

BREAKFAST BOXES

Breakfast Boxes

PEAHI CHALLENGE

per person 26

Nut Bar
3 pc assorted mini danish pastries
Whole fruit (banana, orange or apple)
Sweetened iced tea

HALEAKALA SUNRISE

per person 34

Chocolate dipped shortbread cookies
Ham & cheese croissant
Boiled egg
Seasonal tropical fruit
Canned fruit juice

ROAD TO HANA

per person 34

Whole fruit
Granola bar
Turkey wrap
Choice of bottled water or canned tropical fruit juice

Continental Breakfast Boxes

per person 25

Minimum 10 persons

3 assorted danish pastries

White or wheat sliced bread with
butter and jelly

Canned juice

Coffee
96 ounces

Enhancements

**Assorted mini danish pastries
muffins and croissants, biscuits**

per person 22

Fruit nut bars

each 8

Fresh diced fruit cups

each 10

Granola bars

each 8

Canned tropical fruit juices

each 6

Bottled water

each 5

Assorted regular and diet soft drinks

each 6

Fresh brewed coffee
96 ounces (.75 gallon)

65

CONTINENTAL BREAKFAST BUFFET

OUTRIGGER.
KAUAI BEACH RESORT & SPA

Continental Breakfast Buffet

per person 30

Assorted danish pastries

Assorted cereal

Oatmeal

Assorted bread with butter and jelly

Juice selections

Coffee or tea

We pride ourselves in providing gluten free menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Consuming raw or undercooked foods may increase your risk of food borne illness. All pricing is subject to a 23% service charge and 4.712% Hawai'i State Tax.

PLATED BREAKFAST

OUTRIGGER.
KAUAI BEACH RESORT & SPA

Plated Breakfast

Served with regular and decaffeinated coffee, tea and assorted basket of mini breakfast pastries

THE LAHAINA SCRAMBLE per person 35

Fried rice
Fluffy scrambled eggs
Portuguese sausage
Fried fingerling potatoes with herbs

THE KĀ'ANAPALI LINKS per person 35

Thick slices of sweet bread french toast
Fresh slices of sweet pineapple
Pork link sausage or crispy bacon
Maple or coconut syrup

PUAMANA CLASSIC per person 40

Smoked salmon with grilled bagels, cream cheese, capers, sweet Maui onions, Kula ripe tomatoes, fresh dill
Fresh slices of sweet pineapple

KAPALUA SAND TRAP per person 42

Fried fingerling potatoes with herbs or fried rice
Sweet sausage (longaniza)
Fresh poached eggs

HONOLUA SURF per person 45

Fried fingerling potatoes, scallions, mushrooms with herbs
USDA Choice cut strip loin steak
Fluffy scrambled eggs

Enhancements

Papaya wedge slice each 8

Dragon fruit slice each 10
(based on availability)

Silk Milk® each 9

Almond Milk® each 9

Assorted yogurt pots each 9

Canned tropical fruit juices each 6

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BREAKFAST BUFFET

OUTRIGGER.
KAUAI BEACH RESORT & SPA

Brunch Buffet

per person 85

Minimum 25 persons

Served with tropical and fruit juices, regular and decaffeinated coffee and tea

Sliced fresh fruits

Watercress, bean sprout, kale, kabocha squash salad served with Asian sesame vinaigrette

Build your omelet*

Eggs made to order with your choice of fillings: cheese | ham | mushrooms onions | sweet peppers | spinach

Scrambled eggs

Sliced lilikoi glazed ham

Sweet sausage

Corned beef hash

Seared fresh island fish with porcini mushrooms

Smoked bacon or Portuguese sausage

Fried or steamed white rice or fried potatoes

Sweet french toast with maple syrup

Assorted pastries, danish pastries, muffins, croissants

Mini ginger crème brûlée

Assorted yogurts

Enhancements

Fluffy scrambled eggs 200
Serves approximately 25 portions

Fried house potatoes 200
Serves approximately 25 portions

Portuguese or pork sausage 300
Serves approximately 25 portions

Sweet bread french toast 300
Serves approximately 25 portions

French toast with condiments* 225
Serves approximately 25 portions

Waffles with condiments* 300
Serves approximately 25 portions

Build your omelet* per person 12
Eggs made to order with your choice of fillings: cheese, ham, mushrooms, onions, sweet peppers, spinach

