

Peohe's[®]

A CHART HOUSE RESTAURANT



SPECTACULAR
WATERFRONT
VIEWS

COCKTAIL RECEPTIONS

(Prices listed are per piece) Minimum 30 pieces. | For private events with a reception area.



COLD HORS D'OEUVRES

GARDEN VEGETABLE CRUDITÉS WITH ROQUEFORT DIP
IMPORTED & DOMESTIC CHEESES WITH CRACKERS & BAGUETTES
CHILLED ARTICHOKE DISPLAY WITH LEMON BASIL AIOLI
FRESH FRUIT DISPLAY
SMOKED SALMON CANAPÉS
POACHED JUMBO GULF SHRIMP WITH COCKTAIL SAUCE
HEIRLOOM BURRATA & CRUDO SKEWERS
GRILLED VEGETABLE PLATTER WITH HUMMUS AND PITA
SUNSET BEETS WITH TRUFFLE GOAT CHEESE

HOT HORS D'OEUVRES

JERK SPICED BEEF SATAY SKEWERS
COCONUT CRUNCHY SHRIMP WITH DIPPING SAUCE
THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE
JUMBO SCALLOPS WRAPPED IN APPLE SMOKED BACON
MINI SHRIMP BROCHETTE
BEEF BROCHETTE
CHICKEN SPRING ROLLS WITH DIPPING SAUCE
VEGETABLE SPRING ROLLS WITH DIPPING SAUCE
KAHLUA PULLED PORK SLIDERS, HULI HULI SAUCE
PRIME RIB SLIDERS, CREAMY HORSERADISH SAUCE

SPECIALTY STATIONS

BAKED DOUBLE CREAM BRIE BAKED IN A PUFF PASTRY
(Service for 40 or less)
BAKED DOUBLE CREAM BRIE BAKED IN A PUFF PASTRY
(Service for 80 or less)
PLANKED NORWEGIAN SALMON
(Service for 30)

Vegetarian, Vegan and Gluten-Sensitive Options are available upon request.

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Pricing above does not include a mandatory 5% Banquet Fee, applicable taxes, or gratuity provided for your service staff.

PEOHE'S APPETIZERS

Complement your meal with one of our house favorite appetizers, or create your own combination.
Served once guests are seated at their dining tables. Most serve up to 3 guests.



COCONUT CRUNCHY SHRIMP, WITH THAI CHILI SAUCE

SHRIMP COCKTAIL, TANGY COCKTAIL SAUCE

THAI CHICKEN SPRING ROLLS, THAI CHILI SAUCE

MAUI STYLE ONION RINGS, HOMEMADE CHIPOTLE CATSUP

PUPU PLATTER (Serves 3-4)

4 pcs. Lobster California Roll, 3 pcs. Shrimp Cocktail,
3 pcs. Coconut Crunchy Shrimp, 2 pcs. Thai Chicken Spring Rolls, Tuna Poke Stack



SOUPS & SALADS

(Select two)

OR Choose soup **AND** salad for an additional 8.00 per guest.

PEOHE'S FAMOUS LOBSTER BISQUE

PEOHE'S SALAD

Field greens, mandarin oranges and candied walnuts, orange-ginger vinaigrette

GARDEN SALAD

Mixed greens and assorted garden vegetables

CAESAR SALAD

Romaine, fresh grated Parmesan and croutons

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LUNCH ENTRÉES

Entrée prices include cup of soup or small salad, entrée, dessert and coffee/iced tea service.
Seafood selections and preparations vary – please inquire at time of menu planning.

(SELECT THREE)



SLOW ROASTED CHICKEN, MUSHROOM MERLOT SAUCE, GARLIC MASHED POTATOES

BLACKENED SALMON WITH TROPICAL FRUIT SALSA, COCONUT GINGER RICE

COCONUT CRUNCHY SHRIMP, THAI CHILI SAUCE, COCONUT GINGER RICE

LOBSTER & SHRIMP ROLL, FRENCH FRIES

PRIME RIB OF BEEF, GARLIC MASHED POTATOES

GRILLED CHICKEN SANDWICH WITH SWISS CHEESE, FRENCH FRIES

SEAFOOD COBB SALAD

BLACKENED SALMON CAESAR SALAD

SESAME CRUSTED SALMON, SZECHWAN VEGETABLES, THAI PEANUT AND GINGER SAUCE

DESSERTS

Included in lunch entrée package prices

(SELECT TWO)

