

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

#### Choose one for all guests to enjoy

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 to offer your guests

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



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*\*\*\* 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 COURSE

#### Select two to offer your guests

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, Farmer's Market Vegetable Red Curry, Lemongrass Jasmine Rice (DF)

Newport 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

Snake River Farms 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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EVENTS of HAWAII

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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, Farmers Market Vegetable Red Curry (DF)

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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