



NEW YEARS EVE

APPETIZERS

CRACKERS & CHEESE
FRESH ISLAND FRUIT PLATTER
UPCOUNTRY VEGETABLE CRUDITÉS WITH DIP

SALAD BAR
UPCOUNTRY GREENS WITH RANCH, PAPAYA SEED DRESSING & OIL &
VINEGAR

CHERRY TOMATOES
SLICED CUCUMBERS
SHREDDED CARROTS
SHREDDED CABBAGE
CHOPPED EGG
CHOPPED BACON
OLIVES
ARTICHOKE HEARTS

VEGETABLE WRAP SERVED WITH THAI CHILI SAUCE
PRAWNS WITH COCKTAIL SAUCE
CALIFORNIA ROLLS

SPICY TUNA ROLLS
CRAB CAKES WITH HERB AIOLI SAUCE

CAPRESE SKEWERS WITH BALSAMIC VINAIGRETTE DRIZZLE

MAIN DISH OFFERINGS

STIR FRY VEGETABLES
SCALLOP POTATOES
RICE PILAF
TARO ROLLS WITH BUTTER

KIAWE, GUAVA SMOKED BABY BACK PORK RIBS WITH CHOICE OF
FRESH-MADE BBQ SAUCE
HERB CRUSTED, SLOW ROASTED BLACK ANGUS PRIME RIB ROAST WITH AU
JUS & CREAMY HORSERADISH SAUCE
BAKED MAHI MAHI WITH DILL HERB AIOLI SAUCE

DESSERTS

TIRAMISU TUXEDO CAKE WITH TIRAMISU FILLING CAKE
WHITE & DARK CHOCOLATE COVERED STRAWBERRIES WITH
FRESH WHIPPED CREAM

BEVERAGES

WINE LIST

MURPHY GOODE, 2012 CHARDONNAY
CAPOSALDO, 2012 PINOT GRIGIO
KENDALL JACKSON, 2012 VINTNERS RESERVE PINOT NOIR
BENZIGER, 2011 CABERNET SAUVIGNON

SPARKLING WINE

JEAN-LOUIS, CHARLES DE FERRE, BLANC DE BLANC BRUT

SPIRITS

BOMBAY SAPPHIRE GIN
STOLICHNAYA VODKA
REPOSADO 1800 TEQUILA
MARKER'S MARK
BACARDI RUM

SCOTCH

MCCALLAN, 12 YEAR

LAPHROAIG, 10 YEAR

TALISKER, 10 YEAR

OBAN, 10 YEAR

LOCALLY BREWED BEER

COCONUT PORTER

BIKINI BLONDE

BIG SWELL IPA

MANA WHEAT

SEASONAL SELECTION: LAHAINA TOWN BROWN

DOMESTIC BEER

BUD LITE

MICHELOB ULTRA

AFTER DINNER BEVERAGES

TEDESCHI WINERY RASPBERRY FRAMBOISE

KAHLUA

BAILEYS

ASSORTED SODA, JUICE & FILTERED WATER