KEY LIME PIE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CHOCOLATE RIPPLE MUD PIE (COFFEE ICE CREAM PIE)

DOUBLE CHOCOLATE MOUSSE CAKE

FRESH BERRIES

LAVA ICE (MANGO SORBET)

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“ MAUI ”



FAMILY-STYLE APPETIZER

PUPU PLATTER (1 per 4 guests)

A selection of our house favorite hors d' oeuvres

1ST COURSE SELECTIONS

LOBSTER BISQUE

Finished with whole butter, sherry and fresh lobster

- OR -

GARDEN SALAD

Mixed greens with an assortment of fresh garden vegetables

ENTRÉE SELECTIONS

BLACKENED SALMON WITH TROPICAL FRUIT SALSA, COCONUT GINGER RICE

Coated with blackening spices and topped with tropical fruit salsa made of mango, red bell pepper and pineapple

- OR -

COCONUT CRUNCHY SHRIMP, THAI CHILI SAUCE, COCONUT GINGER RICE

Tempura battered, rolled in coconut and bread crumbs, and deep-fried

- OR -

PRIME RIB OF BEEF, GARLIC MASHED POTATOES

Grilled to a perfect medium, served with au jus and creamy horseradish

DESSERT SELECTIONS

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Creamy cheesecake infused with raspberries and creamy white chocolate

- OR -

CHOCOLATE RIPPLE MUD PIE

Coffee flavored ice cream, chocolate cookie crust, topped with chocolate fudge sauce

COFFEE OR ICED TEA

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“KA’ANAPALI”



1ST COURSE SELECTIONS

LOBSTER BISQUE

Finished with whole butter, sherry and fresh lobster

- OR -

PEOHE’S SALAD

Field greens tossed in orange-ginger vinaigrette, with mandarin oranges and candied walnuts

ENTRÉE SELECTIONS

GRILLED CHICKEN SANDWICH WITH SWISS CHEESE

Tomato, arugula & basil pesto on a pretzel bun

- OR -

BLACKENED SALMON CAESAR SALAD

Fresh salmon blackened and served on top of our traditional Caesar Salad

- OR -

SLOW ROASTED CHICKEN

Fresh fennel and thyme, wild mushroom merlot sauce

DESSERT SELECTIONS

LAVA ICE

Mango sorbet

- OR -

CHOCOLATE RIPPLE MUD PIE

Coffee flavored ice cream, chocolate cookie crust, chocolate cookie crust, topped with chocolate fudge sauce

COFFEE OR ICED TEA

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BEVERAGES, LIQUOR AND OPTIONS



ON CONSUMPTION

Guests may order non-alcoholic and alcoholic beverages charged to the master check, based on consumption. The host may also select specific bottles of white and red wine to be poured tableside, and charged on consumption. 2Peohe's opens and pours bottled wine "as needed".

"AVERAGE" LIQUOR AND BEVERAGE PRICES

COCKTAILS | SPECIALTY & PREMIUM | CORDIALS

BEER | SODAS | JUICES

MINERAL WATERS SM./LG | SPECIALTY MOCKTAILS

HOURLY PACKAGES

**** AVAILABLE ONLY FOR PRIVATE EVENTS MEETING A SET FOOD AND BEV. MINIMUM ****

Charged to banquet check - per person, by the hour. Liquors are selected by Peohe's.

There are no "shots" or cordials included in the packages. Guests order 1 drink at a time with valid I.D.

Cocktail packages start & end according to contracted event start and end times. Wines are not poured tableside during dinner service for cocktail packages. Guaranteed guest counts apply to cocktail packages.

BEER & HOUSE WINE*

**BEER, HOUSE WINE*,
PREMIUM COCKTAILS**

**BEER, HOUSE WINE*,
WELL-BRAND COCKTAILS**

**BEER, HOUSE WINE*,
DELUXE COCKTAILS**

Peohe's adheres to all liquor laws. No intoxicated or under-aged persons will be served alcoholic beverages. Pricing above does not include a mandatory 5% Banquet Fee, applicable taxes, or gratuity provided for your service staff.