

MULLIGANS
ON THE BLUE



WAILEA, MAUI



Each menu is fully customizable and will be tailored to your particular needs, to create the ideal menu selections for your event. Click [here](#) for printable version.

Dinner Buffet Menu 1

STARTERS (Choose Three)

Emerald Green Salad
Mixed Kula Greens, Grape Tomatoes, Cucumber,
Shaved Carrots & Basil Vinaigrette

Caesar Salad
Romaine Lettuce, Parmesan, Croutons
& Our Own Caesar Dressing

Spinach Salad
Crumbled Bleu Cheese, Candied Walnuts,
Wontons & Raspberry Vinaigrette

Ahi Poke
Cubed Ahi in Shoyu Ginger Marinade with Onions

Crispy Calamari
Flour Dusted, Black Pepper & Lemon Aioli

Chicken Satay or Beef Satay
Peanut Dipping Sauce

Vegetarian Spring Rolls
Served with a Sweet Thai Chili Sauce

BBQ Ribs
Smothered in Homemade Apple BBQ Sauce

ENTREES (Choose Two)

Teriyaki Glazed Chicken Breast
Mulligans Catch of the Day, Fruit Salsa & Beurre Blanc
Hand Carved Corned Beef with a Mustard Cream Sauce
Oven Roasted Salmon with a Lemon Caper Sauce
Mulligans Shepherds Pie
Pasta Primavera with Alfredo or Marinara Sauce
Chicken & Broccoli Alfredo Over Fettuccini

*Carved Prime Rib Available for Additional \$4 Per Person

Dinner Buffet Menu 2

STARTERS (Choose Three)

Emerald Green Salad
Mixed Kula Greens, Grape Tomatoes, Cucumber,
Shaved Carrots & Basil Vinaigrette

Spinach Salad
Crumbled Bleu Cheese, Candied Walnuts,
Wontons & Raspberry Vinaigrette

Caesar Salad
Romaine Lettuce, Parmesan, Croutons
& Our Own Caesar Dressing

Ahi Poke
Cajun Seared Ahi
Seared Rare with Wasabi & Pickled Ginger

Crispy Calamari
Flour Dusted, Black Pepper & Lemon Aioli

Baby Back Ribs
Dry Rubbed, Homemade Apple BBQ Sauce

Shrimp Cocktail
Mulligans Own Cocktail Sauce

Chicken or Beef Satay
Peanut Dipping Sauce

Vegetarian Spring Rolls
Served with a Sweet Thai Chili Sauce

ENTREES (Choose Two)

Teriyaki Chicken Breast
Hand Carved Corned Beef with a Mustard Cream Sauce
Mulligans Catch of the Day, Fruit Salsa & Beurre Blanc
Hand Carved Prime Rib, Au Jus
& Horseradish Cream Sauce
Broiled Tenderloin of Beef
& Cognac Peppercorn Demi-Glace
Pasta Primavera with Alfredo or Marinara Sauce
Fresh Salmon with a Lemon Caper Sauce
Chicken & Broccoli Alfredo Over Fettuccini
Hand Carved Pork Loin with a Mustard Cream Sauce

SIDES

(Choose Two)

Mashed Potatoes
 Scalloped Potatoes
 Roasted Potatoes
 Steamed White Rice
 Sauteed Vegetables

DESSERTS

(Choose One)

Mango Cheesecake
 Finnegan Pie
 Crème Brule
 Chocolate Mousse

\$38 Per Person (Plus 18% Gratuity & 4.166% Tax)
 *Minimum 25 People

SIDES

(Choose Two)

Scalloped Potatoes
 Roasted Potatoes
 Mashed Potatoes
 Steamed White Rice
 Sauteed Vegetables

DESSERTS

(Choose One)

Mango Cheesecake
 Finnegan Pie
 Crème Brule
 Chocolate Mousse

\$46 Per Person (Plus 18% Gratuity & 4.166% Tax)
 *Minimum 25 People

*Appetizer Buffet Menu***Emerald Green Salad**

Mixed Kula Greens, Grape Tomatoes, Cucumber,
 Shaved Carrots & Basil Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan, Croutons
 & Our Own Caesar Dressing

Spinach Salad

Crumbled Bleu Cheese, Candied Walnuts,
 Wontons & Raspberry Vinaigrette

Ahi Poke

Cubed Ahi in Shoyu Ginger Marinade with Onions

Crispy Calamari

Flour Dusted, Black Pepper & Lemon Aioli

Chicken Satay or Beef Satay

Peanut Dipping Sauce

Chicken Quesidilla

Peppers, Onions Sour Cream & Salsa

Banger & Mashed Potato Bites**Vegetable Spring Rolls**

Sweet Thai Chili Dipping Sauce

Mini Shepards Pies**Buffalo or BBQ Chicken Wings**

With Ranch or Bleu Cheese Dressing

BBQ Ribs

Tender Ribs Marinated in Apple BBQ Sauce

Harp Battered Shrimp

Golden Fried Shrimp, Mulligans Own Cocktail Sauce

*Set Dinner Menu***APPETIZERS**

(Choose One)

Classic Prawn Cocktail with Mulligans Own Cocktail Sauce
 Crispy Calamari Flour Dusted, Black Pepper & Lemon Aioli
 Chicken or Beef Satay with Peanut Dipping Sauce
 Vegetable Spring Rolls

