



## **Pacific Rim Menu** (Plated Menu)

### **Silver Platter Appetizers** (Select as Many as You would like Served)

#### **Crab Stuffed Mushrooms**

Mushroom Caps filled with Crabmeat, Spinach and topped with Seasoned Parmesan

#### **Spinach Fatayers**

Delicate Pastry filled with Spinach and Mediterranean Spices rolled and fried to a Golden Brown

#### **Fresh Yellow Fin Tuna Ahi Sashimi**

Served with Wasabi Soy Sauce and Freshly Sliced Ginger

#### **Shrimp Cocktail**

Served with Cocktail Sauce and Lemon Wedges

#### **Teriyaki Chicken Skewers**

Marinated in a Light Teriyaki Sauce and Grilled

#### **Saffron Rice Cakes**

Panko encrusted and lightly fried accompanied by Cajun Aioli and Feta Cheese

#### **Crab Cakes**

Pan Seared and topped with a Mango Aioli

#### **Ahi Carpachio**

Fresh Island Yellow Fin Ahi drizzled in a Wasabi, Shoyu and Mango Sauce and garnished with Crisp Arugula

## Salads

(Choice of One)

\* All Salads are accompanied by French Rolls and Butter

### Garden Salad

Fresh Kauai Organic Island Grown Baby Greens topped with Tomatoes, Cucumbers and Feta Cheese and finished with a Light Vinaigrette

### Caesar Salad

Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing, Croutons and Parmesan Cheese

### Farfalli Pasta

Lightly dressed with Basil and Olive Oil and tossed with Red Bell Peppers, Onions and Garlic. Served Chilled

### Belgian Endive Crab Salad

Fresh Dungeness Crab tossed in a Tarragon Lemon Sweet Chili Sauce and served on Belgian Endive

## Entrees

(Choice of Three)

### Macadamia Nut Island White Fish

Grilled and topped with a Macadamia Nut Lemon Caper Sauce

### Blackened Ahi Tuna

Fresh Yellow Fin Ahi Tuna crusted with Black Pepper and served Rare with Wasabi Aioli Sauce

### Shrimp and Scallop Scampi

Succulent Shrimp sautéed with both Sea and Bay Scallops in a delicate White Wine Garlic Sauce accompanied by Linguini

### Seafood Tower

Grilled Island White Fish, Shrimps and Scallops towered high over Garlic Mashed Potatoes and Sautéed Spinach and finished with a Ginger Beurre Blanc

### Paella

Fresh Clams, Mussels, Shrimp, Yellow Fin Ahi and Island White Fish Sautéed in Saffron Rice and Mediterranean Seasonings

### Hawaiian Stir Fry

A Choice of Beef, Chicken, Shrimp or Sea Scallops sautéed with Fresh Vegetables in a Sesame Oyster Sauce and served on a Bed of White Rice

### **Asian Sliced Chicken Breast**

Pan Seared, sliced and topped with a Spicy Sesame Wasabi Sauce

### **Roasted Pork Loin**

Golden Roasted Pork Loin Medallions topped with an Apple Cinnamon Glaze

### **Rosemary Rack of Lamb**

½ a rack of Grilled Australian Free Range Lamb finished with an Orange Balsamic Reduction

### **Prime Rib**

Slow roasted and served with Au Jus and Horseradish

### **New York Steak**

Grilled and topped with a Red Wine Mushroom Sauce

### **T-Bone**

Grilled to perfection and topped with a Chestnut Red Wine Reduction

### **Rib-Eye**

Grilled and topped with a Truffle Butter Sauce

## **Side Dishes**

(Choose a Starch & a Vegetable)

Steamed White or Brown Rice

Saffron Rice

Roasted Baby Red Potatoes with Italian Seasoning

Roasted red Potato Canapés with Salmon Roe

Garlic Mashed Potatoes

Angel Hair Pasta tossed with Fresh Roma Tomatoes and Garlic

Steamed Mixed Vegetables

Wok Fried Mixed Vegetables

Grilled Eggplant

Coriander Marinated Zucchini Skewers

Sautéed Baby Bok Choy

Baby Carrots

### Desserts

All Desserts are Homemade on Property  
(Choose one)

#### Pistachio Cheesecake

Cheesecake with Rich Pistachio Filling and topped with Crushed Pistachios and Fresh Whipped Cream

#### Coconut Baklava

Phyllo Dough layered with Butter and Coconut and topped with Rose Water Syrup

#### Lava Cake

Dark Chocolate Cake filled with a Warm Chocolate Ganache, erupting Strawberry Puree and Plumes of Whipped Cream.

#### Kiwi Tart

Freshly Baked Pastry topped with Handmade Cream and Sliced Kauai Kiwi's.

#### Banana Lupia

Delicate Pastry Filled with Cinnamon and Fresh Bananas, Lightly Fried and served with Coconut Ice Cream.

Wedding Cake Cutting Service

