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# *DINNER PACKAGES*

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GROUP CATALOG 2023



## ENHANCEMENTS

### *Aloha*

**Bubbles & Oysters**  
Freshly Shucked Oysters,  
Chilled Bubbles

**Bubble Bar**  
House Prosecco,  
Fresh Local Juices  
**Pricing Varies**  
*Champagne Substitutions  
Available Upon Request*

**Espresso Martini**  
El Dorado 5yr Rum, Borsci  
San Marzano Liqueur,  
Borghetti Espresso Liqueur,  
Fresh Espresso  
\$18/EA

### *Ohana Style*

**Artisan Cheeseboard**  
3 Artisan Cheeses, Marcona Almonds,  
Dried Fruit, Honey or Seasonal Jam,  
Toasted Baguette  
*Minimum 20 guests*  
\$70/EA - Serves 3-4 people

**Chipotle Hummus**  
Cucumber, Rainbow Carrots, Pita Bread  
\$27/EA - Serves 3-4 people

**Seafood Platter**  
Lobster Tails, Scallop Ceviche,  
Jumbo Shrimp Cocktail, Oysters on the Half Shell,  
Steamed Clams (Wine Chilled)  
\$175/EA - serves 5-6

### *Makai*

**Maine Lobster Tail**  
Poached, Drawn Butter,  
Grilled Lemon  
\$32/EA

**3 oz Maine Lobster**  
Claw and Knuckle Meat  
\$22/EA

**2 New Bedford Diver Scallops**  
Pan Seared  
\$28 for 2

**Jumbo Prawns**  
Pan Seared  
\$16 for 3

Our Chef Team is happy to accommodate any adjustments due to dietary restrictions or allergies.. Please allow 72 hours notice. Prices are exclusive of applicable taxes and service charges.  
Contact our Special Events Manager Kristin Rodrigues at [events@fleetwoodsonfrontst.com](mailto:events@fleetwoodsonfrontst.com) to finalize the details of your event.  
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LANA'I

## 3-COURSE DINNER MENU

PRICE: \$ 79

### *appetizer* (your choice of)

**Little House Greens**  
Local Greens, Avocado,  
Green Beans, Toasted Macadamia  
Nuts, White Balsamic Dressing

*or*

**Kula Tomato Basil Soup**  
Kula Tomatoes, Organic Agave, Hua  
Momona Farms Micro Herbs

### *entrée* (your choice of)

**Biddy's Herb Roasted Chicken**  
Mashed Potatoes, Carrots, Black Kale, Pan Jus

*or*

**Fresh Island Fish**  
Orzo & Tri-Colored Quinoa, Seared Bok Choy,  
Crispy Chickpeas, English Peas, Roasted  
Carrots, Tomato Oil, Beurre Blanc

*or*

**Red Pepper Parmesan Linguine**  
Oyster Mushrooms, Roasted Tomatoes,  
Parmesan, Housemade Focaccia, Piquillo  
Pepper Butter

### *dessert* (your choice of)

**Chocolate Cake**  
Raspberry, Whipped Cream

*or*

**Fresh Baked  
Chocolate Chip Cookies**  
Whipped Cream

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KAHO'OLAWÉ

## 3-COURSE DINNER MENU

PRICE: \$ 99

### *appetizer* (your choice of)

**The Wedge Salad**  
Baby Iceberg Lettuce,  
Cherry Tomatoes, Shaved Red Onions,  
Double Smoked Bacon,  
Blue Cheese Dressing  
*or*

**Seafood Chowder**  
Clams, Local Fish, Braised Pork Belly,  
Roasted Corn, Potatoes  
*or*

**Jumbo Shrimp Cocktail**  
Housemade Cocktail Sauce,  
Grilled Lemon

### *entrée* (your choice of)

**Biddy's Herb Roasted Chicken**  
Mashed Potatoes, Carrots, Kale, Pan Jus

*or*  
**Filet Mignon\* (8oz)**  
Mashed Potatoes, Local Carrots, Roasted  
Asparagus, Peppercorn Sauce

*or*  
**Fresh Island Fish**  
Orzo & Tri-Colored Quinoa, Seared Bok  
Choy, Crispy Chickpeas, English Peas,  
Roasted Carrots, Tomato Oil, Beurre Blanc