SALADS

(Choose One)

Caesar Salad, Parmesan Cheese, Croutons
 & Our Own Caesar Dressing
 Emerald Salad, Mixed Kula Greens, Tomato, Cucumber, Carrots
 & Basil Vinaigrette
 Spinach Salad, Bleu Cheese, Candied Walnuts, Wontons
 & Raspberry Vinaigrette

ENTREES

(Choose Three)

Boneless Chicken Breast, Mashed Potatoes, Fruit Salsa
 & Lemon Beurre Blanc
 Grilled Beef Tenderloin, Mashed Potatoes & Cognac
 Peppercorn Demi-Glace
 Catch of the Day, Steamed White Rice, Tropical Fruit Salsa
 & Lemon Beurre Blanc
 Oven Roasted Salmon, Lemon Caper Sauce & Asparagus
 Wild Mushroom Ravioli with Garlic Cream Sauce

DESSERTS

(Choose One)

- 25 Person Minimum -

Choose Any Four Items

\$18.50 Per Person (Plus 18% Gratuity & 4.166% Tax)

Choose Any Five Items

\$21.50 Per Person (Plus 18% Gratuity & 4.166% Tax)

- Price includes 2 1/2 pieces per person per item
- Additional items \$4.50 each
- Dessert options available upon request.

Available Platters

- Vegetable Crudite: \$4.00 per person
- Assorted Fruit & Cheese Platter: \$7.00 per person
- Cajun Seared Ahi Platter: \$8.00 per person



Breakfast Buffet Menu

Assorted Pastries

Danish, Croissants, Muffins

Assorted Fruit Platter (based on availability)

Cantaloupe, Watermelon, Honeydew, Mango, Pineapple, Papaya, Strawberries, Grapes

BREAKFAST SIDES

(Choose Three)

Portuguese Sausage

Irish Sausage

Bacon

Corned Beef Hash

Breakfast Potatoes

Rice

BREAKFAST ENTREES

(Choose Two)

Hawaiian Sweetbread French Toast

Maple & Coconut Syrup, Powdered Sugar

Pancakes

Maple & Coconut Syrup

Waffles

Topped with Fruit Compote

Breakfast Frittata's

Choice of Cheese, Vegetables & Meats

Fluffy Scrambled Eggs

\$22.50 Per Person (Plus 18% Gratuity & 4.166% Tax)

*Minimum 25 People

*Buffet Price Includes Coffee, Tea and Orange Juice

*Menu Items Subject to Change Upon Availability

Crème Brulee

Mango Cheesecake

Finnegan Pie

Chocolate Mousse

Three Course Dinner (Salad, Entree, Dessert)

\$36 per person plus 18% Gratuity & 4.166% Tax

Three Course Dinner (Appetizer, Entree, Dessert)

\$38 per person plus 18% Gratuity & 4.166% Tax

Three Course Dinner (Appetizer, Salad, Entree)

\$40 per person plus 18% Gratuity & 4.166% Tax

Four Course Dinner (Appetizer, Salad, Entree, Dessert)

\$46 per person plus 18% Gratuity & 4.166% Tax

Price Includes Coffee, Tea Linens and Personalized Menus
15-Person Minimum Requirement

*Menu Items Subject to Change Upon Availability

Lunch Buffet Menu

LUNCH STARTERS

(Choose Two)

Emerald Green Salad

Mixed Kula Greens, Grape Tomatoes, Cucumber, Shaved Carrots & Basil Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan, Croutons & Our Own Caesar Dressing

Spinach Salad

Crumbled Bleu Cheese, Candied Walnuts, Wontons & Raspberry Vinaigrette

BBQ RIBS

Tender Ribs Marinated in Apple BBQ Sauce

Pasta Salad

Potato Salad

Vegetable Spring Rolls

Buffalo or BBQ Wings

LUNCH ENTREES

(Choose Two)

Hand Carved Corned Beef with a Mustard Cream Sauce

Pasta Primavera with Alfredo or Marinara Sauce

BBQ Shredded Kalua Pork

Hamburgers or Cheesburgers

Irish Bangers with Brown Gravy

Teriyaki Glazed Chicken Breast

LUNCH SIDES

(Choose Two)

Mashed Potatoes

Roasted Potatoes
Steamed White Rice
Sauteed Vegetables

ASSORTED DESSERTS

\$27.50 Per Person (Plus 18% Gratuity & 4.166% Tax)

*Minimum 25 People

*Buffet Price Includes Coffee and Iced Tea

*Menu Items Subject to Change Upon Availability

[Click Here For Printable Version of this Complete Menu](#) 

[General Restaurant & Function Information](#) 

All Prices and Offers Are Subject to Change Without Notice
Scenic Ocean Views, Spacious Lawn Areas, Friendly Atmosphere, Family Friendly
- Also Available For Private Parties, Hawaii Weddings & Events -

Serving Breakfast, Lunch and Dinner from 8 am to 1 am

Located on the Wailea Blue Course, across from the Kea Lani Resort

Reservations & Inquiries Online

Phone: 808-874-1131

E-mail Us: info@mulligansontheblue.com

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