

# *Tommy Bahama*<sup>®</sup>

RESTAURANT | BAR | STORE

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**GROUP & EVENT  
FOOD MENUS & PRICING**

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*Executive Chef Kenneth MacKenzie*

# LAULEA LUNCH

*(served individually)*

## **SOUP OR SALAD** *(select one)*

### **CRAB BISQUE**

Lump Blue Crab, Sherry, Cream

### **CAESAR SALAD**

Mari's Garden Baby Romaine, Herb Croutons, Grana Padano

## **LUNCH ENTREES** *(select one)*

### **CHAR-GRILLED FILET MIGNON SALAD**

Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette

### **GRILLED CHICKEN BREAST SANDWICH**

Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Maui Onions, Jerk Yucca Fries

### **SMOKEHOUSE BACON BURGER**

Hawaii Ranchers Beef, American Cheese, Garlic Aioli, Lettuce, Tomatoes, Onions, Fries

## **DESSERTS** *(select one)*

### **KEY LIME PIE**

Graham Cracker Crust, White Chocolate Mousse

### **PINA COLADA CAKE**

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**\$40 per guest (plus tax, gratuity and 3% admin fee)**

Available before 4:00pm

# LANIKAI LUNCH

*(served individually – only appetizer served family style)*

## **APPETIZER** *(served family style)*

**WORLD FAMOUS COCONUT SHRIMP & MINI COCONUT CRAB CAKE**

## **LUNCH ENTREES** *(select one)*

**GUAVA GLAZED BABY BACK PORK RIBS**

Jerk Rub, Mango-Guava BBQ, Island Slaw, Fries

**LUMP BLUE CRAB & AVOCADO SALAD**

Shredded Baby Kula Romaine, Kamuela Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette

**CHAR-GRILLED FILET MIGNON SALAD**

Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette

**PARMESAN CRUSTED SANIBEL CHICKEN**

Herb Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Broccolini

## **DESSERTS** *(select one)*

**KEY LIME PIE**

Graham Cracker Crust, White Chocolate Mousse

**PINA COLADA CAKE**

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**\$45 per guest (plus tax, gratuity and 3% admin fee)**

Available before 4:00pm

# MAKAHA DINNER

*(served individually – only appetizer served family style)*

## **APPETIZER** *(served family style)*

**WORLD FAMOUS COCONUT SHRIMP**

## **SOUP OR SALAD** *(select one)*

**CRAB BISQUE**

Lump Blue Crab, Sherry, Cream

**CAESAR SALAD**

Mari's Garden Baby Romaine, Herb Croutons, Grana Padano

## **ENTREES** *(select one)*

**PARMESAN CRUSTED SANIBEL CHICKEN**

Herbed Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Broccolini

**MACADAMIA NUT ENCRUSTED FRESH CATCH**

Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus

**GUAVA GLAZED BABY BACK PORK RIBS**

Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash

**PETITE FILET MIGNON**

Roasted Hamakua Mushrooms, Maytag Blue Cheese, Garlic Butter,  
Lemon Arugula, Yukon Gold Mash

## **DESSERTS** *(select one)*

**KEY LIME PIE**

Graham Cracker Crust, White Chocolate Mousse

**PEANUT BUTTER PIE**

Salted Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt

**\$65 per guest (plus tax, gratuity and 3% admin fee)**

# HALEIWA DINNER

*(served individually – only appetizer served family style)*

## **APPETIZER** *(served family style)*

**WORLD FAMOUS COCONUT SHRIMP & MINI COCONUT CRAB CAKE**

## **SOUP OR SALAD** *(select one)*

### **CRAB BISQUE**

Lump Blue Crab, Sherry, Cream

### **BUNGALOW SALAD**

Toasted Almonds, Macadamia Nuts, Vine-Ripe Tomatoes, Feta, Sun-Dried Blueberries, Pepitas, Meyer Lemon Vinaigrette

## **ENTREES** *(select one)*

### **FILET MIGNON**

Roasted Hamakua Mushrooms, Maytag Blue Cheese, Garlic Butter, Lemon Arugula, Yukon Gold Mash

