

# MULLIGANS

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## 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**