



2025

PRIVATE BUFFET MENUS

25 adult minimum

THE BANYAN

Island Taro Rolls, Lilikoi Butter
 House Greens Salad, Passion Vinaigrette
 Roasted Herb Buttered Vegetables
 Garlic Fried Rice
 Macadamia Nut Crusted Island Fish
 Lemon Cream Sauce
 Teriyaki Chicken
 Sweet Soy Ginger Sauce
 Guava Glazed BBQ Baby Back Ribs
 Coconut Brownies, Salted Caramel

59++ per person

DELUXE KOA

Island Taro Rolls, Lilikoi Butter
 Fresh Fruit Platter
 Caesar Salad
 Housemade Croutons, Parmesan Cheese
 Roasted Herb Buttered Vegetables
 Garlic Basil Mashed Potatoes
 Shrimp Penne Pasta with Lemon & Capers
 Local Mushrooms
 Teppanyaki Orange Salmon
 Balsamic Glaze
 Rosemary Parmesan Chicken
 Sundried Tomato Chardonnay Sauce
 Pulehu Grilled New York Steak
 Lilikoi Cheesecakes, Graham Cracker Crust

79++ per person

PREMIERE KUKUI

PUPUS: Coconut Shrimp & Fresh Fruit Platter

Island Taro Rolls, Lilikoi Butter
 House Greens Salad, Passion Vinaigrette
 Pineapple Waldorf Salad Macadamia Nuts
 Vegetable Ratatouille
 Tarragon Scalloped Potatoes

DESSERTS: Chocolate Covered Strawberries & Lilikoi Cheesecakes

110++ per person · minimum 3 hour event time needed

CHEF LIVE CARVING STATION
Hawaiian Salt-Crusted Prime Rib

Teppanyaki Pink Pacific Snapper
 Sea Asparagus Poke, Beurre Rouge
Crispy Pork Belly Guava Glaze
Spinach & Bacon-Stuffed Chicken Florentine
 Sundried Tomato Chardonnay Sauce

Priced & portioned per person · 4.7125% tax + 18% gratuity will be added
50% advanced deposit required. Items & pricing subject to change



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PUPU (APPETIZERS)

25 adult
minimum

Island Ahi Poke (2oz)

Fresh caught cubed ahi tuna marinated in soy sauce & sesame, with Kula onions & ogo 7.50

Crispy Calamari (2oz)

Lightly breaded calamari rings & tentacles, served with wasabi cocktail dipping sauce 5.00

Kalbi Beef & Venison Gyoza (2pc)

Wok-fired dumplings with miso chili aioli, sweet kabayaki sauce 6.50

Kalua Pig Quesadilla (2pc)

Grilled ube tortilla filled with housemade kalua pig, pepper jack cheese, island corn relish, guacamole, salsa, & onion sour cream 5.75

Watermelon & Feta Salad (2oz)

Balsamic dijon vinaigrette 5.75

Yakitori-style Chicken Satays (2pc)

Teriyaki sauce, sesame seeds 5.50

Mini Crab Cakes (2pc)

Sundried tomato chardonnay sauce 7.50

House Smoked Marlin Dip (2oz)

Molokai sweet potato & taro chips. 6.50

Ahi Tartar Avocado Toast

Truffle scented minced raw ahi, capers, Kula onions & sesame chili oil with avocado on a garlic crostini 7.50

Venison Meatballs (2pc)

Hunan style with Hoisin sesame glaze. 5.50

Jumbo Shrimp Skewers (2pc)

Grilled with garlic butter, tomato. 6.75

POPULAR PUPUS

Coconut Shrimp (2pc)

Jumbo shrimp rolled in panko & coconut flakes, sweet & sour chili dipping sauce 6.75

Hawaiian Style Crispy Garlic Chicken (2oz)

Mochiko battered bite-sized chicken pieces, ginger soy glaze 5.00

Guava Glazed Baby Back Ribs (2pc)

Tender pork ribs, housemade BBQ sauce 7.00

Crab & Boursin Cheese Luau Tarts (2pc)

Hawaiian luau leaf & coconut custard mixed with blue crab & three cheeses 6.25

Crispy Thai Style Spring Rolls (2pc)

Vegetable spring rolls pan fried served with sweet Thai chili sauce 5.50

Artisan Cheese Platter (2oz)

Chef's selection of cheeses with taro & sweet potato chips, housemade crostinis, fruits & spreads. 6.00

Caprese Crostinis (2pc)

Garlic butter baguette slices, fresh mozzarella, tomato, olive, basil caper relish, balsamic reduction 4.00

Truffled Beet Hummus (2oz)

A selection of fresh vegetables served with housemade beet hummus dip 4.00

Fresh Fruit Platter (2oz)

Tropical island & seasonal favorites 4.75

For Pupus-only Event: \$49 minimum/person

Priced & portioned per person • 4.7125% tax & 18% gratuity will be added
20 day advance order and deposit required. Items & pricing subject to change



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BUFFET ADDITIONS

25 adult
minimum

CHEF STATION

Hawaiian Salt Crusted Prime Rib
Au Jus, Creamed Horseradish. 15

DESSERTS

Fresh Baked Cookies
Assorted Flavors 5

Chocolate Decadence Diamonds
Creamy Chocolate Ganache 5

Mini Chocolate Mousse Tulips
Chocolate Shell with Mousse 5

Macadamia Nut Brownies
Toasted Coconut, Salted Caramel 5

Coconut Haupia Tartlets
Mini Pie Tarts with Coconut Custard 5

Lilikoi Cheesecakes
Graham Cracker Crust, Tropical Fruit 5

Chocolate Covered Strawberries 6

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VEGETARIAN

Vegetarian Quesadilla
Grilled Ube Tortilla filled with Pepper Jack
Cheese, Black Beans & Fire Roasted Corn,
Guacamole, Salsa & Sour Cream 6.50

Szechuan Style Tofu*
Stir Fry Vegetables, Hoisin Chili Sauce 6.50

Creamy Basil Polenta
Vegetable Ratatouille, Parmesan 6.50

Eggplant Parmesan
Pan Fried Eggplant Casserole, Housemade
Marinara, Mozzarella, Fresh Herbs 6.50

Quinoa Stuffed Bell Peppers*
Spinach, Tomatoes, Corn & Parmesan 6.50

*can be made vegan

VEGAN

Asian Pesto Steamed Island Tofu
Ginger, Scallions & Cilantro,
Seasoned Soy Sauce 6.50

Roasted Balsamic Vegetables
Extra Virgin Olive Oil, Roasted Garlic 6.50

Items & pricing subject to change
based on availability