Assorted cereal each 6

**Action station requires a culinary attendant fee of \$150.*

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LUNCH BUFFET

OUTRIGGER.
KAUAI BEACH RESORT & SPA

Lunch Buffet

per person 65

Minimum of 25 persons

Served with regular and decaffeinated coffee and tea
Based on 90 minutes of continuous service

SALADS

Choice of two

Kula Spring Mix Greens

Fresh island veggies tossed with a house made sesame yuzu soy dressing

Romaine Caesar Salad

Hearts of romaine lettuce tossed with croutons, parmesan cheese, tomatoes

Broccoli Cranberry Salad

Topped with toasted almonds

Potato Furikake Salad

House potato salad with a twist of oriental flavoring

Pasta Salad

Penne pasta tossed with red onions, roasted peppers, olives, fresh basil, sweet tomatoes, parmesan cheese, pesto

Raw Kale Salad

Cucumbers, tomatoes, mushrooms, roasted red peppers, feta cheese, red onion, golden beets tossed with citrus oregano dressing

Quinoa Salad

Quinoa mixed with tomatoes, avocado, olives, cucumbers, onions, cilantro, black beans, peas tossed in a light lemon garlic dress

Mixed Vegetable Stir-Fry

Medley of fresh vegetables stir-fried to perfection

SIDES

Choice of one

Steamed white rice

Rice pilaf with scallions and mushrooms

Fettuccini pasta with parsley and butter

Garlic whipped potatoes

Scalloped potatoes

Vegetarian fried rice

Vegetarian fried noodles

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LUNCH BUFFET

HOT ENTRÉES

Choice of two

Hamburger Steak

Served with onions and mushrooms

Chicken Teriyaki

Sweet ginger soy marinade and grilled

Kalua Pig with Cabbage

Served with lomi salmon

Baked Mahi Mahi

Lemon caper sauce

Upgrade add \$3 per person

Garlic Shrimp Pasta

Large shrimp sautéed with roasted garlic cream, parmesan

Upgrade add \$3 per person

Slow Roasted Beef

Gravy, peas, carrots, onions

Grilled Teriyaki Beef

Marinated in sweet ginger soy

Chicken Pasta

Tender chicken tossed with parmesan, broccoli, mushrooms in a cream sauce

Add Ons

Select Another Hot Entrée 350

Prime Rib 1,000

serves approximately 25 portions

Seasoned, slow roasted beef served with creamy horseradish sauce, au jus, sweet rolls

SALAD ENHANCEMENTS

225

serves approximately 25 portions

Seared Tuna Salad

Olives, roasted red peppers, red onions, croutons, eggs, tomatoes, beans tossed with sesame soy dressing

Tuna Poke Salad

Cubes of raw tuna mixed with sweet soy, scallions, onions, ginger, sesame oil

STARCH ENHANCEMENTS

200

serves approximately 25 portions

Roasted potatoes

Brown rice

Risotto with basil and coconut

Steamed purple sweet potato

DESSERTS

Choice of one

Pina colada cheesecake

Ginger crème brûlée

Chocolate mousse cake

LUNCH BUTCHER TABLE

Lunch Butcher Table per person 60

Minimum of 25 persons

Served with regular and decaffeinated coffee and tea
Based on 90 minutes of continuous service

Assorted Breads

white | wheat | multi-grain | croissant | rye

Assorted Sliced Meats

smoked turkey | ham | roast beef | pastrami |
vegetarian selections

Maui brand potato chips

Diced Fresh Fruits

watermelon | cantaloupe | pineapple | grapes

Sliced Vegetable Tray

tomato | bell pepper | onion | lettuce | sprouts |
cucumber

Cheese Slices

swiss | cheddar | provolone | american

Baked Goods

Fresh made brownies and macadamia nut chocolate
chip cookies

Enhancements

Potato salad <i>serves approximately 15 portions</i>	105
Pasta salad <i>serves approximately 15 portions</i>	105
Toss salad with assorted dressing <i>serves approximately 15 portions</i>	100
Caesar salad <i>serves approximately 15 portions</i>	100
Five bean salad <i>serves approximately 15 portions</i>	105
Vegetable crudité with dip <i>serves approximately 15 portions</i>	110
Relish tray <i>serves approximately 15 portions</i>	110
Bottled water	each 5
Assorted regular and diet soft drinks	each 6

