Thyme, Goat Cheese, Maui Honey, Pita (V)

Classic Crab Cake, Asparagus Royale (DF)

Bacon Jam, Brie, Seared Scallop, Focaccia

Small Plate – Sweet and Sour Crispy Chicken, Local Pineapple, Broccoli (DF)

Small Plate – Penne Ragu, Bison, Shaved Parmesan, Opal Basil

Sliced Duck Slider, Fig Balsamic, Mustard Glaze, Grilled Onion, Lettuce, Tomato Brioche Bun

Grilled Marinated Lamb Chop, Mint Basil Pesto

FIRST COURSE

Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF)

Classic Caesar, Romaine Hearts, Cornbread Croutons, House Made Caesar Dressing, Parmigiano

Reggiano



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PLATINUM PLATED

SECOND COURSE

DUO (Select two for all your guests)

Whiskey Chive Chicken, Parsnip Puree, Hearts of Palm Salad, Fried Sage (GF)

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper,

Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Seared Citrus Fish, Papaya, Parsnip Puree, Beurre Blanc, Green Bean Salad (GF)

Crispy Pork Belly, Creamy Polenta, Sweet Potato Cubes, Fresh Oregano, Cyprus Salt

Prime Filet Mignon, Garlic Parmesan Sauce, Sautéed Spinach, Hubbard Squash Puree, Fingerling Potatoes (GF)

Hawaiian Style Sweet Rolls and French Butter

Coffee, Tea Service



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WHITE SANDS BUFFET

White Sands Buffet

PASSED APPETIZERS

Select Three

Crispy Smoked Mozzarella, Honey, Figs (V)

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (GF,DF)

Ginger Coconut Chicken Satay, Sweet Chili Sauce (GF,DF)

Kalua Pork Pot Sticker, Thai Chili Sauce

Miso Marinated Walu, Sweet Soy, Sushi Rice (DF)

BUFFET

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Wok Fired Shoyu, Sesame Vegetable Medley (V,GF)

Vegetable Fried Rice, Green Onion, Bean Sprouts (V,DF)

Garlic Mashed Potatoes (V,GF)

Whiskey Chive Chicken (GF)

Parmesan Crusted Fresh Catch Piccata Style (GF)

Hawaiian Sweet Rolls, Honey Butter

Coffee and tea service

** Upon request, menus available for guests with special dietary restrictions.*



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DIAMOND BUFFET

White Sands Buffet

PASSED APPETIZERS

Select Four

Kula strawberry, Brie Vol au Vent (V)

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (V,GF,DF)

Seared Filet, Basil Oil Pipette, Chimichurri (GF,DF)

Hoisin Pork Bao Bun, Bok Choy Kimchee, Sesame, Spicy Pickled Cucumber

Bacon Wrapped Ginger Soy Scallop (DF)

Macadamia Nut Crusted Prawns, Papaya Chili Sauce (DF)

Smoked Duck Quesadilla, Raspberry Chipotle Sauce

BUFFET

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Butternut Squash Ravioli, Sage Brown Butter, Shaved Parmesan (V)

Jasmine, Lemongrass Scented Rice (V,GF,DF)

Roasted Kula Vegetables, Balsamic Reduction (V,GF,DF)

Honey Bourbon Glazed Chicken (GF,DF)

Fresh Catch, Farmer's Market Vegetable Red Curry (DF)

Prime New York Strip Steak ~ Armagnac Sweet Kula Onion Reduction (DF)

Hawaiian Style Sweet Rolls and French Butter

Coffee, Tea Service

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ACTION STATION

PRIX FIX

Action Station & Includes 3 chefs

PASSED APPETIZERS

Select Three

Kula strawberry, Brie Vol au Vent (V)

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (V,GF,DF)

Seared Filet, Basil Oil Pipette, Chimichurri (GF, DF)

Hoisin Pork Bao Bun, Bok Choy Kimchee, Sesame, Spicy Pickled Cucumber

Bacon Wrapped Ginger Soy Scallop (DF)

Macadamia Nut Crusted Prawns, Papaya Chili Sauce (DF)

Smoked Duck Quesadilla, Raspberry Chipotle Sauce

COMPOSED SALAD STATION

Charred Ono Farms Organic Tropical Fruit Salad (V,GF,DF)

Hana Beet Salad, Goat Cheese, Hydroponic Greens, Fig Balsamic, Blood Orange Olive Oil (V,GF)

Hawaiian Sweet Rolls, Honey Butter

FRIED RICE STATION

Start with our house fried rice and build up your perfect serving by adding:

Char Siu pork, Shrimp, Spam, Assorted Vegetables,

Cilantro, Mung Bean Sprouts, Tofu, Cashews, Pineapple and Fried

Organic Egg Served in Chinese Take-Out Boxes with Chop Sticks



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ACTION STATION

PRIX FIX

MAHI MAHI STATION

Seared Mahi with a Spiced Tomato Jam served with a Quinoa salad, which includes: Craisins, Arugula and Shallot Vinaigrette (GF,DF)

FLAMING PASTA

Plain and Prepared to Order – Gluten Free Pasta Upon Request

Penne with Pancetta, Shaved Parmesan Reggiano, Sherry, Heavy Cream, Green Onions, Chili Pepper Flakes

Add on Two of the Following Proteins for an additional \$5 per person:

Braised Short Ribs, Duck Confit, Kalua Pork, BBQ Chicken



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