

# **Ka'anapali Sunset Dinner Sail**

## **Appetizers**

Mozzarella Caprese Skewers

Buffalo Mozzarella, Macadamia Nut Pesto, Balsamic Reduction (GF)

&

Teriyaki Mini Meatballs

Spiced Mango-Pineapple Chutney, Ginger Teriyaki (DF)

## **Entree:**

Hawaiian Caught Mahi Mahi

Ginger-Curry Marinade, Blackened Spiced,

Kumu Farms Papaya Salsa, Curry w. Buerre Blanc (GF)

&

Grilled Chimichurri Chicken

Chimichurri Marinade, Kumu Farms Papaya Salsa, Curry Buerre Blanc (GF)

or

Vegetarian (option)

Honey-miso Glazed Tofu, Kumu Farms Papaya Salsa,

Curry Buerre Blanc (GF, V)

## **Sides:**

Grecian Salad

Maui Cucumber, Red Onion, Roma Tomato, Bell Pepper, Kalamata Olives, Feta Cheese, Quinoa, Lemon-Herb Dressing (GF)

&

Coconut Whipped Moloka'i Sweet Potatoes (GF, V)

&

Kimchi Wok Fried Green Beans (V)

## **Dessert**

Coconut Crusted Brownie Pop