Cocktail Party Menu

Passed Appetizers

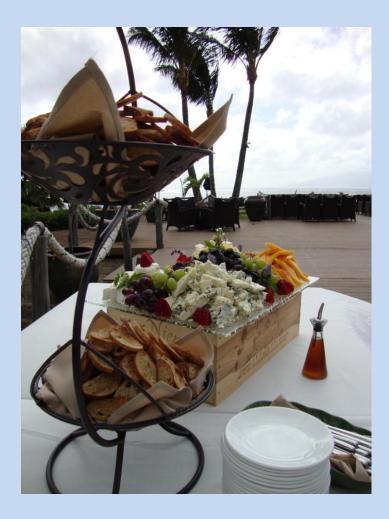
\$10 per person for each selection (approximately 3-4 pieces per person for each)

"BLT" Crostini with Creamy Blue Cheese Spread
Seasonal Local Goat Cheese with Tomato Confit and Cucumber
Haleakala Ranch Lamb Spring Roll with Pineapple Dipping Sauce
Truffled Mushroom Risotto Fritters
Hawaiian Ahi Tuna Tartare with Molokai Sweet Potato Chips
Keahole Dungenous Crab Stuffed Gougeres
Braised Maui Cattle Beef with Horseradish Aioli and Watercress
Miniature Kalua Pig Slider with Spicy Cabbage
Keahole Dungeness Crab Cake with Spicy Remoulade
Chick Pea and Roasted Garlic Fritters with Surfing Goat Cheese and Tomato Compote
Seared Ahi Tuna with Daikon and Avocado-Citrus Mousse
Asian Shrimp Fritters with Coriander Crème Fraiche and Lime

Minature Kona Lobster "BLT" with Kalua Bacon and Roasted Tomato (\$5 supplemental charge)

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

Baked Brie with Seasonal Fruit and Macadamia Nuts

Hummus with Grilled Sesame Flatbread & Petite Garden Vegetables

Fresh Island Farm Vegetable Presentation with House-Made Dips

