



Premier Events...A Step Above
Banquet Menus

Price List Prices are per person unless specified otherwise

Aloha Kakahiaka ~ Good Morning Breakfast Buffets

Continental Breakfast Buffet	\$14.95
The King's Breakfast Buffet	\$25.95

Breakfast Enhancements

Bagels and cream cheese	\$3.00
Biscuits and country-style gravy	\$3.00
Island fried rice	\$3.00
Cheese blintzes	\$3.00

Plated Breakfast Entrées

Eggs Benedict	\$22.50
Scrambled Eggs	\$23.95
Lox and bagels	\$23.95

Breakfast entrées include: Pineapple, guava and orange juices,
sliced seasonal and island fruits and Hawaiian Isle Kona Coffee and tropical flavored teas

<i>Snacks Buffet</i>	\$12.50
-----------------------------	----------------

Beverages Ala Cate

Hawaiian Isle Kona Coffee and Decaffeinated Coffee	\$45.00 per gallon
Tropical flavored teas	\$45.00 per gallon
Iced tea & iced Hawaiian Isle Kona Coffee	\$45.00 per gallon
Pineapple, guava and orange juices	\$22.00 per gallon
Cranberry, grapefruit, and tomato juices	\$22.00 per gallon
Assorted soft drinks	\$3.00 each
Mineral water	\$3.00 each
Bottled water	\$3.00 each
Starbucks Frappuccino	\$4.75 each
Gatorade	\$4.75 each
Arizona teas	\$4.75 each
Red Bull energy drinks	\$4.75 each
Sobe energy drinks	\$4.75 each

Sweeties Ala Cate

Assorted homemade muffins	\$30.00 per dozen
Freshly baked croissants	\$30.00 per dozen
Varied Danishes	\$30.00 per dozen
Bagels and cream cheese	\$30.00 per dozen
Mango or banana nut bread	\$30.00 per dozen
Chocolate chip, oatmeal, peanut butter, and Macadamia nut cookies	\$30.00 per dozen
Homemade fudge brownies	\$30.00 per dozen

Prices in effect from 10/01/09 – 09/31/10 and subject to change without notice
20% service charge and 4.166% Hawaii State Tax Added to All Pricing

Premier Events...A Step Above
Banquet Menus

Aloha Awakea ~ Good Day Lunch Buffets

Wailuku Lunch Buffet	\$32.25
Waiehu Lunch Buffet	\$34.95
Waikapū Pulehu Lunch Buffet	\$32.95
Waihe'e Lunch Buffet	\$34.95

Lunch Ala Carte ~ Three course minimum

Soup or Salad

Sweet corn chowder	\$8.95
Creamy Ha'iku tomato bisque	\$8.95
French Maui onion	\$8.95
Mediterranean Greek	\$8.95
Upcountry Greens	\$8.95
Traditional Caesar	\$8.95

Ali'i Salads or Sandwiches

Caesar with seared Hawaiian Ahi	\$18.95
Caesar with seared Shrimp	\$18.95
Caesar with seared Chicken	\$18.95
Original Chef's salad	\$18.95
Hoisin Chicken salad	\$18.95
Grilled volcano spiced chicken on Ciabatta	\$18.95
Fresh island fish on a Hoagie	\$18.95
<i>Sandwiches served with potato chips</i>	

Specialty Entrées

Wok seared wild Alaskan salmon with tomato compote	\$24.95
Macadamia nut crusted chicken breast and maple cream	\$24.95
Crusted fresh herb Panko Mahimahi with cilantro beurre blanc	\$24.95
Sirloin of Beef brochette, Porcini mushrooms and Kula onions	\$24.95
Grilled Tofu and vegetable Napoleon	\$24.95

Desserts

Raspberry cheese cake	\$8.95
Macadamia nut cream pie	\$8.95
Granny Smith Apple almond tartlet	\$8.95
Cookie ice cream sandwich	\$8.95



Premier Events... A Step Above
Banquet Menus

Pupu Buffet Menus

Pupu Special ~ Offered only with Lunch or Dinner Buffet's	\$12.95
Eurasian Pupu Buffet	\$31.95
Pacific Rim Pupu Buffet	\$34.95
Ali'i Pupu Buffet	\$45.95

Chilled Pupu Ala Carte ~ Priced Per Piece

Assorted Nigiri sushi	\$4.00
Maki sushi	\$3.50
Chilled jumbo prawns and zesty cocktail sauce	\$3.25
Shrimp summer rolls with sweet Thai chili dip	\$3.00
Smoked salmon rose with cream cheese, capers, & red onions	\$3.50
Seared Hawaiian Ahi with wasabi aioli on toasted rye	\$3.50
Curried petite shrimp on cucumber rounds	\$3.50
Kula strawberries and brie on toasted rye	\$3.50
Roasted bruchetta with garlic cream & Italian salsa	\$3.00
Fresh Pacific Northwest oysters on-the-half-shell	\$3.50
Pacific Northwest crab claws	\$4.25

