



SPAGO AT THE FOUR SEASONS MAUI

~ BANQUET LUNCH MENU ~

Passed Appetizers

Spicy Beef Satay with Ginger Soy Glaze

Tempura Shrimp with Ginger Vinaigrette

Marguerita Pizza with Fresh Basil

Grilled Upcountry Vegetable Pizza

Grilled Shrimp Pizza

Island Kalua Pork Pizza with Roasted Pineapple

Crab Cakes with Basil Aioli

Thai Vegetable Spring Roll with Sweet Chili Sauce

Kamuela Tomato Bruschetta with Basil Aioli and Parmigiano-Reggiano

Local Island Sashimi with Meyer Lemon Soy

Sashimi of Big Eye Ahi with Yuzu-Soy and Wasabi Vinaigrette

Spicy Ahi Poke in Sesame-Miso Cones

Passed Appetizers can be added for an additional cost



Salads

(please pre-select one)

Chopped Vegetable Salad with Macadamia-Herb Vinaigrette

Kula Romaine with Creamy Caesar Dressing

Vine Ripened Kamuela Tomato Salad with Yuzu-Balsamic Vinegar

Upcountry Greens with Mauna Kea Goat Cheese, Kamuela Tomatoes and Maui Onions

Soups

(please pre-select one)

Tomato Soup with Ligurian Olive Oil

Upcountry Corn Soup with Basil Cream

Wild Mushroom Cappuccino

Pumpkin Soup with Cardomom Cream

Tableside Thai Coconut Soup with Kaffir Lime (add \$2.00)

Pastas

(please pre-select one)

Chef's Seasonal Risotto

Hawaiian Style Seafood Risotto (add \$2.00)

Wild Hamakua Coast Mushroom Penne Pasta

Kamuela Tomato Pasta with Fresh Basil and Parmigiano-Reggiano

Entrees

(please pre-select two, third choice can be added for an additional \$5.00)

Roasted Seasonal Catch with Ginger-Macadamia Nut Crust, Molokai Yams, Cabernet Black Pepper Sauce

Pan Seared Seasonal Catch with Lobster Crushed Potatoes and Sauce "Americaine" (add \$3.00)

Steamed Seasonal Catch Steamed in Ti Leaves, Kula Vegetables, Thai Herbs, Chili and Cilantro Nam Pla

Pan Seared Seasonal Catch "Mai Tai" Style, Hearts of Palm Puree, Thai Herb Salad and Kaffir Lime

Goat Cheese Stuffed Roasted "Free Range" Chicken with Potato Puree, Wild Hamakua Mushroom Sauce

Caramelized Pork Chop, Pineapple Papaya, Big Island Vanilla and Thai Basil

Grilled Prime Beef with Seasonal Vegetable and Armagnac Sauce (add \$5.00)



Desserts

(please pre-select one)

Warm Chocolate Truffle Cake with Hawaiian Vanilla Bean Ice Cream

Warm Decadent Valrhona Chocolate Purse with Hawaiian Vanilla Bean Ice Cream

Banana Cream Pie with Caramel Sauce

White Chocolate Mousse with Fresh Passion Fruit Sauce

Assorted Ice Creams and Sorbets

Select Three Courses - \$45.00 per person

Select Four Courses - \$55.00 per person

Select Five Courses - \$75.00 per person

Prices subject to 20% service charge and 4.16% sales tax