

SUGAR  BEACH

EVENTS *of* HAWAII

PRIX FIXE MENU

SILVER PLATED

Silver Plated Package - **94**

PASSED APPETIZERS

Select Three

Crispy Smoked Mozzarella, Honey, Figs

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (GF)

Ginger Coconut Chicken Satay, Sweet Chili Sauce

Kalua Pork Pot Sticker, Thai Chili Sauce

Miso Marinated Walu, Sweet Soy, Sushi Rice

Classic Pan Seared Crab Cakes, Avocado Royale

FIRST COURSE

Select One

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF)

Kula Strawberry & Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Baked Brie in Puffed Pastry, Seasonal Local Fruit, Truffle Honey

SECOND COURSE

Select Two

Island Style Chicken, Charred Pineapple Round, Molokai Potato Cubes, Chive Oil

Whiskey Chicken Sauté, Shallot, Dijon, Chive, Cream Sauce, Parsnip Puree, Hearts of Palm Salad, Fried Sage

Miso Marinated Fresh Catch, Shoyu Drizzle, Thai Style Red Quinoa Ancient Grain Medley

Tuscan Marinated Butler's Steak, Shallot Compound Butter, Yukon Gold Potato Puree, Saffron Fried Onions

Silver Plated
INCLUSIONS
Sugar Beach Events
Rolls served with French
Butter, Coffee and
Tea Service



* Silver Plated Package selections are due fourteen days prior to event. No modifications or substitutions.

GOLD PLATED

Gold Plated Package - **100**

PASSED APPETIZERS

Select Four

Kula strawberry, Brie Vol au Vent

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (GF)

Satays (Choice of Chicken or Beef)

Sliders (Choose One- Traditional Beef, Kalua pork, Caprese)

Mini Ruben Sandwich

Bacon Wrapped Ginger Soy Scallop

Macadamia Nut Crusted Prawns, Papaya Chili Sauce

FIRST COURSE

Select One

Kula Strawberry & Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing,
Hydroponic Greens (GF)

Butter Lettuce, Aged White Cheddar, Vanilla Bean Vinaigrette, Cranberries, Toasted Almonds (GF)

Tangle of Kula Greens, Pistachios, Bleu Cheese Stuffed Lychee, Truffle Honey Vinaigrette (GF)

Gold Plated
INCLUSIONS

Sugar Beach Events
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Butter, Coffee and
Tea Service



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GOLD PLATED

SECOND COURSE

Select Two

Stuffed Marinated Chicken Breast, Sundried Tomato, Artichoke, Sweet Basil, Pine Nuts, Creamy Polenta, Basil Powder (GF)

Pork Chop, Mustard Shallot Sauce, Red Onion Salad, Celeriac Puree, Fennel Frond (GF)

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Sesame Crusted Catch, Ginger Lime Truffle Beurre Blanc, Cilantro Gremolata, Charred Lime, Broccoli Puree (GF)

Newport New York Strip Steak ~ Armagnac Sweet Onion Reduction, Gnocchi Ala Romana. Grilled Baby Kula Vegetables

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PLATINUM PLATED

Platinum Plated Package - 110

PASSED APPETIZERS

Select Four

Beet Macaron, Goat Cheese Crema, Citrus Herb Salad (GF)

Mushroom Profiterole, Porcini, Walnuts

Crudo Style Hamachi, Garlic Dust

Olive Oil Poached Mahi Mahi, Cucumber Salsa, Italian Truffle Sabayon (GF)

Classic Crab Cake, Asparagus Royale

Bacon Jam, Brie, Seared Scallop

Sliced Duck Slider, Fig Balsamic, Mustard Glaze, Grilled Onion, Lettuce, Tomato Brioche Bun

Grilled Marinated Lamb Chop, Mint Basil Pesto

FIRST COURSE

Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF)

Honeydew and Arugula Salad, Blackberries, Feta, Citrus Vinaigrette

Burrata, Heirloom Tomatoes, Rocket, Toasted Hazelnuts, Peach Balsamic, Basil Olive Oil (GF)