50 piece minimum per order

Hot Pupu Ala Carte ~ Priced Per Piece

Crab cakes with Lilikoi aioli	\$3.50
Coconut shrimp with upcountry orange marmalade	\$3.50
Vegetable spring rolls with sweet Thai chili dip	\$3.50
Volcano spiced Pacific scallops with citrus beurre blanc	\$3.50
Original Singapore chicken Satay with peanut sauce	\$3.00
Artichoke fritter with spicy chili béarnaise	\$3.00
Mushrooms stuffed with roasted vegetables parmesan cheese	\$3.00
Spicy Buffalo wings with cool Ranch dressing	\$3.00
Roasted pork loin with citrus marmalade glaze	\$3.00
Crispy pork lumpia	\$3.00
Teriyaki beef Yakitori	\$3.50

50 piece minimum per order

Prices in effect from 10/01/09 – 09/31/10 and subject to change without notice
20% service charge and 4.166% Hawaii State Tax Added to All Pricing



Premier Events... A Step Above
Banquet Menus

Chilled Pupu Platters ~ 50 guests minimum order

Fresh seasonal fruits with Lilikoi crème anglaise	\$180.00
Garden fresh vegetable crudités with ginger-chili cream	\$180.00
Double cream baked brie with caramelized Macadamia nut dip	\$300.00
Domestic and imported cheese display	\$350.00
Fresh Hawaiian Ahi poke ~ Maui onions, Ha'iku tomatoes, scallions and Ogo	\$275.00

Carved Pupu Platters ~ 50 guests minimum order

Roasted peppered strip loin of beef serves 50 guests	\$500.00
Prime Rib of Beef serves 50 guests	\$450.00
Steamship Round of beef serves 120 guests	\$650.00
Roasted turkey serves 50 guests	\$300.00
Roasted whole pig (Lechon) serves 100 guests	\$1,000.00
Oven roasted filet mignon serves 25 guests	\$300.00

\$150.00 Chef Attendant fee for carved items

50 piece minimum per order



Premier Events... A Step Above
Banquet Menus

Aloha Ahiahi ~ Good Evening Dinner Buffets

Haleakalā Dinner Buffet	\$44.95
Luau Dinner Buffet	\$40.95
Hale Mahina Dinner Buffet	\$41.95
Moana Dinner Buffet	\$54.95
Punahale Dinner Buffet	\$39.95
Malihini Dinner Buffet	\$42.75

Dinner Ala Carte ~ Three course minimum

Pupu

Seared rosemary skewered jumbo shrimp	\$10.95
Crab cakes with curried cream and sweet Thai chili	\$10.95
Scallops and wilted spinach saffron aioli	\$10.95
Sautéed Gyoza and water cress with sweet shoyu beurre blanc	\$10.95

Soup

Pacific lobster bisque	\$8.95
Baked Maui onion soup with Gruyere and Provolone cheeses	\$8.95
Ma'alea seafood chowder	\$8.95
Cream of wild mushroom	\$8.95
Potato and leek	\$8.95

Salad

Organic Upcountry baby greens with fresh orange mirin vinaigrette	\$11.95
Hearts of Romaine, Kalamata olives, crumbled Feta cheese, cucumbers, Ha'iku tomatoes and fresh herb vinaigrette	\$11.95
Ha'iku tomatoes and fresh mozzarella with home-grown Waikapū basil and extra-virgin olive oil and balsamic syrup drizzle	\$11.95

Entrées Mauka

Roasted Choice strip loin of beef beurre rouge, grilled garden vegetables and Waikapū herb roasted potatoes	\$42.95
Filet mignon with Shitake mushroom stew and pinot noir reduction with fresh asparagus spears, and whipped Yukon Gold potatoes	\$45.95
Pan seared veal chops and Portobello mushrooms, Chef's vegetable du jour, Marsala demi glaze and Maui onion potato cakes	\$51.95
Maui onion crusted rack of lamb with Lahaina mango chutney, Kula vegetables, and garlic mashed potato	\$48.95
Macadamia nut crusted boneless chicken breast with beurre noisette, sautéed Haricover and Jasmine rice	\$35.95

Prices in effect from 10/01/09 – 09/31/10 and subject to change without notice
20% service charge and 4.166% Hawaii State Tax Added to All Pricing

Premier Events...A Step Above
Banquet Menus

Dinner Ala Carte ~ Three course minimum (continued)

Entrées Makai

Steamed fresh Opakapaka with ginger, cilantro, and Shiitake mushrooms served with stir-fried rice	\$42.95
Big Island Macadamia nut crusted fresh island Mahimahi with Kiffer lime Beurre Blanc and wild rice	\$36.95
Volcano spiced jumbo shrimp with rice pilaf and saffron butter	\$43.95
Baked Pacific lobster tail with angel hair pasta, sautéed Kula vegetables and drawn butter	Market price

