

passed appetizers

pricing is per dozen

we suggest a total of four canapés per person with at least one vegetarian selection

fish, meat, poultry

hoisin braised duck breast on spicy wonton chip with pineapple chutney 36

kalua pork potstickers with pickled ginger dipping sauce 32

oyster shooters with kabayaki sauce wasabi foam and malolo caviar 38

ahi poke spoons with ogo gastrique 34

ahi-kampachi poke on a sweet purple potato chip with wasabi sour cream and malolo caviar 34

spicy crab or spicy crab and ahi sliders, on our homemade mini slider rolls 38

braised short ribs and polenta 32

fresh big island hearts of palm with mediterranean ahi salad 34

vegetarian selections

cinnamon brioche with orange fennel marmalade, gorgonzola and watercress 28

roasted eggplant on crostini with vine ripened tomato, kunana feta and kilauea micro basil 26

marinated hamakua mushroom bruschetta with tomato relish and manchego cheese 30

tomato marmalade on crostini with kunana chevre and kilauea micro basil 28

vegetable ratatouille on toasted focaccia with sauce choron 24

stationary pūpūs (appetizers)

we present these ultimate bites of local favorites and traditional pūpūs on tiered marble and china priced by the dozen unless otherwise specified

fish, meat and poultry

fire grilled sugarcane skewered tiger prawns with pineapple kim chee 40
thai chicken shrimp rolls with peanut sauce 33
crab and corn cakes with cool cilantro lime crème fraiche 40
hoisin glazed australian lamb chops 40
crab, spinach and parmesan cheese-stuffed mushrooms 32
fish poke (ahi or ahi-kampachi poke on tiered marble) 5 pp
assorted sushi (presented on tiered marble display or live station) 5 pp
ahi sashimi (with fresh vegetable garnishes and condiments - traditional or seared) 7 pp

vegetarian selections

stuffed mushrooms. roasted vegetables, fennel, spinach and kunana chevre cheese 4 pp
fire grilled vegetables. with kunana feta cheese and edamame, black bean or traditional garbanzo hummus 3 pp
baked brie with roasted garlic. presented with a tropical fruit display and sliced baguettes 5 pp
plantain or banana chips and black bean hummus 3 pp
brie stuffed wontons with papaya marmalade 30

please note that stationary appetizers require a minimum of \$25 per person, or as an accompaniment to a dinner event

plated appetizers

- lobster and mango sugar cane skewers with sweet chili vanilla sauce 16
- lobster or crab summer rolls with nuac cham 15
- kalua pork potstickers with pickled ginger 12
- ahi and kona kampachi poke stack with wasabi aioli 13
- hoisin glazed lamb chops with kimchi pineapple 15
- portabello mushroom and goat cheese ravioli 12
- kabocha pumpkin ravioli with pesto 12
- prosciutto wrapped prawns with roasted pepper and basil aiolis 15
- hamakua mushroom risotto cake 13
- heirloom tomato salad with bocconcini and white balsamic dressing 14
- crispy skin moi with shaved fennel salad 16

salads

gaylord's works with over a dozen local farmers to obtain the freshest island produce

papaya salad

local organic greens, kilauea tomato, avocado, fresh papaya, cucumber
tossed in our famous house made papaya seed dressing 9

summer roasted beet salad

red and golden beets, orange sections, frisée, organic local greens, blood orange dressing,
and kunana dairy chevre 11

caesar salad

with polenta bread croutons and parmigiano reggiano 9

mediterranean salad

fresh kauai greens, kalamata olives, island chevre, roasted red peppers
in white balsamic vinaigrette 10

hoio and hearts of palm salad

lawai fern shoots, big island hearts of palm, kilauea tomato, maui onions and fresh ginger in a light
shoyu dressing 12

entrées

gaylord's prime rib au jus, red bliss potatoes and seasonal vegetable 30

grilled flat iron steak with warm couscous salad, avocado and tomato, chimichurri 28

filet mignon with passion fruit madagascar sauce 30

free range chicken breast with lemony orzo, grand marnier veal reduction 25

grilled vegetable penne with marinara, pesto and fresh mozzarella 20

hibachi salmon or seasonal local water fish on sea asparagus salad with coconut rice and kabayaki glaze 26

flame grilled opakapaka or seasonal fish with meyer lemon aioli and warm couscous salad 34

seasonal fish on watercress poke salad, lemongrass steamed rice and sriracha 32

olive oil poached local water fish, crab and fennel risotto 30

cider brined center cut pork rack with applewood smoked bacon veal reduction, potato pavé 32

combination entrées

filet mignon and sugar cane tiger prawns with sweet peppercorn veal reduction 38

filet mignon and grilled lobster tail or sugar cane skewered jumbo prawns with crab and fennel risotto and fresh asparagus 45

flat iron steak with fresh opakapaka or seasonal local fish with sundried tomato polenta and artichoke olive relish 42

free range chicken breast and sugar cane grilled jumbo prawns 34

slow roasted prime rib and lobster tail with red bliss basil potatoes and island fresh vegetable 45

stations

stations are priced per person, and can be combined with passed and stationary appetizers, or as a reception item prior to dinner

risotto stations

keauhou lobster 10
hamakua mushroom 6
kona crab and fennel 8

carving stations

prime rib 10
beef tenderloin 12
pork loin 10
baron of beef (for parties of 75 or more) 8
flat iron steaks 10

pasta stations

penne with roasted vegetables, olive oil, fresh herbs and fresh mozzarella 7
lobster and hamakua mushroom rigatoni 10
farfalle with chicken, sundried tomato, artichoke heart and gorgonzola cheese 8
lemon orzo with chicken breast, pancetta sundried tomato and sundried olives 8

please note that reception stations require a minimum of \$25 per person, or as an accompaniment to a dinner event

desserts

lemon pound cake with fresh berries 8
lilikoi torte with chocolate ganache 9
fried chocolate truffles with lappert's vanilla bean ice cream 10
warm macadamia nut torte 9
banana cream pie with coconut crust 8
chocolate decadence with crème anglaise and raspberry purée 9

select your own prix fixe menu

from the following guest favorites

- 1 salad, 1 main course, 1 dessert 46
- 1 appetizer, 1 main course, 1 dessert 50
- 1 appetizer, 1 salad, 1 main course 50
- 1 appetizer, 1 salad, 1 main course, 1 dessert 56

appetizers

chicken and shrimp summer rolls with nuac cham
kalua pork potstickers with pickled ginger
ahi poke stack with wasabi aioli and malolo caviar
hamakua mushroom risotto cake
heirloom tomato salad with bocconcini and white balsamic dressing
crab and corn cakes with cool cilantro lime crème fraiche

salads

papaya salad
local organic greens, kilauea tomato, avocado, fresh papaya, cucumber
tossed in our famous house made papaya seed dressing
roasted beet salad
red and golden beets, orange sections, frisée, organic local greens,
blood orange dressing, and kunana dairy chevre
caesar salad with polenta bread croutons and parmigiano reggiano

entrées

gaylord's prime rib au jus, red bliss potatoes and seasonal vegetable
free range chicken breast with lemony orzo, grand marnier veal reduction
grilled vegetable penne with marinara, pesto and fresh mozzarella
hibachi salmon on sea asparagus salad with coconut rice and kabayaki glaze
flame grilled opakapaka or seasonal fish with meyer lemon aioli and warm couscous salad
seasonal fish on watercress poke salad, lemongrass steamed rice and sriracha

desserts

lemon pound cake with fresh berries
warm macadamia nut torte
banana cream pie with coconut crust
chocolate decadence with crème anglaise and raspberry purée