PLATED LUNCH

OUTRIGGER.
KAUAI BEACH RESORT & SPA

Plated Lunch

per person 65

Minimum of 25 persons

Served with regular and decaffeinated coffee and tea
Based on 90 minutes of continuous service

SALADS

Choice of one

Kula Spring Mix Greens

Fresh island grown greens served with tomatoes, onions, carrots, radish, croutons, parmesan cheese tossed in our house made sesame soy dressing or balsamic dressing (upon request)

Romaine Salad

Chopped romaine hearts, tomatoes, croutons, parmesan cheese tossed in a Caesar dressing

HOT ENTRÉES

(Served with grilled vegetables & steamed white rice)

Choice of one

Island fish sautéed

Seared chicken breast

Baked mahi mahi with lemon caper sauce

Huli huli chicken plate

Grilled New York steak

DESSERTS

Choice of one

Pina colada cheesecake

Ginger crème brûlée

Chocolate mousse cake

PUPU TABLE

Starters

Pupu Table

Based on 60 minutes of continuous service

HAWAIIAN STYLE PUPU TABLE 1,200

Serves approximately 30 portions

Minimum 25 persons

Pohole Tuna

Ogo tartar ahi tuna mixed with ogo, Hawaiian salt, chili peppers, lemon soy, Maui onions, pohole fern infused with wasabi oil

Cold sautéed whole clams in a chili cilantro broth

California maki sushi

Steam edamame

ASIAN STYLE PUPU TABLE 800

Serves approximately 30 portions

Minimum 25 persons

Pot Stickers

Seared chicken pot stickers served with lemon chili dipping sauce

Won Ton

Ground shrimp, pork, vegetables filled won tons, fried and served with hot mustard, sweet chili sauce

Char Sui Bao

Pork, veggie filled steamed buns

Star Anise Braised Short Ribs In Buns

Slowly cooked boneless short ribs stewed in an anise flavored sauce served with Asian slaw

Enhancements

Seared Ahi per pound 90

Seasoned in blackening spices and seared rare served with wasabi aioli, kabayaki glaze

Shrimp Cocktail 500

Serves approximately 25 portions based on 6 pieces per guest

Large Cooked Shrimp per pound 90

Served with lemons, cocktail sauce

Kim Chee Raw Crab Poke per pound 70

Raw swimming or white crab mixed with scallion, onions in a kim chee sauce

Sliced Octopus (Tako) Tray per pound 86

Cooked octopus, sliced and served with a miso, hot mustard sauce

Ahi poke bowl per pound 90

Tako poke per pound 85

Vegetable crudité with dip 95

Serves approximately 25 portions based on 6 pieces per guest

Cheese, crackers and fruit 105

Serves approximately 25 portions based on 6 pieces per guest

Salsa and chips 80

Serves approximately 25 portions based on 6 pieces per guest

PUPU TABLE

Starters

Pasta Table

Based on 60 minutes of continuous service

PASTA TABLE 1,100

Serves approximately 25 portions

Culinary attendant fee of \$300 applies to this service.

Pastas Selections

Fettuccine, penne or linguini

Sauces

Cream, tomato, bolognese or pesto

Proteins

Chicken, shrimp or tofu

Accompaniments

mushrooms | tomatoes | spinach | peppers | broccoli |
onions | parmesan cheese | basil | crushed chilis |
olives | roasted garlic | cilantro | sundried tomatoes |
toasted pine nuts

PUPU TABLE

Starters

Canapés

CHOICE OF 3 700

CHOICE OF 6 1,200

Serves approximately 25 portions

Based on 60 minutes of continuous service

COLD CANAPÉS

Smoked salmon & cucumber dill cups with sour cream

Lomi salmon cucumber cups

Blackened ahi on cucumbers

Caprese skewers

Hawaiian spicy tuna poke on rice crackers

Melon wrapped prosciutto

Tomato bruschetta on toast

Grilled French bread toast with tapenade

Goat cheese and prosciutto on Ritz crackers

HOT CANAPÉS

Sesame glazed beef short rib skewers

Chicken satay

Beef tenderloin with creamy horseradish

Sesame glazed chicken wings

Hot wings

Baked crab and artichoke dip on a crostini

Crab stuffed mushroom caps

Teriyaki beef skewers

Griddled fried pot stickers

Fried pork won tons with hot mustard, sweet chili sauces

Braised short ribs with bao buns

Mini kalua pork sliders

Goat cheese and tomato bruschetta

BANQUET BAR

Banquet Bar

Bartender Fee \$95++ per hour
(Required for any bar onsite)
2 hour minimum | one bartender for 75 guests |
75 or more guests require 2 bartenders