Mauka~Makai Combinations

Grilled filet mignon and baked lobster tail	Market price
Grilled filet mignon and jumbo shrimp scampi	\$52.00
Grilled filet mignon and Macadamia nut crusted fresh island fish	\$48.00

Vegetarian Selections

Roasted vegetable Napoleon and tomato coulis with steamed brown rice	\$35.00
Medallions of roasted eggplant, Maui onions and Portabella mushrooms with garlic risotto	\$35.00

Desserts

Kula strawberry shortcake with Amaretto salsa	\$9.95
Lilikoi cheesecake with triple fruit sauce	\$9.95
Decadent Big Island chocolate cake	\$9.95
Granny Smith Apple Almond tartlet	\$9.95

Custom menus

Upon request, our executive Chef will personally customize a menu for you

Enhancements

Custom ice carving	<i>Starting at:</i> \$550.00/block
Floral centerpieces	\$ 55.00 each
Specialty floor length linens and overlays	\$ 35.00 per table

Additional Service Fees

Butler Passed Hors D'oeuvres	\$.50 per piece
Chef Attendant	\$150.00 per Chef
Beverage Attendant	\$ 50.00/ 2 hours
Bartender	\$150.00ea./ 1 st 2 hours

(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities)

Prices in effect from 10/01/09 – 09/31/10 and subject to change without notice
20% service charge and 4.166% Hawaii State Tax Added to All Pricing

Premier Events...A Step Above
Banquet Menus

Beverages

Well Cocktails

Finlandia Vodka	Bombay Gin	Bacardi White Rum
Hana Bay Dark Rum	Sauza Gold Tequila	Jim Beam Bourbon
Canadian Club Whiskey	Christian Brothers Brandy	J&B Scotch

Premium Cocktails:

Absolut Vodka	Absolut Mandrin Vodka	Absolut Vanilia Vodka
Absolut Peppar Vodka	Ketel One Vodka	Ketel One Citron Vodka
Stolichnaya Vodka	Bombay Sapphire Gin	Tanqueray Gin
Captain Morgan Spiced Rum	Meyers Platinum Rum	Meyers Dark Rum
Parrot Bay Coconut Rum	Seagrams VO Whiskey	Chivas Regal Scotch
Dewars White Label Scotch	Bushmills Irish Whiskey	Courvoisier Cognac

Platinum Cocktails:

Belvedere Vodka	Grey Goose Vodka	Makers Mark Bourbon
Dewars White Label Scotch	Crown Royal Whiskey	Remy VSOP Cognac

Cordials:

Amaretto di Saronno	Baileys Irish Cream	Chambord
Cointreau	Frangelico	Godiva White Chocolate
Godiva Dark Chocolate	Godiva Caramel	Grand Mariner
Harvey's Bristol Cream	Kahlua	Midori
Southern Comfort		

Premier:

Glenlivet Scotch 12 yr.	Herradura Anejo Tequila	Martel Cordon Bleu Cognac
Macallan Scotch 12 yr.	Patron Silver	

Hosted Bars

Includes Well cocktails, House wines, domestic and imported beers, juices, soft drinks, and bottled water

Pricing for hosted bar packages are available on request



Premier Events... A Step Above
Banquet Menus

Beverages

	<u><i>Hosted</i></u>	<u><i>No Host</i></u>
Well Cocktails	\$4.50	\$6.00
Premium Cocktails	\$5.50	\$7.00
Platinum Cocktails	\$6.50	\$8.00
Cordials	\$6.50	\$8.00
Premier	\$8.00-\$12.00	\$10.00-\$15.00
Mai Tai	\$10.00	\$12.00
Domestic Beer	\$3.50	\$5.00
Imported Beer	\$4.50	\$6.00
Hawaiian Beer	\$4.50	\$6.00
Fresh Juices	\$3.00	\$4.00
Soft Drinks	\$2.00	\$3.00
Mineral Water	\$2.00	\$3.00
Bottled Water	\$2.00	\$3.00

Starting at:

Wine by-the-glass	\$6.00	\$7.00
Champagne by-the-glass	\$6.00	\$7.00
Wine by-the-bottle	\$24.00	\$32.00

MMK Maui L.P. offers an extensive wine list. Selection from our list shall be requested two (2) weeks prior to your event.

Domestic Beer ~ ½ Keg	\$175.00 (approximately 80 drinks)
Domestic Beer ~ Full Keg	\$325.00 (approximately 160 drinks)
Imported Beer ~ Full Keg	Prices available upon request

Champagne Punch	\$50.00 per gallon
Rum Punch	\$50.00 per gallon
Fruit Punch	\$35.00 per gallon

Beverage Attendant	\$ 50.00/ 2 hours
Bartender	\$150.00ea./ 1 st 2 hours

(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities)

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources.

Prices in effect from 10/01/09 – 09/31/10 and subject to change without notice
20% service charge and 4.166% Hawaii State Tax Added to All Pricing

