



Event Lunch Menu

TWO COURSE \$45

THREE COURSE \$55

FOUR COURSE \$65

STARTERS (CHOOSE ONE)

MARKET OFFERING SOUP (FOR GROUPS OF 24 OR FEWER)

KONA COLD LOBSTER AND LUMP CRAB CAKES

Avocado, Watercress, Salsa Verde

KALUA PIG AND SWEET ONION QUESADILLA

House-made Kim Chee, Mango Chili Sauce

SMOKED HANAIEI TARO HUMMUS (V)

Kauai Fresh Farms Cucumber, Grape Tomato, Local Radish, Sweet Potato Chips

AHI GINGER POKE

Crushed Avocado, Ogo, Maui Onion, Molokai Sweet Potato Chips

FRESH HAWAIIAN FISH CEVICHE (GF)

A.I. Farms Tahitian Lime, Shaved Young Coconut, Cucumber, Jalapeno, Cilantro



SALADS (CHOOSE ONE)

PETER'S ORIGINAL CAESAR SALAD

Hirabara Farms Baby Romaine, Fried Green Tomato Croutons

HIRABARA FARMS GREENS (GF)(V)

Local Cucumber, Vine-Ripened Tomato, Good Olive Oil, Lime

WARM GOAT CHEESE & ARUGULA

Kunana Dairy Chèvre, Kula Strawberries, Sweet Onion, Strawberry Vinaigrette

BEET AND BLUE CHEESE (GF)

Point Reyes Blue Cheese, Orange, Spiced Macadamia Nuts, Herbs, Buttermilk Dressing

FRESH LOBSTER, AVOCADO, TOMATO (GF) (\$10 SUPPLEMENTAL CHARGE)

Keahole Lobster, Fennel, Arugula, Sweet Onion, Chili Lime Vinaigrette

ENTREES (CHOOSE TWO)

FRESH FROM THE SEA | TROLL CAUGHT & SUSTAINABLY HARVESTED SEAFOOD

SEARED AHI TUNA STEAK

Jalapeno Mashed Potatoes, Cucumber Namasu, Soy Ginger Butter Sauce

MACADAMIA NUT CRUSTED KAMPACHI

Sake Mushroom Reduction, Moloa'a Green Beans with Chili Peppers

GRILLED MAHI MAHI

Crushed Avocado Toast, Tomato Jam, Arugula, Chili Lime Vinaigrette

BUTTER POACHED KEAHOLE LOBSTER (\$25 SUPPLEMENT CHARGE)

From Cold Keahole Waters, Lemon, Butter, Jalapeno Whipped Potatoes

FROM THE LAND | RANGE FED & SUSTAINABLY RAISED MEATS

USDA PRIME FILET MIGNON OF BEEF (GF)

Garlic Whipped Potatoes, Chili Garlic Broccoli, Marinated Tomatoes

ROASTED KANESHIRO PORK

Local Style, Pohole, Tomato, Sweet Onion, Hapa Rice, Bok Choy

HANAIEI TARO CAKES (GF)

Local Squash, Hamakua Mushroom, OK King Farms Chard, Tomato Garlic Sauce

DESSERT (CHOOSE ONE)

KAUAI'S BEST TROPICAL FRUIT PLATE (GF)

Mixed Tropical Fruit & Fresh Fruit Sorbet

FLOURLESS HAWAIIAN CHOCOLATE CAKE (GF)

Chocolate Sauce, Whipped Cream, Fresh Kula Strawberries, Vanilla Ice Cream

MAUI GOLD PINEAPPLE & MACADAMIA NUT BREAD PUDDING

Local Vanilla Ice Cream

LILIKOI POSSET (GF)

Whipped Cream, Strawberry

FAMILY STYLE MALASADAS

(PARTIES OF 20 OR FEWER/\$2 SUPPLEMENT PER PERSON)

Hawaiian Chocolate Coffee Sauce



MENU GUIDELINES

- All menus and prices are subject to change, without notice, at any time due to product availability.
- All prices are per person, plus tax and 20% service charge.
- All beverages are charged based on consumption plus tax and 20% service charge.
- A 2% Kitchen Surcharge will be added to all food items & distributed to kitchen staff based on hours.
- Groups of 15 or less may order from the dinner menu a la carte. Groups over 15 must pre-select a coursed menu. Even if your group is 15 or less, we strongly recommend that you pre-select your menu as this helps expedite service. The surcharges for choices do not apply to groups of 15 or less.
- Prices for plated menus include one item for each starter, salad and dessert course and two items for entrées. If you would like to offer your guests the choice of multiple entrées, there is a \$10 surcharge for each additional choice. For starters, salads, or desserts, there is a \$5 surcharge for each choice offered. These surcharges are charged based on your full guest count.
- Some items are subject to a supplement charge based on cost and seasonal availability.
- Your designated server(s) will take guests' orders from your pre-selected menu on the night of the event. If you would like to provide entrée counts in advance, we ask that you provide these one week prior with color-coded seating cards for each guest. This will help to expedite service. There is no difference in pricing if you provide entrée counts in advance.
- Children's menus are available upon request (10 years or younger).
- If there are vegetarians in your group, we can provide a vegetarian option to them without surcharge. This will not be printed on the pre-selected menu.
- Gluten free (gf) and vegan (v) items are notated.
- Custom printed menus are included with set menu on-site events. For a la carte menus, custom printed menus are available for a fee of \$5.00 per person.

PLEASE CONTACT RICK LANG, GENERAL MANAGER, FOR PRICING ON BUYOUTS OF THE LANAI
OR THE ENTIRE RESTAURANT: RICK@MERRIMANSHAWAII.COM