We offer two bar options:
Hosted retainer bar or non-hosted cash bar

Please choose a bar option:

HOSTED RETAINER BAR minimum 800
Guests can order drinks up until retainer bar amount.
Once amount is reached, client can continue as a
retainer bar or this can turn into a cash bar.

NON-HOSTED CASH BAR
Guests pay for their own drinks

Please choose a bar package:

ALOHA BAR

Soda
Coke | Diet Coke | Sprite | ginger ale | tonic water

Juice
pineapple, orange, guava, cranberry

Domestic Beer (choice of 2)
Budweiser | Bud Light | Coors Lite | Miller Lite |
Michelob Ultra

House Wine (choice of 1 red and 1 white)
White
chardonnay | white zinfandel | pinot grigio | sauvignon
blanc

Red
cabernet sauvignon | merlot | pinot noir

MAUI ALOHA BAR

Same as Aloha Bar plus the following

House sparkling wine

Standard Spirits

vodka | gin | rum | dark rum | bourbon | tequila |
brandy | scotch

Tropical Drinks

Blue Hawaii | Mai Tai

ALI'I BAR

Soda
Coke | Diet Coke | Sprite | ginger ale | tonic Water

Juice

pineapple | orange | guava | cranberry

Imported Beer

(choice of 2): Heineken, Corona, Big Swell IPA (can)

Upgraded Wine (choice of 1 red and 1 white)

White
chardonnay | pinot grigio | sauvignon blanc | white
zinfandel | riesling

Red

cabernet sauvignon | merlot | pinot noir

House sparkling wine

Premium Spirits

vodka | gin | light rum | bourbon | tequila | whisky |
scotch | brandy

Tropical Drinks

Blue Hawaii | Mai Tai

Our Hawai'i Liquor Laws prohibits any outside food, beverage or alcohol on property at any time. All food, beverage and alcohol must be purchased through OUTRIGGER Kā'anapali Beach Resort. If any outside food, beverage or alcohol is bought into a special event function, it will be removed immediately. OUTRIGGER Kā'anapali Beach Resort reserves the right to remove any outside alcohol or beverages at anytime and discontinue any alcohol service any individual if the individual is over his or her limit of intoxication. Guests must have property identification if they would like to consume alcohol during any function. All pricing is subject to a 23% service charge and 4.712% Hawai'i State Tax.

BANQUET BAR

Bar Pricing

Soda	each 6
Juice	each 8
Domestic beer	each 8
House wine	each 12
House sparkling wine	each 12
Standard spirits	each 12
Premium spirits	each 15
Tropical drinks (standard)	each 15
Tropical drinks (premium)	each 17

Bar Enhancements

Bottled water	each 5
Perrier Sparkling Water	each 7
Red Bull Energy Drink	each 8
Wines and Sparkling Wine (check with Catering Manager for availability & pricing)	
White chardonnay sauvignon blanc pinot grigio white zinfandel resiling	
Red cabernet sauvignon merlot pinot noir	
Sparkling wine	

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DINNER BUFFET

OUTRIGGER.
KAUA'I BEACH RESORT & SPA

Dinner Buffet

per person 97

Minimum of 25 persons

Served with regular and decaffeinated coffee and tea
Based on 90 minutes of continuous service

SALADS

Choice of three

House Mixed Greens

Fresh island veggies tossed with a house made sesame yuzu soy dressing

Romaine Caesar salad

Hearts of romaine lettuce tossed with croutons, parmesan cheese, tomatoes

Potato Furikake Salad

House potato salad with a twist of oriental flavoring

Green Pea Salad

Smoky chopped bacon, red onions, mayonnaise

Raw Kale Salad

Avocados, cucumbers, tomatoes, mushrooms, roasted red peppers, feta cheese, red onion, golden beets tossed with citrus oregano dressing

