

# MULLIGANS

## ON THE BLUE

### MULLIGANS APPETIZER BUFFET MENU

#### **Ahi Poki**

*Rare cubed ahi tuna in shoyu, ginger marinade with green onions*

#### **Flash Seared Ahi Poki**

*Bite sized tuna, sesame oil, ginger, shoyu and scallions, served with sweet chili and wasabi aioli*

#### **Firecracker Shrimp Skewers**

*Red pepper flakes, honey and sweet Thai chili sauce*

#### **California Rolls Or Spicy Tuna Rolls (add \$3 per person)**

*Shoyu wasabi and ginger*

#### **Panko Crusted Coconut Shrimp**

*Sweet Thai chili dipping sauce*

#### **Blue Crab Wontons**

*Sweet Thai chili dipping sauce*

#### **Kula Tomato Gazpacho Shots**

*Served in a chilled shot glass*

#### **Chicken or Beef Satay**

*Peanut dipping sauce*

#### **Chicken or Cheese Quesadilla**

*Peppers, onions, sour cream and salsa*

#### **Baked Potato Skin Melts**

*Corned beef, cheddar, peppers and sour cream ranch*

#### **Chicken Tenders**

*Honey mustard dipping sauce*

#### **Mini Fish and Chips**

*Beer battered mahimahi, shoestring fries and tartar sauce*

#### **Vegetarian Spring Rolls**

*Sweet Thai chili dipping sauce*

#### **Buffalo or BBQ Chicken Wings**

*With ranch or blue cheese dressing*

**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)**

**Items Based On Availability – Prices Subject To Change**

**Price Includes 2 Pieces Per Person Per Item**

**Additional Items \$4.50 Each**

**Minimum 25 Adults Required for Use of Buffet Menus**

**Available Platters**

**Vegetable Crudités: \$5 Per Person**

**Assorted Fruit & Cheese Platter With Sliced Baguettes: \$7 Per Person**

**Cajun Seared Ahi Platter: \$8 Per Person**

**Platters require a minimum order of 25 people**

**Dessert Options**

**Chocolate Fountain: \$15 Per Person**

*Strawberries, pineapple, cantaloupe, strawberries, marshmallows and pretzel twists*

**Assorted Platters of Homemade Cookies & Chocolate Brownies: \$6 Per Person**

**Traditional Coconut Haupia (coconut cake) \$6 Per Person**

**Homemade Bread Pudding \$7 Per Person**

*Whiskey cream sauce*

**(All Prices Plus 18% Gratuity & 4.166% Tax)**

# MULLIGANS

## ON THE BLUE

### Mulligans Breakfast Buffet Menu

#### **Assorted Pastries**

*danish, croissants and muffins*

#### **Assorted Fresh Fruit Platter**

#### **Breakfast Sides**

**(Choose three for your guests to enjoy)**

**Portuguese Sausage**

**Irish Sausage**

**Bacon**

**Corned Beef Hash**

**Breakfast Potatoes**

**Steamed White Rice**

#### **Breakfast Entrees**

**(Choose two for your guest to enjoy)**

**French Toast**

*Maple & coconut syrup, powdered sugar*

**Blueberry Pancakes**

*Maple & coconut syrup*

**Breakfast Burritos**

*Scrambled eggs, bangers, cheese, red bell peppers, onions, sour cream & a warm spinach tortilla wrap*

**Fluffy Scrambled Eggs**

**Freshly Brewed Coffee, Tea and Orange Juice**

**\$24.95 Per Person (plus 18% Gratuity & 4.166% Tax)**

**Minimum 25 Adults Required for Use of Buffet Menus**

**All Items Subject to Availability - Prices are subject to change**

# MULLIGANS

## ON THE BLUE

### Mulligans Lunch Buffet Menu

**(Choose two for your guests to enjoy)**

#### **Emerald Green Salad**

*Local Kula spring mix, vine ripened tomatoes, shaved carrots and basil vinaigrette*

#### **Caesar Salad**

*Romaine lettuce, parmesan cheese, croutons and our own caesar dressing*

#### **Spinach Salad**

*Roasted macadamia nuts, blue cheese, wontons, and raspberry vinaigrette*

#### **Asian Style Pasta Salad**

*Pasta with soybeans, red and bell peppers in sweet Thai chili sesame vinaigrette*