*or*  
**Red Pepper Parmesan Linguini**  
Oyster Mushrooms, Roasted Tomatoes,  
Parmesan, Housemade Focaccia,  
Piquillo Pepper Butter

### *dessert* (your choice of)

**Chocolate Cake**  
Raspberry, Whipped Cream  
*or*

**Fresh Baked  
Chocolate Chip Cookies**  
Whipped Cream

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MOLOKA'I

## 4-COURSE DINNER MENU

PRICE: \$ 119

*soup or salad*  
(your choice of)

**The Wedge**  
Iceberg Lettuce, Cherry  
Tomatoes, Shaved Red Onion,  
Double Smoked Bacon,  
Blue Cheese Dressing

or

**Seafood Chowder**  
Clams, Local Fish,  
Braised Pork Belly, Roasted  
Corn, Potatoes

*appetizer*  
(your choice of)

**BLT Bruschetta\***  
Duroc Pork Bacon,  
Spicy Goat Cheese,  
Wild Arugula, Tomato Jam,  
Balsamic Reduction

or

**Crab Cake**  
Paprika, Lemon Basil Aioli,  
Hua Momona Farms  
Micro Greens

or

**Jumbo Shrimp Cocktail**  
Housemade Cocktail Sauce,  
Grilled Lemon

*entrée*  
(your choice of)

**Biddy's Herb Roasted Chicken**  
Mashed Potatoes, Local Carrots,  
Black Kale, Pan Jus

or

**Filet Mignon (8oz)**  
Mashed Potatoes, Local Carrots,  
Roasted Asparagus, Peppercorn Sauce

or

**Fresh Island Fish**  
Orzo & Tri-Colored Quinoa, Seared  
Bok Choy, Crispy Chickpeas, English  
Peas, Roasted Carrots, Tomato Oil,  
Buerre Blanc

or

**Red Pepper Parmesan Linguine**  
Oyster Mushrooms, Roasted Tomatoes,  
Parmesan, Housemade Focaccia, Piquillo  
Pepper Butter

*dessert*  
(your choice of)

**Chocolate Cake**  
Raspberry, Whipped Cream

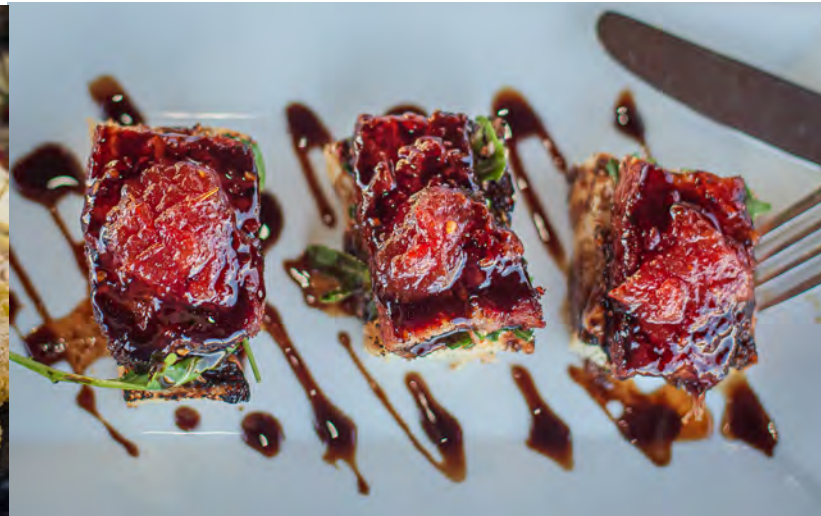
or

**Fresh Baked  
Chocolate Chip Cookies**  
Whipped Cream

or

**Vanilla Bean Crémé Brûlée**  
Sugar Cookie

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## CATERED TRAY PASSED APPETIZERS

**Recommended Quantities:** 30 minutes before dinner, 2-3 pieces per person | 1 hour reception before dinner, 3-5 pieces per person  
Stand up reception with no dinner, 10-12 pieces per person

### Caprese

Kula Tomato, Burrata Cheese,  
Black Lava Sea Salt  
**\$48/DZ**

### Watermelon & Prosciutto

Compressed Watermelon, Prosciutto,  
Feta Cheese, Black Lava Sea Salt  
**\$36/DZ**

### Fleetwood's Mac & Cheese

Bechemel Sauce  
**\$36/DZ**

### Bruschetta

Garlic Crostini, Kula Tomatoes, Basil  
Aged Balsamic Vinaigrette, Shaved Pecorino  
**\$48/DZ**