Quinoa Salad

Quinoa mixed with tomatoes, avocado, olives, cucumbers, onions, cilantro, black beans, peas tossed in a light lemon garlic dressing

Mixed Vegetable Stir-Fry

Seasoned and stir-fried broccoli, cauliflower, carrots, zucchini

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DINNER BUFFET

OUTRIGGER.
KAUAI BEACH RESORT & SPA

HOT ENTRÉES

Choice of two

Braised Short Ribs in Coconut Milk

Slowly cooked in coconut milk luau sauce

Star Anise Braised Short Ribs

Slowly cooked boneless short ribs stewed in an anise flavored sauce

Kalbi Ribs

Short ribs marinated in a sweet ginger teriyaki flavored sauce

Roasted Pork Loin

Always tender and juicy served with taro leaf, sundried tomatoes, honey mustard sauce

Roast Pork

Served with cornbread stuffing, gravy

Slow Roasted Beef

Served with gravy, peas, carrots, onions

Hawaiian Lau Lau

Shoulder of pork wrapped in taro leaves steamed to perfection

Sautéed Fresh Fish

(Mahi Mahi, Monchong, Opah or other chef selected fish. Based on availability)

Prepared with a garlic caper cream sauce

Shrimp Scampi Pasta

Large shrimp sautéed in a lemon garlic cream sauce

with fettuccine pasta

Steamed Fresh Fish

(Mahi Mahi, Monchong, Opah or other chef selected fish. Based on availability)

Steamed with lup chong sausage, oyster sauce, cilantro, finished with hot oil

Chicken Teriyaki

Grilled chicken breast marinated in a sweet ginger soy sauce

Chicken Cutlet

Breaded, fried chicken covered in gravy

Thai Chicken Curry

Tender pieces of chicken stir-fried in a yellow curry sauce with fresh basil served with a selection of fresh vegetables

Smoked Pork & Onions

House made slices of smoked pork, sautéed with sweet Maui Onions, cherry tomatoes

DINNER BUFFET

OUTRIGGER.
KAUAI BEACH RESORT & SPA

SIDES

Choice of two

Steamed white rice

Steamed white rice with mixed grains

Rice pilaf with scallions and mushrooms

Garlic whipped potatoes

Scalloped potatoes

Vegetarian fried rice

Vegetarian fried noodles

DESSERTS

Choice of two

Assorted mini cheesecakes

Mini mousse cups

Mini ginger crème brûlée

Haupia and chocolate cakes

Chocolate dipped strawberries

Enhancements

Prime Rib* 1,000

serves approximately 25 portions

Seasoned, slow roasted beef served with creamy horseradish sauce, au jus, sweet rolls

Top Inside Round Steak* 1,000

serves approximately 25 portions

Seasoned and slow roasted. Served with creamy horseradish, au jus, sweet rolls

Baked Bone-In Ham* 550

serves approximately 25 portions

Slow roasted and basted with mustard lilikoi fruit glaze, sweet rolls tossed in a lemon ginger soy dressing drizzled with wasabi oil

**Culinary attendant fee of \$300 applies to this service.*

FAMILY STYLE DINNER

OUTRIGGER.
KAUA'I BEACH RESORT & SPA

Family Style Dinner per person 85

Minimum of 20 persons

If less than 20 persons, add per person 15

Served with regular and decaffeinated coffee and tea, rolls and butter

SALADS

Choice of one

Bountiful

A fresh mix of tossed greens, broccoli, cauliflower, carrots, red cabbage, sliced radish, tomatoes, mushrooms, croutons served with house sesame soy dressing, ranch or Italian dressing

Romaine Caesar Salad

Chopped hearts of romaine lettuce tossed with croutons, parmesan cheese, tomatoes, Caesar dressing

SIDES

Choice of one

Steamed white rice

Spanish rice

Fried rice

Rice pilaf with scallions and mushrooms
(vegetarian option available)

Garlic mashed potatoes

Oven roasted potatoes

Au gratin potatoes

FAMILY STYLE DINNER

OUTRIGGER.
KAUAI BEACH RESORT & SPA

HOT ENTRÉES

Choice of two

Kalbi Ribs

Short rib slices marinated in a sweet ginger teriyaki flavored sauce

Hawaiian Lau Lau

Shoulder of Hawaiian salted pork wrapped in taro leaves steamed to perfection served with lomi salmon