#### **Potato Salad**

#### **Vegetable Spring Rolls**

*Sweet Thai chili dipping sauce*

#### **Buffalo or BBQ Chicken Wings**

*With ranch or blue cheese dressing*

#### **Chicken or Cheese Quesadilla**

*Peppers, onions, sour cream and salsa*

#### **Baked Potato Skin Melts**

*Corned beef, cheddar, peppers and sour cream ranch*

### **ENTRÉE**

**(Choose two for your guests to enjoy)**

#### **Hand Carved Corned Beef**

*With a parsley cream sauce*

#### **Lemon Garlic Chicken**

*Baked chicken with lemon and garlic*

#### **Vegetable Chow Fun**

*Steamed noodles with carrots, bean sprouts and oyster shoyu*

#### **BBQ Shredded Kalua Pork**

*With mini buns*

#### **Mini Sliders**

*2oz burgers with cheddar cheese, bacon, our house bbq dipping sauce*

#### **Irish Bangers**

*Guinness demi-glance*

#### **Mulligans Harp Battered Fish & Chips**

*Beer battered mahimahi, shoestring fries and tartar sauce*

#### **Chicken Tenders**

*Honey mustard dipping sauce*

## **SIDES**

**(Choose two for your guest to enjoy)**

**Shoestring Fries**

**Mashed Potatoes**

**Jasmine Rice**

**Maui Grown Sautéed Vegetables**

## **Assorted House Desserts**

**Freshly Brewed Coffee, Tea, Decaf and Iced Tea**

**\$29.95 Per Person (plus 18% Gratuity & 4.166% Tax)**

**Minimum 25 Adults Required for Use of Buffet Menu**

**Items subject to availability – Prices are subject to change**

**Mulligans on the Blue**  
100 Kaukahi St.  
Wailea, HI 96753  
808-874-1131  
fax 808-874-1822



## BOXED LUNCH MENU

### MULLIGAN'S #1

Turkey, Ham, Corned Beef **or** Tuna Sandwich on a Sesame Kaiser Bun  
Fruit (Apple, Banana or Orange)  
Chocolate Chip Cookie  
Maui Potato Chips  
Bottled Water  
Cost: \$16.50

### MULLIGAN'S #2

Grilled Breast of Chicken Sandwich on Sesame Bun **or**  
Mulligan's Specialty Corn Beef Sandwich on Pinwheel Rye  
Potato Salad  
Chocolate Chip Cookie or Granola Bar  
Maui Potato Chips  
Bottled Water  
Cost: \$17.95

### MULLIGAN'S #3

Shaved Beef Tenderloin  
Served with a Caramelized Maui Onion Balsamic Reduction **or**  
Mulligan's Roasted Chicken BLT on Baguette  
Potato Salad  
Chocolate Chip Cookie or Granola Bar  
Sparkling Water  
Cost: \$20.95

- \* All prices are subject to 18% gratuity and 4.16% tax.
- \* Minimum requirement of 10 box lunches per order.
- \* All Box Lunches may be customized and we can substitute any sandwich with our Vegetarian Wrap.
- \* We require a final head count 24 hours in advance; any cancellations or changes after this are subject to full charges.

# MULLIGANS

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## ON THE BLUE

### Mulligans Dinner Buffet # 1

(Choose three for your guests to enjoy)

#### **Emerald Green Salad**

*Local Kula spring mix, vine ripened tomatoes, shaved carrots and basil vinaigrette*

#### **Caesar Salad**

*Romaine lettuce, parmesan cheese, croutons and our own caesar dressing*

#### **Spinach Salad**

*Roasted macadamia nuts, blue cheese, wontons, and raspberry vinaigrette*

#### **Corned Beef and Cabbage Soup**

*Homemade brisket, and savory cabbage in a hearty broth*

#### **Ahi Poki**

*Rare cubed ahi tuna in shoyu, ginger marinade with green onions*

#### **Flash Seared Ahi Poki**

*Bite sized tuna, sesame oil, ginger, shoyu and scallions served with sweet chili and wasabi aioli*

#### **Chicken or Beef Satay**

*Peanut dipping sauce*

#### **Baked Potato Skin Melts**

*Corned beef, cheddar cheese, sautéed peppers and sour cream ranch*

#### **Buffalo or BBQ Chicken Wings**

*With ranch or blue cheese dressing*

#### **Vegetarian Spring Rolls**

*Served with a sweet Thai chili sauce*

### **ENTREES**

(Choose two for your guests to enjoy)

