

MAUI OCEAN CENTER

Special Events Menu

SEASCAPE
AT MAUI OCEAN CENTER

CERTIFIED 100%
SUSTAINABLE DINING

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SEASCAPE
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AWARD-WINNING RESTAURANT

E komo mai! *Welcome*

Award-winning Executive Chef Enrique "Henry" Tariga's culinary inspiration arises from nature's bounty throughout Polynesia, Asia, and right here at Mā'alaea Bay. Born in the Philippines, his family grew all of their produce and raised livestock in their backyard to create flavorful meals, including his own sauces and spices, for their family gatherings. His native Filipino parents ignited his passion for the art of cuisine as a form of self-expression.

Upon arriving in Hawai'i, his culinary mentors recognized his innate enthusiastic approach. They encouraged him to build upon the fresh, natural flavors of the day's harvest to draw the exquisite flavors of each ingredient. His culinary innovations awarded him the James Beard Foundation Rising Star Award. He puts his culinary magic to work on ordinary ingredients, turning them into the extraordinary.

With his commitment to a sustainable Maui, Chef Henry hand selects fresh fish from Mā'alaea Harbor's local fishermen, grass-fed protein from island ranches, and harvests canoe crops from local farmers.

Working with unique island flavors has helped Chef Henry evolve within his profession, developing a culinary style with a focus on fresh, local, seasonal ingredients. Chef Henry is innovative, yet stays true to Hawaiian culture to provide an unforgettable dining experience with Seascape at Maui Ocean Center.

A note from our Executive Chef

By dining at Seascape Restaurant today, you are supporting our island's sustainable future. For that, we say mahalo nui loa — thank you very much.

Chef Henry

Chef Enrique "Henry" Tariga
Executive Chef
mauioceancenter.com/dine



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SPECIAL EVENT MENU

(price per person per item — inquire for details)

APPETIZERS

Passed from silver trays throughout the park tour. All prices are per person, per piece, plus service gratuity /administrative fee and State tax. Prices available upon request.

HOT

Crispy Pork Won Tons with Wasabi Shoyu

Baby Potato Skins stuffed with Cheese and Bacon Bits

Cajun Crusted Chicken with Louisiana Hot Sauce

Roasted Vegetable Bruschetta drizzled with Balsamic Reduction

Baked Stuffed Mushrooms stuffed with Herb Marinated Vegetables

Cilantro Chicken Pot Stickers with Sweet Chili Sauce

Grilled Chicken Yakitori Skewers

Coconut Tiger Shrimp with Spicy Mango Cocktail Sauce

Black Tiger Shrimp with Maui Pineapple Skewers

COLD

Seasonal Fresh Fruit Kabob with Liliko'i Sauce

Kula Crudité Cocktail

Cucumber Spoons topped with Shrimp Ceviche

Prosciutto with Fresh Melon Drizzled with Balsamic Reduction

Ahi Poke on Crispy Wonton

Sliced Beef Tenderloin on Crostini with Horseradish Remoulade Sauce

Stacked Caprese with Buffalo Mozzarella, Roma Tomatoes, and Fresh Basil

Tiger Shrimp with Cocktail Sauce

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SALADS

(with locally grown ingredients)

CHEF HENRY'S SIGNATURE CAESAR SALAD
Locally grown romaine junior lettuce, shaved parmesan cheese, lomi-lomi tomato with capers & croutons.

KALE CAESAR SALAD
Curly kale, croutons, & shaved parmesan cheese.

UP-COUNTRY SALAD
Hydroponic greens, heirloom tomato, roasted beets, carrots & goat cheese.

SPINACH SALAD
Fresh spinach, candied walnuts, fresh strawberries & feta cheese.

GARDEN SALAD
Kula greens mix, cucumber & tomato.

SALAD DRESSING OPTIONS
Balsamic Vinaigrette | Ranch | Papaya Seed

SIDE SALADS

(with island flair)

EDAMAME BEANS
Curly kale, edamame beans, carrots & shredded cabbage tossed in an Asian vinaigrette.

ROASTED BEETS
Locally grown beets & goat cheese topped with a basil pesto & balsamic reduction.

FARFALLE PASTA
Ānuenue *(rainbow)* carrots, celery, sweet peppers & artichoke quarters tossed in a creamy Italian dressing.

