



*Event Dinner Menu*

**FAMILY STYLE MENU**

TWO COURSE	\$ 65
THREE COURSE	\$ 75
FOUR COURSE	\$ 85

**PLATED MENU**

TWO COURSE	\$ 69
THREE COURSE	\$ 79
FOUR COURSE	\$ 89

**STARTERS**

(CHOOSE ONE FOR PLATED AND TWO FOR FAMILY STYLE)



**KONA COLD LOBSTER AND DUNGENESS CRAB CAKES**

Local Orange, Avocado, Watercress, Salsa Verde

**KALUA PIG AND SWEET ONION QUESADILLA**

House-made Kim Chee, Mango Chili Sauce

**AHI GINGER POKE**

Crushed Avocado, Ogo, Maui Onion, Molokai Sweet Potato Chips

**TAKO ALA ESCARGOT**

Octopus, Garlic, Cognac, Grilled Bread Bruschetta

**SMOKED HANAIEI TARO HUMMUS (V)**

Kauai Fresh Farms Cucumber, Grape Tomato, Local Radish, Sweet Potato Chips

**AHI GINGER POKE (GF)**

Crushed Avocado, Ogo, Maui Onion, Molokai Sweet Potato Chips

**FRESH HAWAIIAN FISH CEVICHE (GF)**

A.I. Farms Tahitian Lime, Shaved Young Coconut, Cucumber, Jalapeno, Cilantro

**SALADS**

(CHOOSE ONE FOR PLATED AND TWO FOR FAMILY STYLE)

**PETER'S ORIGINAL CAESAR SALAD**

Hirabara Farms Baby Romaine, Fried Green Tomato Croutons

**HIRABARA FARMS GREENS (GF)(V)**

Local Cucumber, Vine-Ripened Tomato, Good Olive Oil, Lime

**WARM GOAT CHEESE & ARUGULA**

Kunana Dairy Chèvre, Kula Strawberries, Sweet Onion, Strawberry Vinaigrette

**BEET AND BLUE CHEESE (GF)**

Point Reyes Blue Cheese, Orange, Spiced Macadamia Nuts, Herbs, Buttermilk Dressing

**FRESH LOBSTER, AVOCADO, TOMATO (GF) (\$10 SUPPLEMENTAL CHARGE)**

Keahole Lobster, Fennel, Arugula, Sweet Onion, Chili Lime Vinaigrette

**ENTREES (CHOOSE TWO)**

**FRESH FROM THE SEA**

TROLL CAUGHT & SUSTAINABLY HARVESTED SEAFOOD

**SEARED AHI TUNA STEAK**

Jalapeno Mashed Potatoes, Cucumber Namasu, Soy Ginger Butter Sauce

**MACADAMIA NUT CRUSTED KAMPACHI**

Sake Mushroom Reduction, Moloa'a Green Beans with Chili Peppers

**PONZU MAHI MAHI**

Molokai Sweet Potato, Shiitake Mushroom Daikon Slaw, Citrus Shoyu

**BUTTER ROASTED TROLL CAUGHT ONO**

Local Squash, Kale, Lemon, Fresh Tomato Garlic Sauce

**PAN SEARED DIVER SEA SCALLOPS (\$15 SUPPLEMENT CHARGE)**

Jalapeno Mashed Potatoes, Cucumber Namasu, Shoyu Butter, Sesame Seeds

**BUTTER POACHED KEAHOLE LOBSTER (\$25 SUPPLEMENT CHARGE)**

From Cold Keahole Waters, Lemon, Butter, Jalapeno Whipped Potatoes

**FROM THE LAND**

**RANGE FED & SUSTAINABLY RAISED MEATS**

**USDA PRIME FILET MIGNON OF BEEF (GF)**

Garlic Whipped Potatoes, Chili Garlic Broccoli, Marinated Tomatoes

**SZECHUAN PEPPERCORN CRUSTED MAKAWELI BEEF NEW YORK STRIP (GF)**

Garlic Whipped Potatoes, Chili Garlic Broccoli, Green Herb Butter

**HANAIEI TARO CAKES (GF)**

Local Squash, Hamakua Mushroom, OK King Farms Chard, Tomato Garlic Sauce

**DESSERT (CHOOSE ONE FOR PLATED AND TWO FOR FAMILY STYLE)**

**KAUAI'S BEST TROPICAL FRUIT PLATE (GF)**

Mixed Tropical Fruit & Fresh Fruit Sorbet

**MAUI GOLD PINEAPPLE & MACADAMIA NUT BREAD PUDDING**

Local Vanilla Ice Cream

**FLOURLESS HAWAIIAN CHOCOLATE CAKE (GF)**

Chocolate Sauce, Whipped Cream, Fresh Kula Strawberries, Vanilla Ice Cream

**LILIKOI POSSET (GF)**

Whipped Cream, Strawberry

**FAMILY STYLE MALASADAS**

(PARTIES OF 20 OR FEWER/\$2 SUPPLEMENT CHARGE PER PERSON)

Hawaiian Chocolate - coffee sauce



## **MENU GUIDELINES**

- All menus and prices are subject to change, without notice, at any time due to product availability.
- All prices are per person, plus tax and 20% service charge.
- All beverages are charged based on consumption plus tax and 20% service charge.
- A 2% Kitchen Surcharge will be added to all food items & distributed to kitchen staff based on hours.
- Groups of 15 or less may order from the dinner menu a la carte. Groups over 15 must pre-select a coursed menu. Even if your group is 15 or less, we strongly recommend that you pre-select your menu as this helps expedite service. The surcharges for choices do not apply to groups of 15 or less.
- Prices for plated menus include one item for each starter, salad and dessert course and two items for entrées. If you would like to offer your guests the choice of multiple entrées, there is a \$10 surcharge for each additional choice. For starters, salads, or desserts, there is a \$5 surcharge for each choice offered. These surcharges are charged based on your full guest count.
- Some items are subject to a supplement charge based on cost and seasonal availability.
- Your designated server(s) will take guests' orders from your pre-selected menu on the night of the event. If you would like to provide entrée counts in advance, we ask that you provide these one week prior with color-coded seating cards for each guest. This will help to expedite service. There is no difference in pricing if you provide entrée counts in advance.
- Children's menus are available upon request (10 years or younger).
- If there are vegetarians in your group, we can provide a vegetarian option to them without surcharge. This will not be printed on the pre-selected menu.
- Gluten free (gf) and vegan (v) items are notated.
- Custom printed menus are included with set menu on-site events. For a la carte menus, custom printed menus are available for a fee of \$5.00 per person.

**PLEASE CONTACT RICK LANG, GENERAL MANAGER, FOR PRICING ON BUYOUTS OF THE LANAI OR THE ENTIRE RESTAURANT: RICK@MERRIMANSHAWAII.COM**