

*Paradise Maui Weddings*  
*~ Romantic beach side Reception ~*

*Buffet Dinner Options*  
*\$95 per person*

*Choose 2 entrees:*

- Guava glazed chicken*  
*Maui grown lemon and shoyu chicken*  
*Chicken piccata (chicken breasts in lemon caper sauce)*  
*Roasted chicken with sweet balsamic glaze*  
*Ginger chicken with tropical chutney*  
*Chicken and vegetable kebobs*  
*Chicken satay with spicy peanut coconut sauce*  
*Teriyaki chicken*
- Slow roasted salmon with red wine shallot butter*  
*Fresh market fish topped with pineapple salsa*  
*Fresh market fish with a macadamia ginger cream nape*  
*Hawaiian fish cakes topped with shrimp and Kamuela tomato*  
*salad*  
*Fresh market fish with spicy miso glaze dusted with furikake*  
*(nori and sesame seeds)*  
*Sweet chile shrimp, pepper, Maui onion and pineapple kebobs*  
*Shrimp and broccoli in sherry cream sauce over fettuccine*  
*pasta*  
*Shrimp scampi over pasta*
- Sliced sirloin topped with Maui onion and mushroom confit*  
*Petite steaks with a brandy pepper cream sauce*  
*Ancho chile rubbed roast, sliced*  
*Kalbi Beef (Korean Style BBQ)*  
*Soy and garlic marinated sirloin tips served with tropical fruit*  
*chutney*  
*Teriyaki beef kebobs*  
*Lemongrass beef kebobs*

*Beef stir fried with peppers in garlic chile sauce*

*Kalua pork (smoked pulled pork) served with homemade  
mango chutney*

*Pork loin medallions topped with raisin pineapple chutney*

*Pork tenderloin with port cherry sauce*

*Pork tenderloin with creamy shallot, thyme and marsala sauce*

### *Choose 2 sides:*

*Wild rice with fresh herbs*

*Rice with toasted macadamia nuts and dried tropical fruits*

*Rice pilaf*

*Steamed jasmine rice with black sesame seeds*

*Island style fried rice*

*Roasted potatoes*

*Roasted garlic mashed potatoes*

*Baked potatoes with butter and scallion sour cream*

*Aloha sweet potatoes (candied sweet potatoes with coconut)*

*Sweet rolls*

*Taro rolls*

*Bread and butter*

### *Choose 1 salad or vegetable dish:*

*Asian noodle and vegetable salad with peanut sauce*

*Mixed green salad with shredded carrot, red onion, tomatoes and  
croutons with Hawaiian ginger papaya seed dressing*

*Mixed green salad with red onion, shredded carrot, tomatoes,  
croutons and balsamic vinaigrette*

*Mixed baby green salad with orange, red onion, almonds  
served with Hawaiian ginger vinaigrette*

*Green leaf salad with apples, pecans, red onion and blue cheese  
vinaigrette*

*Green salad with cucumber, red onion, kalamata olives, and feta  
cheese with creamy lemon dressing*  
*Spinach salad topped with poached shrimp, brie and strawberries  
with raspberry vinaigrette*  
*Hawaiian style cabbage salad*

*Sautéed Maui onion, zucchini and yellow squash*  
*Macadamia nut pesto pasta and vegetables*

*Mixed vegetable stir fry*

*Steamed mixed vegetable with garlic butter*

*Steamed vegetables in brown butter sauce*

*Snow peas, mushrooms and pepper stirfry*

*Broccoli and shrimp shumai (small Chinese dumpling) sauté*

*Mixed peppers and broccoli sauté with sesame*

*Dessert and wedding cake costs are additional starting at \$10 per person.*

*For detailed information about dessert/cake options, please contact us.*

*For plated sit-down dinners, there is an additional \$10 per person cost for more  
personalized focused service for your guests.*