HEIRLOOM TOMATO SALAD
Diced locally grown cucumbers, tomato, julienne red onions & fresh mozzarella tossed in an herb balsamic dressing.

CURRY PEA & CASHEW
Sweet green peas, cashew, sweet peppers, Maui onion & celery tossed in a curry mayonnaise.

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LOCAL FAVORITE SALAD OPTIONS

KALO POKE SALAD
Steamed kalo, tomato, Maui onions & capers
tossed in truffle soy vinaigrette

MACARONI SALAD
Elbow pasta, Maui onions, cucumber, celery, & green onions,
tossed in seasoned mayonnaise

POTATO SALAD
Diced potato, Maui onions, cucumber, & celery,
tossed in seasoned mustard mayonnaise

SWEET POTATO SALAD
Steamed Molokai purple potato, candied walnuts, green apples, & celery,
tossed in honey mayonnaise

ASIAN SOMEN SALAD
Somen noodle, julienne carrot, sweet pepper
& Maui onion, in sesame soy dressing

MAUI GOLD™ PINEAPPLE SALAD
Maui Gold™ pineapple chunks, toasted coconut flakes & mint
in Liliko'i (passionfruit) yogurt sauce

Salads per person (price available upon request), plus gratuity & State tax. Minimum 25 people.
Available as supplement to entrée only.

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SIDES

Steamed White Rice

Steamed Brown Rice

Ancient Grains Pilaf

Mashed Potato with Sautéed Maui Onion

Garlic Mashed Potato

Mashed Molokai Sweet Potato

Steamed Molokai Sweet Potato With a Coconut Glaze

Garlic Roasted New Potato

Kalo Hash

Penne Pasta in Pesto Sauce

Farfalle Pasta with Garlic Cream

Garlic Noodles with Wild Mushrooms

Sautéed Locally Grown, Seasonal Vegetables

Grilled Locally Grown, Seasonal Vegetables in Pesto Sauce

Steamed Locally Grown, Seasonal Vegetables

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CHICKEN ENTRÉE

Grilled Pineapple Chicken

Grilled Chicken in Pesto Sauce

Mac Nut Crusted Chicken with a Browned Butter

Piccata Style Chicken with Roasted Garlic Cream

Flour Breaded Chicken with Hamakua Mushrooms

Garlic Roasted Chicken

PORK ENTRÉE

Maui Onion Encrusted Pork Loin in a Roasted Shallot Au Jus

Grilled Pork Loin in a Sweet Pepper Afritada Sauce

Pork Katsu with Kobayaki Sauce & Spicy Aioli

Baked Pork Loin with Boursin Cheese

BEEF ENTRÉE

Kōʻala *(Grilled)* New York Striploin with a Red Wine Shallot Sauce

Medallions of Beef Tenderloin in a Mushroom Bordelaise Sauce

Braised Boneless Short Ribs with Lomi-Lomi Tomato

Ginger Soy Glazed Skirt Steak with Caramelized Maui Onion

Kōʻala *(Grilled)* Flank Steak in an Herb Chimichurri Sauce Topped with Roasted Hamakua Mushrooms

Roasted Garlic & Rosemary Prime Rib

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FISH ENTRÉE

Mac Nut Crusted Catch of the Day

Panko Breaded Catch of the Day with a Lemon Butter Sauce

Baked Crab Stuffed Catch of the Day

Picatta Style Catch of the Day with a Lemon Caper Cream

Seared Ahi with Yuzu

Seared Ahi with Miso Yaki Butter Sauce

Ginger Steamed Fresh Catch with Shiitake Mushroom Ragout

SHRIMP ENTRÉE

Kō'ala *(grilled)* Shrimp Skewers With an Asian Butter Sauce

Kō'ala Shrimp with Lemon Cream Over Angel Hair Pasta

Shrimp Scampi Served Over Linguine Pasta

LOBSTER / CRAB ENTRÉE

Kō'ala *(grilled)* ½ Lobster Tail in a Lemon Thyme Butter Sauce

Baked Whole Lobster Tail With Drawn Butter & Lemon Wedge

Steamed Crab Legs (½ Lb.)

