

Hotel Wailea®

MAUI
2021 Catering Menu

PASSED APPETIZERS

BRUSCHETTA

Heirloom Tomato, Basil, Balsamic, Extra Virgin Olive Oil (V)

CRISPY MAHI

Butter Lettuce Cups, Chili Mint Vinaigrette

PORK BELLY

Gochujang BBQ, Pickled Red Onion

KANPACHI CRUDO

Compressed Cucumber, Pickled Fresno Chili, Hearts of Palm

SHRIMP COCKTAIL

Horseradish, Lemon

CRAB CAKES

Chinese Honey Mustard, Mango Relish

AHI POKE

Wonton Chip, Chili Aioli, Tare, Furikake

MAUI ONION DIP

Molokai Sweet Potato Chip (V)

CROSTINI

Pineapple Chutney, Laura Chanel Goat Cheese (V)

MUSHROOM ARANCINI

Tomato Sauce (V)

TEMPURA VEGETABLES

Sesame Aioli, Nori Powder (V)

FRIED GYOZA

Shrimp + Pork, Sweet Chili Dipping Sauce

POTAO + OSSETRA CAVIAR

Fingerling Potato, Crème Fraiche, Chives

3 Items at \$27 per person

(2 pieces per item)

Caviar Supplement - \$16 per person

(V) Vegetarian Option

All prices exclusive of 21% Service Charge and 4.166% excise tax.

Based on local and seasonal availabilities.



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SALADS / SOUPS

GAZPACHO

Cucumber, Tomato, Poached Shrimp

HAMAKUA MUSHROOM SOUP

Fried Maitake, Crème Fraiche (subject to seasonal changes)

BURRATA

Seasonal Fruit, Candied Macadamia Nuts (V)

BEET SALAD

Laura Chanel Goat Cheese, Watercress, Hearts of Palm, Citrus (V)

GREEN SALAD

Shaved Local Vegetables, Japanese Cucumber, Lemon Vinaigrette (V)

CAESAR SALAD

Baby Romaine, Garlic Crouton, Anchovy, Parmesan (V)

APPETIZERS

MUSHROOM RISOTTO

King Oyster Mushroom, Maui Onion, Parmesan (V)

GNOCCHI

Pesto, Zucchini, Summer Squash (V)

PORK BELLY

Nuoc Cham, Pickled Vegetables, Macadamia Nut

SHRIMP AND CRAB LOUIS

Herb Remoulade, Cocktail Sauce

KANPACHI SASHIMI

White Ponzu, Sesame, Scallion, Fried Shallot

AHI POKE

Avocado Mousse, Squid Ink Cracker, Shiso

KAUAI PRAWN

Creamy Polenta, Roasted Cherry Tomato, Pimenton

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MAIN

SEAFOOD RISOTTO

Kanpachi, Kauai Prawn, Tomato

BEEF SHORT RIB

Molokai Sweet Potato, Baby Bok Choy

CHICKEN

Airline Breast, Yukon Potato Puree, Mushroom Jus

PORK LOIN

Macadamia Nut Romanesco, Haricot Vert

VEGETARIAN "RAMEN"

Mushroom Dashi, Tofu, Scallion, Mushroom, Nori (V)

HAWAIIAN FRESH CATCH (sautéed or steam)

Sauteed Vegetables, Cilantro Nam Pla, Calrose Rice

*SCALLOP

Fregola, Seasonal Vegetables, Arugula, Beurre Blanc

*PRIME N.Y. STEAK

Roasted Fingerling Potato, Braised Kale, Demi Glace

*COLORADO LAMB CHOPS

Carrot Puree, Baby Carrot, Lamb Jus

*AHI TATAKI (seared rare)

Tomato Ogo Relish, Pea Tendrils, Hearts of Palm

CAULIFLOWER STEAK

Quinoa, Salsa Verde (V)

DESSERT

CHOCOLATE TART

Almond Crust with Dark Chocolate Ganache, Milk Chocolate Whip, Espresso Crumble

GUAVA CAKE

Vanilla Chiffon, Guava Curd, Whipped Coconut Cream, Lilikoi Sauce

VANILLA JASMINE RICE

Tropical Fruits, Coconut (Vegan, GF)

TRIO OF COOKIES

Coconut Chocolate Chip, Oatmeal Raisin, Coconut Macaroon

3 Courses is \$135 per person / 4 Courses is \$175 per person
(*) \$15 Supplement charge per person / (V) Vegetarian Option
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2021 EVENT BAR MENU

BEER

Domestic (Bikini Blonde, Big Swell IPA, Koloa Red Sand Amber Ale, Talk Story IPA): \$7 each
Imported (Amstel Light, Heineken, Modelo Negro): \$7 each
Non-alcoholic (Erdinger Weissbier): \$6 each

NON-ALCOHOLIC BEVERAGES

Soft Drinks: \$5 each
Juice (Pineapple, Cranberry, POG – pineapple, guava, OJ): \$5 each
Sparkling Beverages (Fre): \$20 per bottle
Bottled Water (Aqua Panna or San Pellegrino Sparkling): \$12 per bottle

LIQUOR PACKAGE

House Brands: \$14 per cocktail
Vodka – Pau
Gin – Beefeater
Rum – Whaler’s
Tequila – El Jimador
Bourbon – Evan Williams
Scotch – Johnny Walker Black

Premium Brands: \$16 per cocktail
Vodka – Absolute
Gin - Tanqueray
Rum - Bacardi
Tequila – Don Julio Blanco
Bourbon – Jack Daniel’s
Scotch – Glenlivet 12 yr

Owner’s Choice: \$18 per cocktail
Vodka – Grey Goose
Gin - Bombay Sapphire
Rum - Bacardi and Diplomatico
Tequila - Casa Amigos Reposado
Bourbon – Maker’s Mark
Scotch – Macallen 12 yr

Bartender Fee: \$250
Cash Bar - Cashier Fee applies: \$250
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