#### **Roasted Stuffed Chicken Breast**

*Creamed spinach, swiss cheese and tarragon cream sauce*

#### **Lemon Garlic Chicken**

*Baked chicken with lemon and garlic*

#### **Mulligans Traditional Shepherds Pie**

*Oven baked beef, vegetables and gravy, topped with mashed potatoes*

#### **Mulligans Catch of the Day**

*With tropical fruit salsa and citrus drizzle*

#### **Hand Carved Corned Beef**

*Parsley cream sauce*

#### **Sesame Crusted Catch of the Day**

*Maui onion tomato relish and pesto drizzle*

**Penne Pasta Primavera**

*Maui grown vegetables with alfredo or marinara sauce*

**Mulligans Harp Battered Fish and Chips**

*Beer battered mahimahi, Irish fries and tartar sauce*

**Vegetable Chow Fun**

*Steamed noodles with carrots, bean sprouts and oyster shoyu*

**Prime Rib of Beef Carving Station (add \$4 per person)**

*Au jus and horseradish cream sauce*

**SIDES**

**(Choose two for your guests to enjoy)**

**Yukon Gold Mashed Potatoes**

**Cheesy Baked Scalloped Potatoes**

**Jasmine Rice**

**Maui Grown Sautéed Vegetables**

**DESSERT**

**(Choose one for your guests to enjoy)**

**Flourless Chocolate Torte**

*Raspberry coulis*

**Lilikoi Cheesecake**

*Passion fruit drizzle*

**Homemade Bread Pudding**

*Whiskey caramel sauce*

**Baileys Chocolate Mousse**

*Layered chocolate mousse with Baileys cream topping*

**Individual Homemade Apple Pie**

*Served warm with strudel topping*

**Maui Gold Pineapple Upside Down Cake**

*Whiskey cream sauce*

**Coffee, Hot Tea and Decaffeinated Coffee**

**\$38 PER PERSON**

**(Plus 18% Gratuity & 4.166% Tax)**

**\*MINIMUM 25 ADULTS REQUIRED FOR USE OF BUFFET MENUS**

**Items subject to availability – Prices are subject to change**

# MULLIGANS

## ON THE BLUE

### Mulligans Dinner Buffet # 2

(Choose three items for your guests to enjoy)

#### **Emerald Green Salad**

*Local Kula spring mix, vine ripened tomatoes, shaved carrots and basil vinaigrette*

#### **Caesar Salad**

*Romaine lettuce, parmesan cheese, croutons and our own caesar dressing*

#### **Spinach Salad**

*Roasted macadamia nuts, blue cheese, wontons and raspberry vinaigrette*

#### **Paddy Malone's Ocean Chowder**

*New England style chowder with clams, mahimahi, rock shrimp and crab*

#### **Cajun Seared Ahi (based on 2 pieces per person)**

*Seared yellowfin tuna, shoyu, wasabi and pickled ginger*

#### **Flash Seared Ahi Poki**

*Bite sized tuna, sesame oil, ginger, shoyu and scallions, served with sweet chili & wasabi aioli*

#### **Chicken or Beef Satay**

*Peanut dipping sauce*

#### **Firecracker Shrimp Skewers**

*Red pepper flakes, honey and sweet Thai chili sauce*

#### **California Rolls Or Spicy Tuna Rolls (add \$3 per person)**

*Shoy, wasabi & ginger (based on 2 pieces per person)*

#### **Vegetarian Spring Rolls**

*Served with a Sweet Thai chili sauce*

### **ENTREES**

(Choose two items for your guests to enjoy)

#### **Roasted Stuffed Chicken Breast**

*With creamed spinach, swiss cheese and tarragon dijon sauce*

#### **Roasted Rosemary Chicken Breast**

*6 oz Chicken breast with a citrus drizzle*

#### **Mulligans Catch of the Day**

*With tropical fruit salsa and citrus drizzle*

#### **Broiled Tenderloin of Beef Carving Station**

*Peppercorn demi-glace*

#### **Hand Carved Prime Rib of Beef**

*Au jus and horseradish cream sauce*

#### **Sesame Seed Crusted Catch of the Day**

*Maui onion relish and pesto drizzle*

#### **Seafood Pasta**

*Fettucini, crab, rock shrimp and mahimahi tossed in a creamy white wine sauce*

#### **Penne Pasta Primavera**

*With Maui grown vegetables, alfredo or marinara sauce*

## **SIDES**

**(Choose two items for your guests to enjoy)**

**Yukon Gold Mashed Potatoes**  
**Roasted Rosemary Red Potatoes**  
**Cheesy Baked Scalloped Potatoes**  
**Ginger Cilantro Rice**  
**Maui Grown Sautéed Vegetables**

