

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**