Seafood Stir-Fry

Combination of calamari, shrimp, scallops sautéed in a black bean sauce served with broccoli, onions, mushroom, long beans over chow mien noodles

Seafood Cioppino

Flavorful tomato broth stew of clams, mussels, fish calamari, shrimp, scallops, vegetables

Wok Fried Salmon

Seasoned in seasoned tapioca flour served with a tomato relish

Fresh Fish *(Based on availability)*

Sautéed with porcini cream with a splash of truffle oil over a bed of bok choy and shitake mushrooms

Seared Island Fish

(Fresh salmon or island fish. Based on availability)
Seared and served in a lemongrass tomato jus, topped with cilantro, fried scallions

Beef Tenderloin Stir-Fry

Tender beef strips wok seared with snow peas, onions, mushrooms, tomatoes, carrots in a ginger sauce

Braised Short Ribs in Coconut Milk

Slowly cooked in coconut milk luau sauce

Star Anise Braised Short Ribs

Slowly cooked boneless short ribs stewed in an anise flavored sauce

Shoyu Chicken

Boneless chicken thighs marinated and stewed in garlic soy sauce, chopped scallions

Sautéed Chicken Breast with Lemon Caper Sauce

Boneless chicken breast sautéed with a lemon caper sauce

Chicken Parmesan

Fried chicken breast with tomato sauce, fresh mozzarella over linguini pasta

Seafood Macaroni & Cheese

Penne pasta tossed with crab and shrimp in a creamy cheese sauce

Select another hot entrée

per person 12

DESSERTS

Choice of one

Strawberry shortcake

Chocolate mousse with Oreos

Pineapple upside down cake

Haupia and chocolate cakes

Pina colada cheesecake

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PLATED DINNER

Plated Dinner

Minimum of 25 persons

If less than 25 persons, add per person 12

Served with regular and decaffeinated coffee and tea, rolls and butter

SALADS

Choice of one

Kula Spring Mix Salad

Fresh island grown greens served with tomatoes, onions, carrots, radish, croutons, parmesan cheese tossed in our house made sesame soy dressing or balsamic dressing (upon request)

Romaine Salad

Chopped romaine hearts, tomatoes, croutons, parmesan cheese tossed in a Caesar dressing

HOT ENTRÉES (COURSE 1)

per person 90

Choice of one

Center Cut Pork Loin Chop

Juicy center cut of pork loin chop sautéed with a flavorful adobo sauce, blanched potato leaves, tomatoes, onions, steamed rice

New York Steak

USDA Choice beef strip loin broiled and served with sautéed mushrooms, onions, garlic mashed potatoes

Homemade Hawaiian Lau Lau

Freshly made with black cod, pork, chicken wrapped in taro leaves steamed to perfection served with fresh poi, lomi salmon, rice

Coconut Braised Short Ribs

Slowly cooked in beef stock and coconut until tender served with sweet potato mash

Seared Island Fish

(Mahi Mahi, Monchong, Opah, Fresh Salmon. Based on availability)

Sautéed in a Kula lemon caper butter sauce

Teriyaki Chicken

Double breast of chicken marinated in a ginger sweet soy sauce, flame-grilled served with steamed white rice

PLATED DINNER

OUTRIGGER.
KAUAI BEACH RESORT & SPA

HOT ENTRÉES (COURSE 2)

per person 125

Choice of one

Seafood Lawalu

Chef's award-winning dish of scallops, fresh fish, shrimp sautéed with baby bok choy, shitake mushrooms in a porcini mushroom jus with splashes of white truffle oil

Beef Teriyaki Rib Steak

USDA Choice beef ribeye marinated in a teriyaki sauce flame grilled to order served with steamed white rice

Beef Tenderloin

USDA Choice beef tenderloin served with melted blue cheese butter served over garlic mashed potatoes

Steak & Shrimp

Pinwheels of grilled garlic basted large shrimp served over a beef tenderloin filet topped with a green peppercorn mushroom sauce, mashed potatoes

DESSERTS

Choice of one

Pina colada cheesecake

Ginger crème brûlée

Chocolate mousse cake