## **DESSERT**

**(Choose one item for your guests to enjoy)**

**Flourless Chocolate Torte**

*Raspberry coulis*

**Lilikoi Cheesecake**

*Passion fruit drizzle*

**Homemade Bread Pudding**

*Whiskey caramel sauce*

**Baileys Chocolate Mousse**

*Layered chocolate mousse with baileys cream topping*

**Individual Homemade Apple Pie**

*Warm with strudel topping*

**Maui Gold Pineapple Upside Down Cake**

*Whiskey cream sauce*

**Chocolate Fountain (add \$8 per person)**

*Strawberries, pineapple, cantaloupe, marshmallows and pretzel twists*

**\$46 PER PERSON (Plus 18% Gratuity & 4.166% Tax)**

**MINIMUM 25 ADULTS REQUIRED FOR USE OF BUFFET MENUS**

**Items subject to availability – Prices are subject to change**

# MULLIGANS

## ON THE BLUE

### PLATED DINNER MENU

#### APPETIZER

(Choose one in advance for your guests to enjoy)

1. Firecracker Shrimp & Maui Gold Pineapple *Red pepper flakes, honey and sweet Thai chili sauce, citrus curry Asian slaw*
2. Chicken or Beef Satay *With peanut dipping sauce*
3. Mini Beef Wellington *Beef tenderloin and mushroom duxelles in a puff pastry parcel*
4. Vegetable Spring Rolls *Sweet Thai chili sauce*
5. Cajun Seared Ahi *Yellow fin tuna, wasabi and pickled ginger*
6. Four Cheese Ravioli *With spinach and Kula mushroom cream sauce (appetizer portion)*

#### SOUPS & SALADS

(Choose one in advance for your guests to enjoy)

1. Caesar Salad *Parmesan cheese, croutons & our own caesar dressing*
2. Emerald Green Salad *Local Kula spring mix, vine ripened tomatoes, shaved carrots and basil vinaigrette*
3. Spinach Salad *Roasted macadamia nuts, wontons, blue cheese and raspberry vinaigrette*
4. Parmesan Crusted Organic Maui Tomato Salad *Sliced local tomatoes, baked parmesan crust, Kula spring mix and basil vinaigrette*
5. Paddy Malone's Ocean Chowder *New England style chowder with clams, mahimahi, rock shrimp and crab*
6. Baked Maui Onion Soup *Swiss cheese and croutons*

#### ENTREES

**15 to 30 Guests choice of three entrees to be offered to your guests on event night**  
**31 Guests or more choice of two entrees to be offered to your guests on event night**  
**40 or more guests - Advance notice of two entrée choices required 72 hours prior**

1. Roast Stuffed Chicken Breast *6 oz Chicken breast, creamed spinach, swiss cheese, mashed potatoes, sautéed Maui grown vegetables with a tarragon cream sauce*
2. Beef Tenderloin *Mashed potatoes, panko crusted roasted tomato, peppercorn demi-glace*
3. Sesame Crusted Catch of the Day *Sautéed spinach, polenta cake, Maui onion tomato relish and pesto drizzle*
4. 10 oz Gaelic Steak New York *strip steak, mashed potatoes, sautéed Maui grown vegetables and Gaelic mushroom cream sauce*
5. Four Cheese Ravioli *With spinach & Kula mushroom cream sauce (dinner portion)*
6. Catch of the Day *Pan seared fresh catch, tropical fruit salsa, jasmine rice, sautéed Maui grown vegetables, citrus drizzle*
7. Surf & Turf **6 oz** Beef tenderloin with peppercorn demi-glace & **4oz** pan seared fresh catch with *beurre blanc, mashed potatoes and panko crusted roasted tomato (ADD \$6)*

## **DESSERT**

**(Choose one in advance for your guests to enjoy)**

1. Jimmy's Finnegan Pie *Layered ice cream pie with oreo cookie crust, peanut butter center and fudge topping*
2. Homemade Bread Pudding *Whiskey caramel sauce*
3. Lilikoi Cheesecake *With passion fruit drizzle*
4. Individual Homemade Apple Pie *Warm with a strudel topping*
5. Flourless Chocolate Torte *Raspberry coulis*
6. Baileys Chocolate Mousse *Layered chocolate mousse with baileys cream topping*
7. Maui Gold Pineapple Upside Down Cake *whiskey cream sauce*