### Grilled Polenta

Sun-dried Tomato Pesto  
**\$36/DZ**

### Spicy Poke

Fresh Local Ahi, Sriracha Aioli, Furikake  
**\$84/DZ**

### New England Lobster Roll

Maine Lobster Claw Meat  
Fresh Celery, Drawn Butter  
**\$160/DZ**

### Fresh Pacific Oysters

Red Wine Mignonette, Horseradish,  
Housemade Cocktail Sauce  
**\$54/DZ**

### Dungeness Crab Cakes

Red Pepper, Dijon Remoulade  
**\$140/DZ**

### Ahi BLT Slider

Seared Local Ahi, Smoked Bacon,  
Avocado, Tomato, Local Mixed Greens,  
Basil Aioli  
**\$108/DZ**

### Seared Massachusetts Diver Scallop

Cracked Black Pepper, CT Maple Syrup  
**\$108/DZ**

### Seared Ahi

Rice Cracker, Seaweed Salad  
Wasabi Aioli  
**\$96/DZ**

### Deviled Egg

Fried Oyster, Bacon Marmalade  
**\$60/DZ**

### New Zealand Lamb Chops

Pomegranate Molasses, Pistachio Oil  
**\$120/DZ**

### Miniature Filet Tournedos

Cognac Mayo, Sautéed Shallots,  
Herbed Crostini  
**\$108/DZ**

### BLT Bruschetta

Duroc Pork Bacon, Goat Cheese,  
Arugula, Tomato Jam, Balsamic  
**\$84/DZ**

### Smoked Meatballs

Savory Demi Glace  
**\$84/DZ**

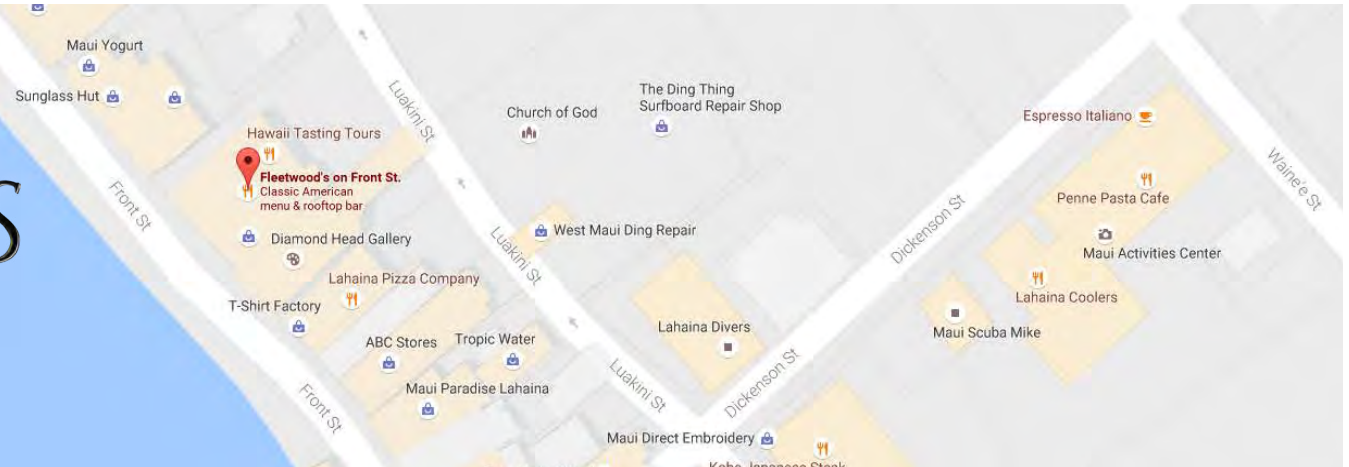
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# FLEETWOOD'S

ON FRONT ST.

A MICK FLEETWOOD RESTAURANT & BAR



8 0 8 - 6 6 9 - 6 4 2 5

744 Front St.  
Lahaina, HI 96761

MAUI, HAWAII

OPEN DAILY:

LUNCH

11AM - 3PM

HAPPY HOUR

3PM - 5PM

DINNER

5PM - 10PM

[WWW.FLEETWOODSONFRONTST.COM](http://WWW.FLEETWOODSONFRONTST.COM)