

# MERRIMAN'S

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## *Passed Appetizers & Platters*

### **PASSED \$8 PER PERSON, PER SELECTION**

- Tempura day boat caught Ono
- Kalua pig sliders with spicy cabbage
- Big Island grass-fed beef sliders with blue cheese aioli
- Organic taro hummus with Moloka'i sweet potato chips
- Local avocado and cilantro sopas
- Tempura local green beans
- Truffled mushroom risotto fritters
- Sprouted rye with fresh tomato sauce and roasted broccoli (with or without local goat cheese)
- Buttermilk biscuits, just like grandma's

### **PASSED \$10 PER PERSON, PER SELECTION**

- Ahi poke on taro chips
- Dungeness crab cakes with spicy remoulade
- Crispy fried Kahua Ranch oysters, lemon aioli **(\$5 SUPPLEMENT)**

### **PASSED DESSERTS \$8 PER PERSON, PER SELECTION**

- Mini pineapple bread puddings
- Chocolate truffles
- Mini flourless chocolate cakes
- Merriman's ice cream sandwiches
- Mini ice cream cones

# PLATTERS

- **CHARCUTERIE BOARD \$20 PER PERSON, PER SELECTION**

Dry aged chorizo, genoa salami, capicola, prosciutto, aged ham, kalua pork rillettes, tiny pickles, cured olives, marinated peppers, baguette crostini

- **CHEESE BOARD \$15 PER PERSON, PER SELECTION**

Hawai'i Island peppered chèvre, port salute, camembert, manchego, local farm fruit, macadamia nuts, toasted crostini

- **LOCAL VEGETABLE CRUDITE WITH DIPS \$8 PER PERSON, PER SELECTION**

Avocado, garlic-anchovy, smoked taro hummus, fresh tomato olive oil crisp Moloka'i sweet potato chips

- **SELECTION OF FRESH FRUIT \$8 PER PERSON, PER SELECTION**

- **RAW SEAFOOD BAR \$40 PER PERSON, PER SELECTION**

Poached sweet pacific white shrimp, traditional cocktail sauce  
Keahole lobster tails and claws, lemon aioli  
Kualoa Ranch oysters on the half shell, champagne-shallot mignonette  
Merrimans ahi poke, ginger, shoyu, sesame  
Pacific white prawn ceviche, fresh lime, green chiles, cilantro