### **MACADAMIA NUT ENCRUSTED FRESH CATCH**

Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus

### **MAUI MOKKA COFFEE CRUSTED RIBEYE**

Yukon Gold Mash, Lemon Arugula, Garlic Butter

### **THAI SHRIMP & SCALLOPS**

Lemongrass, Coconut Curry Reduction, Almond Rice

## **DESSERTS** *(select one)*

### **KEY LIME PIE**

Graham Cracker Crust, White Chocolate Mousse

### **PEANUT BUTTER PIE**

Salted Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt

\$75 per guest (plus tax, gratuity and 3% admin fee)

# MAUKA DINNER

*(served family style)*

## APPETIZER

World Famous Coconut Shrimp

## SALAD

Caesar Salad

## ENTREES

Parmesan Crusted Sanibel Chicken

Guava Glazed Baby Back Pork Ribs

Petite Filet Mignon\*

## SIDES

Yukon Gold Mash

Almond Rice

Broccolini

Asparagus

## MINI DESSERTS

Mini Key Lime Tarts

Mini Peanut Butter Pie

\$65 per guest (plus tax, gratuity and 3% admin fee)

# **MAKAI DINNER**

*(served family style)*

## **APPETIZER**

World Famous Coconut Shrimp

Mini Crab Cake

## **SALAD**

Bungalow Salad

## **ENTREES**

Filet Mignon\*

Macadamia Nut Encrusted Fresh Catch

Maui Mokka Coffee Crusted Ribeye

Thai Shrimp & Scallops

## **SIDES**

Yukon Gold Mash

Almond Rice

Broccolini

Asparagus

Island Slaw

## **MINI DESSERTS**

Mini Key Lime Tarts

Mini Peanut Butter Pie

\$75 per guest (plus tax, gratuity and 3% admin fee)

# **HORS D'OEUVRES & MINI DESSERT MENU**

*(tray passed or served family style – 2 hour maximum)*

## **HORS D'OEUVRES**

World Famous Coconut Shrimp

Spiked Guacamole & House-Made Chips

Margherita Flatbread & Filet Mignon Flatbread

Macadamia Nut Goat Cheese Bites

Burger Sliders

Ahi Tuna Tacos

Mini Coconut Crusted Crab Cakes

## **MINI DESSERTS**

Mini Key Lime Tarts

Mini Peanut Butter Pie

**\$55 per guest (plus tax, gratuity and 3% admin fee)**



# Tommy Bahama®

RESTAURANT | BAR | STORE

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## BEVERAGE PACKAGES AND PRICING

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**CASH BAR** | Based on consumption

**HOST BAR** | Based on consumption and added to the final bill

### PARADISE BAR PACKAGE

Includes our signature Island Drinks: Crazy Cuban & Mai Tai  
Premium Cocktails  
Imported & Domestic Beers  
Select Upgraded Wines  
Sodas, Iced Teas, & Bottled Water

### ISLAND BAR PACKAGE

Well Cocktails  
Imported & Domestic Beers  
Select House Wines  
Sodas, Iced Teas, & Bottled Water

### BEER & WINE PACKAGE

Imported & Domestic Beers  
Select House Wines  
Sodas, Iced Teas, & Bottled Water

*\*\*All alcohol is based upon availability and may be subject to change*

*\*\*Prices listed above are subject to change if not in combination with a selected pre-fix menu*

