



Aloha and mahalo for your interest in Plantation Gardens Restaurant & Bar! 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. All our vegetables and herbs are grown and picked fresh on local farms.

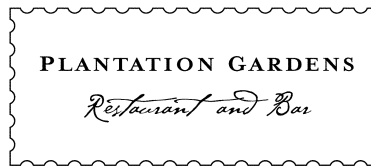
Once an historic plantation manor, the restaurant features outdoor lanai seating for private parties, Brazilian cherry wood floors, and an authentic Hawaiian plantation feel.

Please take some time to review the attached special event 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 special event with us on our beautiful island. Mahalo!

Wishing You a Warm Aloha,

*Mona Gonzaludo
Special Events Manager
2253 Poipu Road
Koloa, HI 96756
(808)742-1908 Direct Line
(877) 745-2824 toll free
(808)742-1570 fax*



FIRST COURSE

(Choice of two)

KAILANI FARMS ARUGULA SALAD

Arugula, Local Mango, Papaya, Grilled Bread, Cherry Tomatoes, Onion,
Avocado-Cilantro Mousse and Lilikoi Cider Vinaigrette

CHOPPED CAESAR SALAD

Hearts of Romaine, Macadamia Nut-Basil Croutons
and Parmesan Cheese

KAMUELA TOMATO SALAD

Baby Arugula, Shaved Fennel, Red Onion, Roquefort Cheese
and Lemon Vinaigrette

CRAB AND AVOCADO SALAD

Baby Arugula, Avocado, Fried Wontons, Ginger Aioli and Lilikoi Coulis

ROASTED BEET SALAD

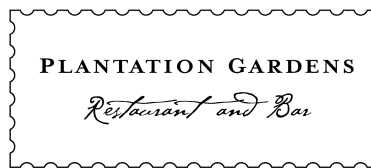
Red & Gold Beets, Blue Lake Beans, Shaved Fennel, Radicchio,
Goat Cheese and Rice Wine Vinaigrette

TUNA PLATTER

Traditional Raw Ahi; Nigiri and Hand Roll

LOBSTER BISQUE

Garlic Croutons



SECOND COURSE

(Choice of three)

MACADAMIA NUT CRUSTED FRESH LOCAL FISH \$58.95

With Green Papaya Salad

FRESH LOCAL FISH WITH MANGO AND AVOCADO SALSA \$57.95

With Pan Fried Greens Beans and Black Bean Sauce

TOMATO BRAISED FRESH LOCAL FISH \$54.95

Oven Roasted Vegetables

CITRUS CRUSTED FRESH LOCAL FISH \$59.95

Sweet Potato Mashed Potatoes, Lemon Beurre Blanc and Tropical Fruit Salsa

SEAFOOD LAU LAU \$49.95

Fresh Local Fish, Large Shrimp, Jumbo Scallops, Julienne Vegetables and Local Spinach Steamed in Ti Leaf

GRILLED LOBSTER TAIL \$84.95

Garlic Mash Potatoes and Roasted Vegetables

TAMARIND GLAZED LAMB CHOPS \$74.95

Roasted Pineapple and Mint Cous Cous with Maui Onion Salsa

GRILLED RIB-EYE \$69.95

Garlic Mash Potatoes, Broccoli and Caramelized Maui Onion Jus

GRILLED BEEF TENDERLOIN \$79.95

Gorgonzola Mashed Potatoes, Local Green Beans and Sautéed Mushrooms

TERIYAKI HULI HULI CHICKEN \$48.95

Jasmine Rice and Baby Bok Choy

SUGARCANE SKEWERED PORK TENDERLOIN \$58.95

Sweet Corn and Roasted Potato Ragout

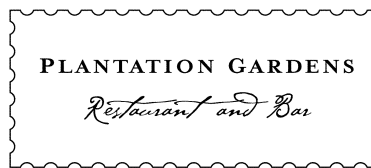
BEEF TENDERLOIN AND LOBSTER TAIL \$99.95

Goat Cheese Potato Gratin, Roasted Vegetables and Sautéed Mushrooms

GARDEN ISLAND VEGETABLE TOWER \$48.95

Grilled Portobello Mushrooms, Green and Yellow Zucchini, Kamuela Tomato, Tofu and Spicy Watercress Sauce

Seasonal Menu Subject to Change



THIRD COURSE

(Choice of two desserts or one cake)

BAKED HAWAIIAN

Lappert's Chocolate & Macadamia Nut Ice Cream on a Fudge Brownie Crust with Toasted Meringue

LILIKOI CHEESECAKE

Sun Baked Crème Fraîche and Passion Fruit Cheesecake

ISLAND FRESH LAPPERT'S SORBETS

Finished with Island Fresh Fruits

~ CAKES BY SANDI ~

VANILLA MACADAMIA NUT

White vanilla cake layers brushed with macadamia nut syrup, filled with vanilla butter cream and ground macadamia nuts, iced in vanilla butter cream

KONA MOCHA

Velvety chocolate cake layers brushed with Kahlua (or espresso syrup for a nonalcoholic version), iced and filled with espresso butter cream

LILIKOI

White vanilla cake brushed with passion fruit syrup, filled with passion fruit butter cream and iced in vanilla butter cream

HAWAIIAN CARROT CAKE

Moist carrot cake bursting with pineapple, raisins and macadamia nuts. Filled with cream cheese and covered with French butter cream

LEMON DREAM

Fresh lemon cake with lemon cream filling

STRAWBERRIES & CREAM

Classic white cake with cream filling and fresh strawberries

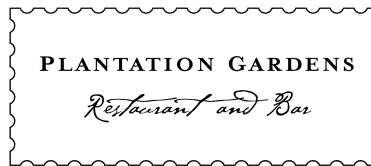
ISLAND DELIGHT

White cake filled with pineapples, strawberries, and bananas. Covered in light and fluffy chantilly cream

CHOCOLATE CLASSIC

Tempting devil's food cake with fudge and raspberry filling

Seasonal Menu Subject to Change



PUPU PLATTERS

(Approximately one dozen pieces per platter)

ASSORTED CROSTINI

Choice of Maui Onion & Big Island Tomato
or Roasted Garlic & Goat Cheese \$18.00

WILD MUSHROOM SPRING ROLLS

White Truffle Aioli \$22.00

SLIDERS

Choice of Beef or Kalua Pork \$40.00

RAW AHI TUNA TACOS

Taro Root Taco Shell and Avocado Mousse \$36.00

SESAME PRAWNS

Napa Cabbage and Nuoc Cham Sauce \$32.00

SHRIMP COCKTAIL

Sweet Chili Cocktail Sauce \$28.00

PORK POTSTICKERS

Shiitake Mushrooms, Green Onions, Cilantro
and Ginger-Sweet Soy Sauce \$28.00

MARINATED SATAY SELECTION

Island Jerk Chicken

Kalbi Beef

(Choose by the dozen) \$30.00