



## Ahupua'a Kualoa

*KualoaGrown provides our island community and visitors with fresh, locally grown, and responsibly raised food while working to preserve the natural beauty of Kualoa Ranch Nature Reserve*

### Up on Arrival

Plantation Ice Tea & Lemon Iced Water Station

### Cocktail Hour

**Farm Raised Pacific Oysters on the Half Shell**

freshly harvested from the ponds of Kualoa

**Roasted Beet & Fresh Pineapple**

red & golden beets slow roasted, grilled pineapple

**Kualoa Raised Tilapia Filet Cakes**

aioli drizzle

### Dinner

**Fresh Seasonal Fruit Display**

hand picked daily

**Spring Mix Papaya Salad**

papaya seed dressing, macadamia nuts

**Ulu Salad**

local spin on the classic potato salad

**Pesto Butter Glazed Pond Shrimp**

homemade Basel pesto, head on shell on

**Short Ribs**

slow braised Kualoa 100% grass fed beef with wild mushroom ragout & red wine demi

**Kualoa Beef Meatloaf Jardinière**

sauté onions, garlic, carrots, homemade tomato sauce

**Roasted Fingerling Potato's**

fresh herbs

**Farm Vegetable Sauté**

seasonal ranch vegetables sautéed in olive oil

### Dessert

**Papaya Smoothies**

homegrown apple bananas and papaya blended with yogurt

**Taro & Apple Banana Bread Pudding**

haupia glaze

**Adult \$79.75 / Child \$36.37 (ages 3yrs - 12yrs)**

A 4.712% state tax and an 18% service fee will be added to all food & beverage billing. The service fee covers the coordination and facilitation of your event administrative fees and basic food service insurance required to stage your event. Gratuities are optional and at the clients discretion.

**Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, (3) buffet tables with white short linen and trash removal for all catered food.

Head counts below 50, add \$8.00 per person