

BISTRO MOLOKINI
Prefix Dinner Menu
For Large Parties of 13 - 25 people

MENU OPTION 1 - \$83 per person

JUST FOR STARTERS

PUPU PLATTER

Consists of:

SWEET KULA MAUI ONION RINGS

papaya ranch dressing

KIAWE ROASTED CHICKEN QUESADILLA

jicama salad, red bell peppers, kula corn confetti

SALAD

WAIPOLI ROMAINE SALAD

fried capers, pickled red onions, roasted garlic lemon dressing

ENTREES

Choice of one (1) entree:

THE PASTA BOWL

*penne pasta with the choice of meatball marinara,
chicken alfredo or jumbo prawn scampi*

ORGANIC CHICKEN BREAST

coriander crusted, jasmine rice, orange soy reduction

NY STRIP STEAK PAINTED HILLS NATURAL BEEF

aligot potatoes, sautéed spinach, makawao mushroom, bistro steak sauce

DESSERT

BREANA BRULEE

*classic tiramisu with sweet marsala, coffee liqueur & mascarpone cheese
blended until creamy and served with espresso bark and lady finger*

**Freshly Brewed Regular and Decaffeinated Coffee,
Iced and Assorted Teas**

*Prices are inclusive of tax and gratuity
Menu selection including number of guests must be confirmed 48 hours prior to reservation date.
All menu items and pricing are subject to change without notice.*

MENU OPTION 2 - \$92 per person

JUST FOR STARTERS

FAMILY STYLE APPETIZERS

Consists of:

BISTRO BLUE CRAB CAKES

chipotle cocktail sauce, pineapple, mint relish

CRISPY CALAMARI

roasted garlic aioli, spicy arrabiata marinara

SALAD

Choice of one (1) salad

BABY BLUE SALAD

*iceberg blossom, bacon bits, black river gorgonzola wedge,
port wine and quince puree, anchovy gorgonzola dressing*

UPCOUNTRY MIXED GREENS & HEIRLOOM TOMATOES

wonton chips, cucumber, shallots, herbs, cashews, pineapple vinaigrette, local style pineapple dust

ENTREES

Choice of one (1) entree:

CILANTRO CRUSTED HAWAIIAN OPAH

new potatoes, radishes, roasted corn & kula corn puree, balsamic reduction

TENDERLOIN PAINTED HILLS NATURAL BEEF

macadamia nut & surfing goat cheese crust, roasted potatoes, spinach, horseradish jus

SLOW COOKED LAMB LOIN

creamy quinoa, hibiscus reduction

DESSERT

CHOCOLATE COVERED BANANA CHEESE CAKE

*covered in decadent chocolate ganache
with foster's sauce and tahitian vanilla bean anglaise*

**Freshly Brewed Regular and Decaffeinated Coffee,
Iced and Assorted Teas**

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