



## 2018 CORPORATE EVENT MENUS

Picture yourself surrounded by colorful orchid gardens that bloom all year round and a large Plumeria tree more than eighty years old. In the distance, mirror koi ponds and glowing tiki torches create that romantic glow in the evening. A wrap around terrace, also known as our covered veranda, is one of the main attractions of our venue. A very short walk away will take you to a white sand beach where you can take memorable sunset photos. Hidden from the main road, we have an authentic Hawaiian plantation feel at our venue that would be a perfect fit for your event dinner.

This is Plantation Gardens.

Surrounded by the beautiful Moir gardens at Kiahuna Plantation Resort, our restaurant features Pacific Rim cuisine, with regional Hawaiian influence. Our fish are caught off the waters of Kauai by local fishermen. Our vegetables and herbs are grown and picked fresh on local farms.

Once an historic plantation manor, the restaurant features outdoor terrace seating for private parties, Brazilian cherry wood floors, and an authentic Hawaiian plantation feel.

Please take some time to review the attached menus. Menu selections are due one month prior to your event. If you have any guests with special dietary requirements, please let us know as soon as possible on those requests.

We welcome you to celebrate your dinner with us on our beautiful island.

Mahalo!

Wishing you a warm aloha,  
Amy Christiansen

Plantation Gardens Special Events  
2253 Poipu Road  
Koloa, HI 96756  
(808)742-1908 Direct Line  
(808)742-1570 fax



## MENU A

\$75/person

### FAMILY STYLE PUPUS

(Served on the Table, One Piece of Each Per Person)

VEGAN SUMMER ROLLS, PORT GLAZED MAUI ONION & GOAT CHEESE CROSTINI,  
PORK POTSTICKERS AND COCONUT CRUSTED PRAWNS

### FIRST COURSE

KALE CAESAR  
Macadamia Nut & Basil Crouton, Parmesan Cheese  
and Caesar Dressing

### SECOND COURSE

(Choice of One)

POT ROAST  
Kabocha Squash Mash Potatoes, Big Island Green Beans and Madeira Glazed Onions

GRILLED PORK CHOP  
Brussel Sprouts, Butternut Squash, Wild Turkey Bourbon & Apple Glaze

SAUTEED FRESH LOCAL KAUAI FISH  
Crisp Asian Slaw, Lilikoi Reduction

### THIRD COURSE

CHOCOLATE DECADENCE CAKE

ALL MENUS INCLUDE COFFEE & HOT TEA  
House Made Sweet Potato Rolls with Roasted Garlic alea salt \$3.00 additional to menu price.



## MENU B

\$90/person

### FAMILY STYLE PUPUS

(Served on the Table, One Piece of Each Per Person)

WILD MUSHROOM SPRING ROLLS, CRAB RANGOONS,  
JAPANESE CUCUMBERS FILLED WITH HERB GOAT CHEESE,  
AND COCONUT CRUSTED PRAWNS

### FIRST COURSE

LOCAL MIXED GREENS

Asian Pear, Red Onion, Candied Cashews, Ricotta Cheese  
and Lilikoi-Ume Vinaigrette

### SECOND COURSE

(Choice of One)

BLACKENED KAUAI SHRIMP

Maui Pineapple Basmati Rice, Sweet Thai Chili Butter Sauce

GRILLED RIB-EYE

Herb Roasted Yukon Gold Potatoes, Asparagus  
and Robert Mondavi Cabernet Reduction

KAUAI CAUGHT MONCHONG WITH KAMUELA TOMATO & LOBSTER SALSA

Lobster Mash Potatoes, Lemon Caper Butter Sauce

### THIRD COURSE

BAKED HAWAIIAN

Lappert's Peanut Butter Fudge & Cookie Dough Ice Cream  
Toasted Meringue, Brownie Crust, Mac Nut Toffee

ALL MENUS INCLUDE COFFEE & HOT TEA

House Made Sweet Potato Rolls with Roasted Garlic alea salt \$3.00 additional to menu price.



## MENU C

\$110/person

### FAMILY STYLE PUPUS

(Served on the Table, One Piece of Each Per Person)

CRAB CAKES, MARINATED KALBI BEEF SATAY,  
AHI TUNA TACOS  
AND BRUSCHETTA SKEWERS

### FIRST COURSE

KAILANI FARMS ARUGULA & WATERMELON SALAD  
Almonds, Fried Goat Cheese, Pickled Onion  
and Guava-Calamansi Vinaigrette

### SECOND COURSE

(Choice of One)

GRILLED 9 OZ. LOBSTER TAIL  
Garlic Mash Potatoes, Roasted Vegetables,  
and Roasted Garlic Beurre Blanc

GRILLED BEEF TENDERLOIN  
Herb Smashed Potatoes, Big Island Green Beans  
and Coconut Porter Reduction

KAUAI CAUGHT CITRUS CRUSTED YELLOWFIN TUNA  
Molokai Sweet Potato Mash, Lemon Beurre Blanc, Tropical Fruit Salsa

### THIRD COURSE

LILIKOI CHEESECAKE  
Sun Baked Crème Fraiche and Passion Fruit Cheesecake on a Graham Cracker Crust  
Seasonal Menu Subject to Change



ALL MENUS INCLUDE COFFEE & HOT TEA  
House Made Sweet Potato Rolls with Roasted Garlic alea salt \$3.00 additional to menu price.