



PRICED PER PERSON/PER ITEM (minimum 30 persons) • PRICES SUBJECT TO CHANGE  
 multiple appetizers, (2) main entrees, (1) starch, and (1) veggie are recommended due to portion size reflected in pricing.

### APPETIZERS

<b>HUMMUS &amp; PITA</b> plain or roasted red pepper	<b>\$3</b>
<b>APPETIZER PLATTER</b> hummus, olive tapenade, spicy falafels, bruschetta, tatziki. served with grilled pita's	<b>\$6</b>
<b>ITALIAN STYLE MEAT AND CHEESE PLATTER</b> (requires 24 hr notice)	<b>\$9</b>
grapes, melon, Genoa salami, hard salami, imported cheeses with assorted crackers, and crisp lavosh	
<b>SPINACH TIROPITA</b> (24 hours notice required)	<b>\$5</b>
caramelized onion, feta, mozzarella, and spinach baked in a philllo puff pastry, served with tatziki.	
<b>KALUA PORK AND MAUI ONION QUESADILLA</b> (24 hours notice required) smoked gouda, Mango Cilantro salsa	<b>\$5</b>
<b>SAUTÉED MUSHROOMS</b> rosemary Merlot, goat cheese	<b>\$5</b>
<b>KEFTEDIES</b> (lamb and beef meatballs) lamb au jus	<b>\$7</b>
<b>VEGETABLE GNOCCHI</b> House made gnocchi, seasonal vegetables, pesto cream sauce	<b>\$8</b>
<b>CAJUN SEARED AHI SASHIMI</b> sweet Thai Chili butter sauce, namasu	<b>\$8</b>
<b>AHI TARTAR</b> fresh caught tuna, mixed with capers, tomatoes, onions, cucumber, and spicy tatziki, lavosh chips	<b>\$6</b>
<b>SEARED FISH CAKES</b> red bell pepper aioli	<b>\$8</b>
<b>BAKED MUSSLE</b> spicy soy aioli	<b>\$6</b>
<b>AHI POKE</b> sweet Maui onion, ginger, shoyu	<b>\$8</b>

### SALADS

<b>CAESAR</b> romaine, Haiku organic mixed greens, tomato, cucumber, onion, shaved parmesan	<b>\$8</b>
<b>AMERICAN GREEK SALAD</b> local greens, tomatoes, cucumbers, onions, kalamata olives, feta cheese, and tatziki	<b>\$8</b>
<b>GARDEN FRESH SALAD</b> local greens, tomatoes, cucumbers, onions, red bells, basil vinaigrette, parmesan cheese	<b>\$8</b>
<b>VILLAGE SALAD</b> local grown tomatoes, cucumber, feta, kalamata olives, roasted garlic, olive oil,	<b>\$8</b>
balsamic vinegar, upcountry greens	
<b>HAIKU ORGANIC GREEN SALAD</b> goat cheese, strawberries, Lilikoi vinaigrette	<b>\$8</b>

### ENTREES

<b>KEBOB'S</b> served with sautéed veggies, rice pilaf, pita, and tatziki	
CHICKEN \$18 LAMB \$22 JOHNNY'S FRESH FISH \$27 STEAK \$22 FISH /LAMB \$25 CHK/LAMB \$20 CHK/FISH \$23	
<b>PORK TENDERLOIN</b> (4 OZ) red wine reduction, caramelized onion, mushroom	<b>\$12</b>
<b>ROSEMARY CHICKEN BREAST \$12</b> (4 OZ)	
sweet mandarin orange demi glaze	
<b>CHICKEN PARMESAN</b> (4 OZ) pita crusted chicken breast, fresh rosemary & basil, linguini marinara, mozzarella	<b>\$13</b>
<b>LAMB MEDALLIONS</b> (4 OZ) rosemary lamb au jus	<b>\$16</b>
<b>JOHNNY'S FRESH CATCH</b> (4 OZ)	<b>\$18</b>
choice of preparation...sherry cream sauce, lilikoi Burr Blanc, soy ginger glaze, fresh fruit salsa, etc..)	
<b>SOUDJOUKAKIA</b> (house made Greek meatballs) lamb au jus	<b>\$11</b>
<b>MOUSAKA (Greek Lasagna)</b> (requires 48 hr notice)	<b>\$12</b>
<b>PORK AND BEEF LAZAGNIA</b> (requires 48 hr notice)	<b>\$15</b>
fresh made marinara, onions, mushrooms, mozzarella, parmesan, ricotta, layered with lasagna noodles and baked	
<b>FISH &amp; SHRIMP SAUTEE</b> herbs, lemon, & dill	<b>\$22</b>
<b>FILET MIGNON</b> red wine reduction	<b>\$23</b>
<b>SHRIMP PASTA</b> lemon, butter, garlic, tomato, caper, linguini	<b>\$20</b>

\*ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST ~ \*ALL MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.