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PLATINUM PLATED

SECOND COURSE

Select Two

Stuffed Marinated Chicken Breast, Sundried Tomato, Artichoke, Sweet Basil Sauce, Pine Nuts, Creamy Polenta, Basil Powder (GF)

Parmesan, Crab Stuffed Fresh Catch, Piccata, Melted Tomato, Romanesco Cauliflower, Pan Seared Gnocchi

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Tempura Shrimp, Yuzu Basil Glaze, Mint Mousse, Bok Choy Slaw, Sweet Drop Peppers

Heirloom Garlic and Herb Crusted, Port Sauce, Poached Leek and Carrot Puree

Prime Rib, Slow Roasted, Herb Crusted, Au Jus, Fresh Grated Horseradish, Pommes Anna

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WHITE SANDS BUFFET

White Sands Buffet - 84

PASSED APPETIZERS

Select Three

Crispy Smoked Mozzarella, Honey, Figs

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil

Ginger Coconut Chicken Satay, Sweet Chili Sauce

Kalua Pork Pot Sticker, Thai Chili Sauce

Miso Marinated Walu, Sweet Soy, Sushi Rice

Classic Pan Seared Crab Cakes, Avocado Royale

BUFFET

Butter Lettuce, Aged White Cheddar, Vanilla Bean Vinaigrette, Cranberries, Toasted Almonds

Taro Rolls, Honey Butter

Wok Fired Shoyu, Sesame Vegetable Medley

Vegetable Fried Rice, Green Onion, Bean Sprouts

Garlic Mashed Potatoes

Whiskey Chive Chicken

Parmesan Crusted Fresh Catch Piccata OR Blackened Fresh Catch, Mango Chutney

White
Sands Buffet
INCLUSIONS
Sugar Beach Events
Rolls served with French
Butter, Coffee and
Tea Service



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DIAMOND BUFFET

Diamond Buffet - 97

PASSED APPETIZERS

Select Four

Kula strawberry, Brie Vol au Vent

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil

Satays (Choice of Chicken or Beef)

Sliders (Choose One- Traditional Beef, Kalua pork, Caprese)

Mini Ruben Sandwich

Bacon Wrapped Ginger Soy Scallop

Macadamia Nut Crusted Prawns, Papaya Chili Sauce

BUFFET

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF)

Butternut Squash Ravioli, Sage Brown Butter, Shaved Parmesan

Jasmine, Lemongrass Scented Rice

Roasted Kula Vegetables

Herbed Pork Loin, Ginger, Hoisin

Miso Marinated Walu, Sweet Soy Drizzle

New York Strip Steak ~ Armagnac Sweet Kula Onion Reduction

Diamond Buffet
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ACTION STATION

Action Station & includes 2 chefs - 105

FARMER'S MARKET SALAD STATION

Hydroponic Kula Blend from Waipoli Farms (Baby Butter, Junior Romaine, LollaRossa, LollaBionde)

Romaine

Spinach

Michael McCoy Farms Micro Greens, Micro Herbs, Bachelor Buttons, Nasturtiums

Cucumbers, Olowalu Tomatoes

Assorted Salad Accouterment

Sugar Beach Specialty Homemade Dressings - Poppy Seed, Buttermilk Herb, Lilikoi Vinaigrette

COMPOSED SALADS

Charred Ono Farms Organic Tropical Fruit Salad

Hana Beet Salad, Surfing Goat Dairy Goat Cheese

MAHI MAHI STATION

Seared Mahi with a Spiced Tomato Jam served with a Quinoa salad, which includes; Craisins, Arugula & Shallot Vinaigrette

FLAMING PASTA

Add-on Proteins - 5

Plain & Prepared to Order – Gluten Free Pasta Upon Request

Penne with Pancetta, Shaved Parmesan Reggiano, Sherry, Heavy Cream, Green Onions, Chili Pepper Flakes

Proteins: Braised Short Ribs

Duck Confit

Kalua Pork

BBQ Chicken



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