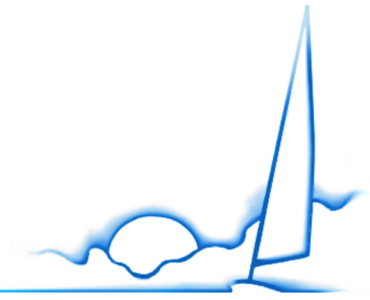


Maile Charters



MAILE APPETIZER MENU

\$95/PERSON

Please choose two to three items from the menu below per party. Additional items for larger parties.

Cheese and fruit platter

Chef's choice, served with fresh baked demi artisan loaf

Caprese Salad

Vine ripened tomatoes, fresh mozzarella and basil drizzled with extra virgin olive oil, salt and cracked pepper

Island Crudité

Locally grown, organic, and seasonally available fresh vegetables served with an herbed yoghurt dressing

Thai Summer Rolls

Island fresh vegetables wrapped in rice paper with fresh mint, cilantro and rice noodle and served with a spicy peanut sauce.

Chicken Satay

Served with a spicy peanut sauce

Stuffed mushrooms

Stuffed with Big Island goat cheese and fresh local herbs

Herbed Hummus with Fresh Bread and Olives

Italian parsley, chives and cilantro, served with sliced demi artisan loaf

Smoked Salmon and Cream Cheese Crostini

Smoked salmon, cream cheese and capers served on locally made sunflower rye sourdough, garnished with fresh dill

Chipotle Chicken Quesadilla with Caramelized Onions

Chipotle chicken quesadilla topped with caramelized onions, Portobello mushrooms and roasted bell peppers, served with a cilantro lime crema

Sashimi Platter

Locally caught Abi Tuna, Kampachi and Salmon, garnished with avocado, pickled ginger, sliced radish and carrots, served with a wasabi aioli dipping sauce

Chocolate Covered Strawberries

Strawberries dipped in a rich chocolate, for something sweet

**Because all orders are custom made, please allow 72 hours for our chef to shop and prepare items. Advance orders welcome.*

P.O. Box 6600, Kamuela, Hawaii 96743

Phone – 808.960.9744

www.mailecharters.com info@mailecharters.com