

PLANTATION GARDENS

Restaurant and Bar

Aloha,

Mahalo for choosing Plantation Gardens Restaurant & Bar! It is our pleasure to host your special event. To ensure that everything goes as planned, we request that you provide us with your menu selections at least one month in advance. Where the menus indicate "Choice of 2 out of 3", you select 2 out of the 3 options that we will print on a personalized menu for your group. Your guests can select from those options the evening of.

Life here in Kauai moves a bit slower and we want to make sure we have the time it takes to receive specific quality products. Mahalo in advance for your attention to this matter. We look forward to making your event everything that you envision it to be.

If you may have any questions regarding these menus or need more information on special events, please contact Special Events Manager, Mona Gonzaludo at her direct line below.

Mahalo,

Teri McLeod

Executive Chef-Plantation Gardens

2253 Poipu Road

Koloa, HI 96756

(808)742 1908 Mona Gonzaludo's Direct Line

(877)745 2824 toll free

(808)742 1570 fax



SPECIAL EVENT MENU OPTION "A"

FIRST COURSE

(Choice of Two)

SOUP OF THE DAY

PLANTATION SALAD

North Shore Organic Mixed Greens, Big Island Tomatoes, Cucumbers
and Lili'ko'i Cider Vinaigrette

CAESAR SALAD

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

SECOND COURSE

SEAFOOD LAU LAU

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

ISLAND STIR FRY

Fresh Local Fish, Large Shrimp, Steamed Rice, Koloa Asparagus, Asian Vegetables
and Ginger Sauce

ROASTED HALF CHICKEN

Roasted Garlic-Wasabi Mashed Potatoes, Braised Baby Bok Choy
and House Made Ponzu Sauce

DESSERT COURSE

CHOICE OF TWO FROM CURRENT SPECIAL EVENT DESSERT MENU



SPECIAL EVENT MENU OPTION "B"

FIRST COURSE

(Choice of Two)

MIXED GREENS & WATERMELON SALAD

Jicama, Red Radish, Goat Cheese, Toasted Macadamia Nuts
and Citrus Vinaigrette

DUNGENESS CRAB CAKE

Red Grape Tomato, Cucumber, Kalamata Olives, Arugula
and Oregano Vinaigrette

SPICY AHI POKE

Maui Onions, Scallions, Purple Sweet Potato Chips
and Shoyu Vinaigrette

SECOND COURSE

(Choice of Three)

SAUTÉED LOCAL FISH

Fresh Mango & Avocado Salad, Kauai Green Beans, Arugula
and Passion Fruit Vinaigrette

PAN ROASTED LOCAL FISH

Roasted Yukon Potatoes, Koloa Green Beans, Oyster Mushrooms, Baby Spinach
and Curry-Cauliflower Purée

BRAISED PORK BABY BACK RIBS

Braised in House Made Barbecue Sauce, Roasted Garlic Mashed Potatoes
and Green Papaya & Jicama Slaw

KIAWE GRILLED RIB-EYE

Goat Cheese Potato Gratin, Local Green Beans,
Caramelized Maui Onion and Shiitake Mushroom Jus

GRILLED TIGER PRAWNS

Coconut Infused Black Thai Sticky Rice, Braised Baby Bok Choy
and Thai Red Chili Beurre Blanc

JAPANESE UDON NOODLES

Roasted Zucchini, Yellow Squash, Japanese Eggplant, Bell Peppers
and Kailani Farms Organic Basil Pesto Sauce

DESSERT COURSE

CHOICE OF TWO FROM CURRENT SPECIAL EVENT DESSERT MENU



SPECIAL EVENT MENU OPTION "C"

FIRST COURSE

(Choice of Three)

DUNGENESS CRAB AND AVOCADO SALAD

Baby Arugula, Avocado, Fried Wontons, Ginger Aioli
and Liliko'i Coulis

CHINESE FIVE SPICE RUBBED DUCK SALAD

Baby Spinach, Papaya, Shaved Red Onion, Toasted Macadamia Nuts
and Sherry Vinaigrette

SASHIMI PLATTER

Traditional Raw Ahi; Seared Lava Spice Ahi and Spicy Ahi Sushi Roll

KAMUELA TOMATO SALAD

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

SECOND COURSE

(Choice of One)

DUNGENESS CRAB RANGOON

Local Organic Mixed Greens and Soy-Dijon Mustard Sauce

SPICY AHI POKE

Maui Onions, Scallions, Purple Sweet Potato Chips and Shoyu Vinaigrette

THIRD COURSE

(Choice of Three)

GRILLED BEEF TENDERLOIN

Gorgonzola Mashed Potatoes, Local Green Beans and Caramelized Maui Onion Jus

CITRUS CRUSTED AHI

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

HOISIN GLAZED PORK TENDERLOIN

Kalua Pork, Green Onion, Sweet Peas, Roasted Shiitake Mushrooms,
Braised Napa Cabbage Fried Rice and Hoisin Plum Sauce

LOBSTER TEMPURA

Coconut Infused Black Thai Sticky Rice, Baby Bok Choy and Spicy Ginger-Garlic Sauce

PAN ROASTED MAHI-MAHI

Lobster Mashed Potatoes, Sautéed Spinach and Tahitian Vanilla Bean Beurre Blanc

MUSTARD CRUSTED RACK OF LAMB

Roasted Fingerling Potatoes, Marinated Artichoke Hearts, Maui Onion Purée
and Roasted Garlic-Goat Cheese Sauce

DESSERT COURSE

CHOICE OF TWO FROM CURRENT SPECIAL EVENT DESSERT MENU



SPECIAL EVENT DESSERT MENU

(Choice of Two)

BITTERSWEET CHOCOLATE CAKE

Raspberry Coulis

BAKED HAWAIIAN

Chocolate and Macadamia Nut Ice Cream
on a Fudge Brownie Crust with Toasted Meringue

LOCAL LILIKOI CHEESECAKE

Sun Baked Crème Fraîche and Passion Fruit Cheesecake
on a Graham Cracker Crust

LAPPERT'S ICE CREAM

Choice of One: Vanilla, Chocolate or Macadamia Nut Ice Cream



SOUP OF THE DAY

(Choice of one)

ROASTED KAMUELA TOMATO

With Thai Basil and Parmesan Cheese

CARROT-GINGER

With Lemon Crème Fraîche

WILD MUSHROOM

With Truffle Oil

MISO

With Shiitake Mushrooms

SEAFOOD CHOWDER

With Garlic Croutons