

# Cocktail Party Menu

## Passed Appetizers

*\$10 per person for each selection  
(approximately 3-4 pieces per person for each)*

“BLT” Crostini with Creamy Blue Cheese Spread

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Seasonal Local Goat Cheese with Tomato Confit and Cucumber

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Haleakala Ranch Lamb Spring Roll with Pineapple Dipping Sauce

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Truffled Mushroom Risotto Fritters

\*

Hawaiian Ahi Tuna Tartare with Molokai Sweet Potato Chips

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Keahole Dungenous Crab Stuffed Gougeres

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Braised Maui Cattle Beef with Horseradish Aioli and Watercress

\*

Miniature Kalua Pig Slider with Spicy Cabbage

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Keahole Dungeness Crab Cake with Spicy Remoulade

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Chick Pea and Roasted Garlic Fritters with Surfing Goat Cheese and Tomato Compote

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Seared Ahi Tuna with Daikon and Avocado-Citrus Mousse

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Asian Shrimp Fritters with Coriander Crème Fraiche and Lime

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Minature Kona Lobster “BLT” with Kalua Bacon and Roasted Tomato

**(\$5 supplemental charge)**

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Sesame Seared Ahi Tuna Slider with Pickled Cucumber and Wasabi Mayonnaise





## Platters and Trays

*\$8 per person for each selection*

**A Selection of Artisanal and Farmhouse  
Cheeses with Seasonal Accompaniments**

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**Baked Brie with Seasonal Fruit and  
Macadamia Nuts**

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**Hummus with Grilled Sesame Flatbread &  
Petite Garden Vegetables**

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**Fresh Island Farm Vegetable Presentation  
with House-Made Dips**



Mike Sidney Photography