

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 SLIDES, 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 CHILLI 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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DINNER ENTRÉES

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

(SELECT THREE)



SESAME CRUSTED SALMON

Fresh Atlantic salmon, sautéed in a ginger sauce with Szechwan vegetables and Thai peanut sauce

SLOW ROASTED CHICKEN

Fresh fennel and thyme, wild mushroom merlot sauce, served with garlic mashed potatoes

HAWAIIAN AHI (Premium-grade Yellowfin Tuna)

Char-grilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce and Furikake rice

HALIBUT MAI'A

Sautéed with bananas, macadamia nuts and Frangelico, served with coconut ginger rice

COCONUT CRUNCHY SHRIMP, THAI CHILI SAUCE

Jumbo shrimp dipped in coconut and breadcrumbs, and deep fried, served with coconut ginger rice

FILET MIGNON

Char-grilled to a perfect medium and served with garlic mashed potatoes

FILET MIGNON & AUSTRALIAN LOBSTER TAIL

-7 - 8 ounce Filet Mignon & 7 - 8 ounce Australian Lobster Tail,
served with 3 Potato Garlic Mash, drawn butter

PEOHE'S LOBSTER TAIL

Lobster Tail served with drawn butter, lemon, roasted fingerling potatoes & grilled broccolini

PRIME RIB OF BEEF

Slow-roasted to a perfect medium, served with au jus and horseradish & garlic mashed potatoes

NEW YORK SIRLOIN STEAK

Char-grilled to a perfect medium and served with garlic mashed potatoes

GRILLED SWORDFISH WITH TROPICAL FRUIT SALSA, COCONUT GINGER RICE

Fresh swordfish, grilled and topped with our chef's tropical fruit salsa including pineapple, mangos and red bell pepper

CHILEAN SEA BASS PINOT NOIR

Grilled and served with Pinot Noir sauce, asparagus and garlic mashed potatoes

ADDITIONAL SIDE DISHES

Each side dish serves 2-3 people

STEAMED ASPARAGUS | 3 POTATO GARLIC MASH | BRUSSELS SPROUTS | LOBSTER MAC & CHEESE

DESSERTS

(SELECT TWO)

KEY LIME PIE - An original Caribbean recipe made with authentic Key Lime juice

WHITE CHOCOLATE RASPBERRY CHEESECAKE - Creamy cheesecake infused with white chocolate & raspberries

CHOCOLATE RIPPLE MUD PIE - Coffee flavored ice cream, chocolate cookie crust, topped with chocolate fudge sauce

DOUBLE CHOCOLATE MOUSSE CAKE - A duet of rich dark and white chocolate mousse in a cookie crust

FRESH SEASONAL BERRIES - Topped with homemade whipped cream

LAVA ICE (Fresh Mango Sorbet)

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SAMPLE DINNER MENU | FOR UP TO 60 GUESTS

“ THE WAVE ”



APPETIZER

THAI CHICKEN SPRING ROLLS, THAI CHILI SAUCE

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

GRILLED SWORDFISH WITH TROPICAL FRUIT SALSA

Grilled and topped with a blend of pineapple, mango and red pepper salsa and coconut ginger rice

- OR -

COCONUT CRUNCHY SHRIMP, THAI CHILI SAUCE

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

- OR -

PRIME RIB OF BEEF

Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish, garlic mashed potatoes

- OR -

SLOW ROASTED CHICKEN

Fresh fennel and thyme, wild mushroom merlot sauce, garlic mashed potatoes

DESSERT SELECTIONS

CHOCOLATE RIPPLE MUD PIE

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

- OR -

LAVA ICE

Mango fruit sorbet

COFFEE AND HOT TEA SERVICE

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SAMPLE DINNER MENU | FOR UP TO 60 GUESTS

“CORONADO BAY”



FAMILY-STYLE APPETIZER

PUPU PLATTER (1 per 3 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

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

Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish

- OR -

SLOW ROASTED CHICKEN, GARLIC MASHED POTATOES

Fresh fennel and thyme, wild mushroom merlot sauce

DESSERT SELECTIONS

LAVA ICE

Mango fruit sorbet

- OR -

FRESH BERRIES

Served with homemade whipped cream

COFFEE AND HOT TEA SERVICE

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“THE BIG KAHUNA”



APPETIZER

COCONUT CRUNCHY SHRIMP, THAI CHILLI SAUCE

Jumbo shrimp rolled in coconut and breadcrumbs, and deep fried

SOUP

(Each guest)

LOBSTER BISQUE

Finished with whole butter, sherry and fresh lobster

SALAD

(Each guest)

PEOHE'S SALAD

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

ENTRÉE SELECTIONS

SESAME CRUSTED SALMON, SZECHWAN VEGETABLES

Fresh Atlantic salmon, rolled in sesame seeds and sautéed in a ginger sauce

- OR -

PRIME RIB OF BEEF, GARLIC MASHED POTATOES

Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish

- OR -

SLOW ROASTED CHICKEN, GARLIC MASHED POTATOES

Fresh fennel and thyme, wild mushroom merlot sauce

DESSERT

CHOCOLATE RIPPLE MUD PIE

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

COFFEE AND HOT TEA SERVICE

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