**Prices & availability fluctuate. Please ask for both market price & availability.*

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VEGETARIAN OPTIONS

Mushroom Stroganoff

Baked Penne Pasta in Tomato Sauce with Grilled Locally-Grown Vegetables

Eggplant Parmesan

Five-Spice Tofu Stir Fry in Ginger Soy

Garlic Noodles

PLATED DESSERTS

Seascape Delight — Chocolate ganache on a Tahitian crumb with liliko'i, strawberry and coconut sauce

Moca 'Ulu Pie — Bread fruit, cocoa powder in a mac nut crumbs

Liliko'i Cheesecake — with fruit coulis

Banana Cream Pie

DESSERT BUFFET

Assortment of mini desserts

Moca Ulu bars

Chocolate Ganache Bars

Cascarone

Royal Bibingka

Lilikoi Cake Squares

Strawberry Shortcakes

Fruit Tarts

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STATIONS

SUSHI PLATTER STATION

California Roll | Spicy Tuna Roll | Unagi Roll | Cucumber Roll | Avocado Roll | Specialty Rolls

COLD SEAFOOD BAR

Sashimi Trio | Shrimp Cocktail | Oyster on the Half Shell | Chilled Crab Claws

ACTION STATIONS

PRIME RIB

Garlic & rosemary scented prime rib carving station

TEMPURA STATION

Tempura battered & fried —
Fresh Fish | Local Vegetables | Shrimp

POKE BOWL STATION

Assortment of poke made to order —
Trio of Fresh Fish | Tako | Kimchee Shrimp

BIRRIA TACO STATION

Birria tacos made to order —
Beef | Chicken | Shrimp

Prices available upon request. Stations priced per person, plus gratuity & State tax. Available as supplement to entrée only. Setup based on 1.5 hours maximum. Action station includes culinary attendant for up to 1.5 hours maximum. Additional 30 minute increments at an additional fee, plus gratuity & tax.

SEASCAPE
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SPECIAL EVENT BEVERAGE MENU

(price per bottle or glass — inquire for details)

TROPICAL DRINKS
Hosted Bar | No Host Bar
Non-blend, limited selection

HOUSE POURS
Hosted Bar | No Host Bar
Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch,
Old Lāhainā Silver Rum, Sauza Tequilla

SELECT POURS
Hosted Bar | No Host Bar
Stolichnaya Vodka, Tanqueray Gin, Wild Turkey Whiskey,
Glenlivet Scotch, Bacardi Rum, Herradura Tequila

PREMIER POURS
Hosted Bar | No Host Bar
Ocean Vodka, Bombay Sapphire Gin, Maker's Mark Whiskey,
Chivas Regal Scotch, Bacardi Anejo Rum, Patron Tequila

IMPORTED AND SPECIALTY BEER
Hosted Bar | No Host Bar
Koholā Brewing Selections, Estrella Jalisco, Stella Artois

DOMESTIC BEER
Hosted Bar | No Host Bar
Bud Light, Budweiser, Michelob Ultra

SOFT DRINK & HOUSE JUICES
Hosted Bar | No Host Bar
Coke, Diet Coke, Sprite, Aloha Maid Juice selection

SELECT JUICES
Hosted Bar | No Host Bar
Sunkist Orange, Ocean Spray Cranberry, Tropicana Ruby Grapefruit, Hawaiian Pineapple

BOTTLED WATER
Hosted Bar | No Host Bar

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SPECIAL EVENT BEVERAGE MENU

(per bottle or glass)

	HOSTED BAR*	NO HOSTED BAR*
House Wines	per bottle | per glass	per bottle | per glass
Select Wines	per bottle | per glass	per bottle | per glass
Premiere Wines	per bottle | N/A	per bottle | N/A
Sommelier Cellar	Prices upon request	

**Prices upon request. A bartenders Fee plus tax (per bartender) will apply should bar revenue not exceed $500 per bar, per hour. Service gratuity & State tax apply. Premier wines must be purchased by 1 case (12 bottle) minimum. Due to County of Maui liquor license requirements all alcohol must be consumed on premises.*
Prices are subject to change.

HOUSE WINES

White | Select preference
ʻŌlelo Chardonnay
Benvolio Pinot Grigio

Red | Select Preference
ʻŌlelo Cabernet
Oyster Bay Merlot

SELECT WINES

White | Select Preference
Chateau Ste. Michelle Riesling
Kendall Jackson Sauvignon Blanc
Davis Bynum Chardonnay

Red | Select Preference
Jackson Estate Pinot Noir
Rodney Strong Cabernet
Edmeades Zinfandel

Premiere Wines - List available upon request