

MERRIMAN'S

Event Lunch Sample Menu

ALL COURSES TO BE SERVED FAMILY STYLE

TWO COURSES \$55
SALAD & STARTER , ENTREE

THREE COURSES \$65
SALAD & STARTER, ENTRÉE, DESSERT

STARTERS (CHOOSE ONE)

HONOKA'A SMOKED HUMMUS

Chickpea And Local Vegetable Hummus, Waimea Vegetable Crudite, Moloka'i Sweet Potato Chips

KALUA PIG QUESADILLA

House-Made Kim Chee, Mango Chili Sauce

HAWAIIAN STYLE SHOYU POKE

Avocado, Green Onion, Inamona, Ogo, Molokai Sweet Potato Chips

SALADS (CHOOSE ONE)

PETER'S ORIGINAL CAESAR

Hirabara Farm Baby Romaine, Fried Green Tomato Croutons

SALAD OF HIRABARA FARM BEETS

Shaved Fennel, Baby Lettuce, Waimea Tomato, Ka'u Orange, Hirabara Farm Arugula, Goat Cheese, Big Island Macadamia Nuts, Orange & Ginger Vinaigrette

ENTREES (CHOOSE TWO)

FRESH CATCH OF THE DAY

Daily Preparation, Seasonal Waimea Vegetable

LEHUA TARO ENCHILADAS

Spicy Enchilada Sauce, Aged Cheddar, Garden Cilantro

MACADAMIA NUT CRUSTED FRESH HAWAIIAN FISH

Mushroom Sake Reduction, Local Farm Vegetable

FISH TACOS

Cabbage, Cilantro, Roasted Tomato Salsa, Avocado, Pico De Gallo, Flour Tortilla

HERB GRILLED EGGPLANT SANDWICH

Fresh Basil, Sriracha Aioli, Big Island Chevre, Arugula, Waimea Tomato

GREEK SALAD, GRILLED SHRIMP

Hirabara Farm Romaine, Waimea Tomato, Basil Cucumber, Red Onion, Kalamata Olive, Calabrian Chili, Feta, Lemon-Garlic Vinaigrette, Grilled Flatbread

KUA'AINA BEEF TENDERLOIN (\$TBD SUPPLEMENTAL)

Waimea Tomato, Hirabara Farm Arugula, Roasted Potatoes, Herb Butter

DESSERTS (CHOOSE ONE)

CONGO BAR CRUNCH

Vanilla bean ice cream with fudge sauce

BREAD PUDDING (\$TBD SUPPLEMENTAL CHARGE)

maui gold pineapple, macadamia nuts, rum butter sauce & vanilla ice cream

LILIKOI MOUSSE

Whipped cream, fresh berries, white chocolate crumble

WAIALUA CHOCOLATE TORTE

salted caramel sauce

MENU GUIDELINES

- Please confirm the number of courses you would like to offer, and then select which courses.
- There is a \$15 surcharge for each additional entrée choice. For starters, salads, or desserts, there is a \$7 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.
- Children's menus are available upon request. (10 years or younger)
- If there are vegetarians in your group, we can provide a vegetarian option without surcharge. This will not be printed on the pre-selected menu.
- 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 24% service charge.
- All beverages are charged based on consumption plus tax and 24% service charge.
- Groups of 12 or less may order from the menu a la carte. Groups over 12 must pre-select a coursed menu. Even if your group is 12 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 12 or less.

MERRIMAN'S

Event Dinner Sample Menu

ALL COURSES TO BE SERVED FAMILY STYLE

THREE COURSES

STARTING AT \$115 PER PERSON

ADD ADDITIONAL MENU ITEMS (PRICE TBD)

(Passed pupu's may be offered for private events only)

STARTERS (CHOOSE ONE) FIRST COURSE

HONOKA'A SMOKED HUMMUS

Chickpea And Local Vegetable Hummus, Waimea Vegetable Crudite, Moloka'i Sweet Potato Chips

KALUA PIG QUESADILLA

House-Made Kim Chee, Mango Chili Sauce

HAWAIIAN STYLE SHOYU POKE

Avocado, Green Onion, Inamona, Ogo, Molokai Sweet Potato Chips

SALADS (CHOOSE ONE) FIRST COURSE

PETER'S ORIGINAL CAESAR

Hirabara Farm Baby Romaine, Fried Green Tomato Croutons

SALAD OF HIRABARA FARM BEETS

Shaved Fennel, Baby Lettuce, Waimea Tomato, Ka'u Orange, Hirabara Farm Arugula, Goat Cheese, Big Island Macadamia Nuts, Orange & Ginger Vinaigrette

HIRABARA FARMS EARTH GROWN LETTUCE SALAD

Local Lettuces, Kamuela Cucumber, Big Island Tomato, Ginger Orange Vinaigrette

ENTREES (CHOOSE TWO) MAIN COURSE

DAY BOAT CATCH

Farmer's Market Presentation

LEHUA TARO ENCHILADA

Spicy Enchilada Sauce, Aged Cheddar, Garden Cilantro

MACADAMIA NUT CRUSTED FRESH HAWAIIAN FISH

Mushroom Sake Reduction, Garlic Jasmine Rice, Local Farm Vegetable

BUTCHER'S CUT LAMB (CUT IS DETERMINED PRIOR)

Jalapeno Whipped Potato, Pineapple Mint Chimichurri

AHI-WOK CHARRED, MERRIMAN'S ORIGINAL

Won Bok Cabbage, Wasabi Shoyu

KUA'AINA BEEF TENDERLOIN

Jalapeno, Whipped Potato, Sauce Bordelaise

DESSERTS (CHOOSE ONE) DUO DESSERT \$5 PER PERSON

BREAD PUDDING

Maui Gold Pineapple, Macadamia Nuts, Rum Butter Sauce & Vanilla Ice Cream

LILIKOI MOUSSE

Whipped Cream, Fresh Berries, White Chocolate Crumble

WAIALUA CHOCOLATE TORTE

Salted Caramel Sauce

MENU GUIDELINES

- Please confirm the number of courses you would like to offer, and then select which courses.
- Prices for menus include one item for each starter, salad and dessert course and two items for entrées. If you would like to offer your guests more variety than two entrées, there is a \$15 surcharge for each additional choice. For starters, salads, or desserts, there is a \$7 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.
- Children's menus are available upon request. (10 years or younger)
- If there are vegetarians in your group, we can provide a vegetarian option without surcharge. This will not be printed on the pre-selected menu.
- 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 24% service charge.
- All beverages are charged based on consumption plus tax and 24% service charge.
- Groups of 12 or less may order from the menu a la carte. Groups over 12 must pre-select a coursed menu. Even if your group is 12 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 12 or less.

* Menus and availability are subject to change.