

DINNER PARTY AT THE MAI-KAI

FOR PARTIES OF 20 GUESTS OR MORE

We have elegant dining without the show available for your pleasure.

The Tahiti and Samoa rooms, are beautifully decorated with artifacts from the Polynesian Islands. The Tahiti room seats 60 and the Samoa room seats 40. The Tahiti and Samoa rooms can be combined for one party up to 100 guests. We can provide taped Polynesian music at no charge, or our musicians will sing soft Island music during the evening. The charge for the musicians is \$175.00 per hour (minimum 2 hours). We can also perform a 15 minute "mini-show" with several numbers from our Mai-Kai Islander Revue. The cost is \$500.00 and is performed by 2 female dancers, 1 male dancer and 3 musicians. Sales tax of 6% will be added to above entertainment prices.

All prices include:

Appetizer, Entrée and Dessert – *Beverages, Sales Tax and Gratuity are additional*

A 6% sales tax will be added to the bill, we suggest 18% to 20% gratuity for the wait staff

BANQUET MENU #1

Appetizer: Choice of one

Lobster Bisque
Wonton Soup
Mai-Kai House Salad

Entrée: Choice of one

Honey Chicken

Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice

Teriyaki Chicken

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

Sweet & Sour Pork

Roasted pineapple, sweet mini peppers in our Chef's tangy sweet sauce, served with pork fried rice

Teriyaki Beef

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

Crispy Tofu

Sweet tamari chili sauce, green tea soba noodles

Dessert: Choice of one

Tahitian Vanilla Ice Cream
Dreamy Dark Chocolate Ice Cream

Cost: Sunday – Thursday \$31.00 per person / Friday – Saturday \$34.00 per person

the polynesian restaurant/ 3599 north federal highway / fort lauderdale, florida 33308
Telephone (954) 563-3272 / email: info@maikai.com / website www.maikai.com

BANQUET MENU #2

Appetizer: Choice of one

Lobster Bisque
Wonton Soup
Mai-Kai House Salad
Ceviche

Entrée: Choice of one

Honey Chicken

Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice

Teriyaki Beef

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

Thai Chicken and Shrimp

Sliced chicken & shrimp sautéed with green and red peppers, basil, pineapple and bamboo shoots in a Thai red coconut curry sauce, served with pork fried rice

Crispy Tofu

Sweet tamari chili sauce, green tea soba noodles

Oven Roasted Prime Rib *Chairman's Reserve

Chairman's Reserve 10 oz. prime rib slow roasted in our Chinese ovens, served with wasabi horseradish and au jus with vegetable of the day and potatoes au gratin

Teriyaki Scottish Salmon

French beans, brussel sprouts and roasted mushrooms, served with pork fried rice

Macadamia Crusted Mahi

Pineapple salsa and passion fruit beurre blanc, served with pork fried rice

Walnut Shrimp

Crispy black tiger prawns, Yuzu lemon honey aioli, candied walnuts and fresno peppers, served with pork fried rice

Farmers Market Vegetables with Tofu

Artisanal baby vegetables, brussel sprouts, roasted mushrooms, sugar snap peas, broccolini and cauliflower with tamari sauce, served with steamed white rice

Dessert: Choice of one

Tahitian Vanilla Ice Cream
Dreamy Dark Chocolate Ice Cream

Cost: Sunday – Thursday \$47.00 per person / Friday – Saturday \$50.00 per person

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BANQUET MENU #3

Appetizer:

Pupu Platter (Crab Rangoon, Shanghai Chicken, Egg Rolls & Tahitian Cheese Tangs)
Mai-Kai House Salad
Ceviche

Entrée: Choice of one

Honey Chicken

Crispy chicken, hibiscus honey glaze, crispy rice noodles, broccolini and sesame seeds, served with pork fried rice

Teriyaki Beef

Roasted mushrooms, asparagus, grilled pineapple, garlic confit and sesame seeds, served with pork fried rice

Thai Chicken and Shrimp

Sliced chicken & shrimp sautéed with green and red peppers, basil, pineapple and bamboo shoots in a Thai red coconut curry sauce, served with pork fried rice

Crispy Tofu

Sweet tamari chili sauce, green tea soba noodles

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Walnut Shrimp

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Farmers Market Vegetables with Tofu

Artisanal baby vegetables, brussel sprouts, roasted mushrooms, sugar snap peas, broccolini and cauliflower with tamari sauce, served with steamed white rice

Filet Mignon

10 ounce prime cut, served with vegetable of the day and potatoes au gratin

Lobster Tail

8 ounce lobster tail, served with vegetable of the day and pork fried rice

Dessert: Choice of one

Tahitian Vanilla Ice Cream
Dreamy Dark Chocolate Ice Cream
Key Lime Pie
Chocolate Mousse Pie

Cost: Sunday – Thursday \$56.00 per person / Friday – Saturday \$58.00 per person

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MAI-KAI DRINK PACKAGES

FOR PARTIES OF 20 GUESTS OR MORE

Unlimited Tropical Drinks, Premium Cocktails, House Wine, Imported and Domestic Beer, Sodas and Juices

(Not including Mystery Drink, Pina Passion, Moonkist Coconut and Mara Amu)

1 Hour:	\$30.00 per person
2 Hours:	\$54.00 per person
3 Hours:	\$63.00 per person

Unlimited Pina Coladas, Rum Punch, Standard Cocktails, House Wine, Imported and Domestic Beer, Sodas and Juices

1 Hour:	\$25.00 per person
2 Hours:	\$43.00 per person
3 Hours:	\$53.00 per person

Unlimited House Wine, Domestic Beer, Standard Cocktails, Sodas and Juices

1 Hour:	\$20.00 per person
2 Hours:	\$35.00 per person
3 Hours:	\$44.00 per person

Non Alcoholic Drinks:

Unlimited Fruit Punch, Pina Coladas, Sodas, Iced Tea, Coffee, Hot Tea and Juices

1 Hour:	\$13.00 per person
2 Hours:	\$22.00 per person
3 Hours:	\$27.00 per person

Unlimited Sodas, Iced Tea, Juices, Coffee and Hot Tea

Up to 3 hours:	\$8.00 per person
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Unlimited Coffee and Hot Tea

Up to 3 hours:	\$5.00 per person
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