



SPAGO AT THE FOUR SEASONS MAUI

~ COCKTAIL RECEPTION MENU ~

-All appetizers are passed butler style-

Reception Savory Menu

Vietnamese Vegetable Summer Roll with Nam Pla Dipping Sauce
Haiku Tomato Brochette with Surfing Goat Dairy Chevre and Kalamata Olive Tapenade
White Bean Brochette with Ligurian Olive Oil and Balsamic Glazed Maui Onions
Garbanzo Bean Falafel with Sesame Tahini Sauce
Ahi Tuna Poke in Sesame-Miso Cones
Island Sashimi with Pineapple Kimchi, Hearts of Palm, Korean Chili Spices
Spago Crab Cakes with Basil Aioli
Tempura Shrimp with House Pickled Ginger Vinaigrette
Hawaiian Mahi Mahi & Opakapaka Pot Stickers with Spicy Soy Dipping Sauce
Curry Chicken Satays with Cucumber-Mint Raita and Garam Masala
Snake River Farms Kobe Beef Sliders, Brioche Bun and Maui Onion Marmalade
San Daniele Prosciutto Crostini, Seasonal Fruit Mostarda, 12 Year old Balsamic & Parmigiano
Prime Sirloin Steak Tartar, Dijon Aioli, Capers, Maui Onion, Parsley and Parmigiano-Reggiano

Wolfgang Puck Pizzas

Heirloom Tomato Marguerite Pizza, Mozzarella, Basil and Garlic
Sweet Basil Pizza with Surfing Goat Cheese, Chili Flakes and Parmigiano-Reggiano
Nicoise Olive Pizza, House Made Tomato Sauce, and Sweet Basil Pistou
Three cheese Pizza, Mozzarella, Parmigiano-Reggiano and Island Goat Cheese
Upcountry Grilled Fresh Vegetable Pizza with Kula Herbs
Indian Spiced "Naan" with Chili, Mint, Coconut Chutney, Mango and Pineapple Sambal
Kalua Pork Pizza with Roasted Pineapple, Caramelized Onions and Upcountry Thyme

*Prices based on a two-hour reception. Additional costs to apply for longer events.
Please inquire with catering manager.*

Reception Pastry Menu

*can be added for an additional cost
(please pre-select four)*

Bite Sized In House Made Ice Cream Sandwiches
Japanese Yuzu-Lemon Bars with House Made Sweet Short Bread
Miniature New York Cheesecakes with Fresh Upcountry Berries
Bite Sized Kona Coffee Cheesecakes with Valrhona Chocolate Cookie Crust
Spago Maui Hawaiian Rainbow Cookies and Chocolate Ganache
Ginger-Lilikoi Floats with House Made Ginger-Ale and Ulupalakua Strawberry Sauce
Ulupalakua Strawberry Lava Flows with Maui Gold Pineapple and Sparkling Ginger-Ale