# PARADISE BAR

Two Hours: \$50/pp | Three Hours: \$65/pp

## SPARKLING BY THE GLASS

Maschio Prosecco, *Veneto, Italy*

Piper Sonoma Brut, *Sonoma County, California*

## WHITE WINES BY THE GLASS

Campanile Pinot Grigio, *Friuli Grave, Italy*

Clean Slate Riesling, *Mosel-Saar-Ruwer, Germany*

Giesen Sauvignon Blanc, *Marlborough, New Zealand*

Conundrum by Caymus, *California*

Penfolds Rawson's Retreat Chardonnay, *Australia*

Raeburn Chardonnay, *Russian River, California*

## RED WINES BY THE GLASS

Argyle Pinot Noir, *Williamette Valley, Oregon*

Rothschild Lafite Legende Bordeaux Blend, *Bordeaux, France*

Cline Cellars Estate Merlot, *Sonoma Coast, California*

Muriel Reserva Tempranillo, *Rioja, Spain*

Piattelli Premium Reserve Malbec, *Mendoza, Argentina*

Tommasi "Poggio al Tufo" Super Tuscan, *Maremma, Tuscany*

3 Rings Shiraz, *Barossa Valley, Australia*

Penfolds Rawson's Retreat Cabernet Sauvignon, *Australia*

BR Cohn Silver Label Cabernet Sauvignon, *North Coast, California*

## DRAFT BEER

Kona Longboard, *Kona Brewing Company*

Honey Citrus Saison, *Honolulu Beer Works*

## BOTTLE BEERS

Bud Light | Budweiser | Kirin

Corona | Heineken | Becks (Non-Alcoholic)

## SIGNATURE ISLAND DRINKS

Mai Tai *Flor de Cana 4 Year, Orgeat, Orange Curacao, Scratch Sour, Pineapple, Dark Rum*

Crazy Cuban *Mount Gay Eclipse, Cruzan Coconut, 99 Bananas, Pineapple*

## PREMIUM COCKTAILS

Coconut Cloud *Ron Matusalem Platino, Stoli Vanil, Cruzan Coconut, Cream of Coconut*

Scratch Lemon Drop *Van Gogh Citroen, Cointreau, Lemon, Sugar*

Key Lime Martini *Van Gogh Blue, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker*

Dark & Stormy *Gosling's Black Seal, Ginger Beer*

Whiskey Ginger Smash *Jim Beam, Domaine de Canton, Lemon Sour, Mint*

# **ISLAND BAR**

Two Hours: \$40/pp | Three Hours: \$50/pp

## **SPARKLING BY THE GLASS**

Maschio Prosecco, *Veneto, Italy*

Piper Sonoma Brut, *Sonoma County, California*

## **WHITE WINES BY THE GLASS**

Penfolds Rawson's Retreat Chardonnay, *Australia*

Campanile Pinot Grigio, *Friuli Grave, Italy*

Clean Slate Riesling, *Mosel-Saar-Ruwer, Germany*

Giesen Sauvignon Blanc, *Marlborough, New Zealand*

## **RED WINES BY THE GLASS**

Penfolds Rawson's Retreat Cabernet Sauvignon, *Australia*

Cline Cellars Estate Merlot, *Sonoma Coast, California*

Muriel Reserva Tempranillo, *Rioja, Spain*

Piattelli Premium Reserve Malbec, *Mendoza, Argentina*

## **ISLAND WELL LIQUOR**

Svedka *Vodka*

Jim Beam *Bourbon*

Cruzan Light *Rum*

Bombay *Gin*

Korbel Brandy

Seagrams 7 *Whiskey*

Sauza Gold *Tequila*

Dewars *Scotch*

## **DRAFT BEER**

Kona Longboard,

*Kona Brewing Company*

Honey Citrus Saison,

*Honolulu Beer Works*

## **BOTTLE BEERS**

Bud Light | Budweiser | Kirin

Corona | Heineken |

Becks (Non-Alcoholic)

# WINE & BEER PACKAGE

Two Hours: \$35/pp | Three Hours: \$45/pp

## **SPARKLING BY THE GLASS**

Maschio Prosecco, *Veneto, Italy*

Piper Sonoma Brut, *Sonoma County, California*

## **WHITE WINES BY THE GLASS**

Penfolds Rawson's Retreat Chardonnay, *Australia*

Campanile Pinot Grigio, *Friuli Grave, Italy*

Clean Slate Riesling, *Mosel-Saar-Ruwer, Germany*

Giesen Sauvignon Blanc, *Marlborough, New Zealand*

## **RED WINES BY THE GLASS**

Penfolds Rawson's Retreat Cabernet Sauvignon, *Australia*

Cline Cellars Estate Merlot, *Sonoma Coast, California*

Muriel Reserva Tempranillo, *Rioja, Spain*

Piattelli Premium Reserve Malbec, *Mendoza, Argentina*

## **DRAFT BEER**

Kona Longboard, *Kona Brewing Company*

## **BOTTLE BEER**

Bud Light | Budweiser | Kirin | Corona | Heineken | Becks (N/A)