## **PRICING OPTIONS**

**Three Course Dinner** (Salad, Entree, Dessert) \$36 per person plus 18% Gratuity & 4.166% Tax  
**Three Course Dinner** (App, Entrée, Dessert) \$38 per person plus 18% Gratuity & 4.166% Tax  
**Three Course Dinner** (App, Salad, Entrée) \$40 per person plus 18% Gratuity & 4.166% Tax  
**Four Course Dinner** (App, Salad, Entrée, Dessert) \$46 per person plus 18% Gratuity & 4.166% Tax

**Price Includes Coffee, Hot Tea, Linens and  
Personalized Menus When Applicable  
Menu Items Subject to Change upon Availability - Prices Subject to Change  
Minimum of 15 Adults Required For Use of Plated Event Menus  
Entrée Choices Required 3 Days in Advance for Parties of 40 or More**

## WHITE & BLUSH WINES

	Glass	Bottle
<b>SNAP DRAGON, CHARDONNAY CALIFORNIA</b>	7	26
Notes of pear and pineapple, with crisp apple flavors finished with just a hint of crème brûlée. <b>88 points - WINE SPECTATOR</b>		
<b>CHALONE VINEYARD, CHARDONNAY MONTEREY</b>	9	34
Bright, crisp and well-balanced with hints of baked pear, sweet tangerine accented by floral notes.		
<b>NEWTON RED LABEL, CHARDONNAY CALIFORNIA</b>		60
Delicate aromas of jasmine, crisp apple and pear and toasty bread, translating into fresh, rich fruit flavors with citrus and green melon.		
<b>STARBOROUGH, SAUVIGNON BLANC</b>	9	34
<b>MARLBOROUGH NEW ZEALAND</b>		
Refreshing tropical fruit accents highlighted by lively acidity.		
<b>STELLINA DI NOTTE, PINOT GRIGIO ITALY</b>	7	26
Citrus blossom and fresh rain emanate from the glass, followed by honeydew, golden apple, and a bite of kiwi.		
<b>SANTA MARGHERITA, PINOT GRIGIO ITALY</b>		45
Rich aromas of tropical fruits. Intense and well balanced, with a crisp acidity and excellent persistence.		
<b>ROSENBLUM KATHY'S CUVEE, VIOGNIER CALIFORNIA</b>	10	40
Loaded with honeyed apricots, rich vanillas, tropical fruit and just a touch of toasted oak complete this elegant wine.		
<b>SAGELANDS, RIESLING WASHINGTON</b>	8	28
Classic aromas of fresh white peach, pears and citrus with floral notes.		
<b>BERINGER, WHITE ZINFANDEL NAPA</b>	7	26
vibrant wine with fresh strawberry, honeydew, and citrus aromas and flavors.		

## R E D W I N E S

<b>SNAP DRAGON, CABERNET SAUVIGNON CALIFORNIA</b>	7	26
Delicious cherry and spice with notes of currant.		
<b>CASA LAPOSTOLLE, MERLOT CHILE</b>	9	34
Ripe red fruit with sweet spices and notes of Herbs de Provence and rosemary.		
<b>DUCKHORN, MERLOT NAPA</b>		75
Notes of bright red cherry, plum, tobacco, vanilla and anise.		
<b>ROBERT MONDAVI, PINOT NOIR CALIFORNIA</b>	9	34
Raspberry and dried cherry aromas, white and black pepper, mint and chicory.		
<b>HERON, PINOT NOIR VIN DU PAYS</b>	7	26
Delicate spice, exotic aromas with strawberries, and vanilla.		
<b>TERRAZAS, MALBEC ARGENTINA</b>	9	34
Notes of red berries with a light hint of vanilla.		
<b>STERLING VINEYARDS "VINTNER'S COLLECTION"</b>	8	28
<b>SYRAH CENTRAL COAST</b>		
A big and fruity wine showing blackberry pie, cherry, vanilla and caramel characteristics, accented by a touch of oak.		
<b>PEACHY CANYON, INCREDIBLE</b>	9	34
<b>RED ZINFANDEL PASO ROBLES</b>		
Bright fruit, mild acidity with an elegant finish.		
<b>MONROSSO, CHIANTI ITALY</b>		40
Cherry, light spice with a concentrated plum flavor.		