Resort Community Catering is exclusive to resort guests and homeowners of Mauna Kea Resort. In an effort to enhance each catering experience we encourage an appointment with one of our resort chefs and catering professionals to customize every aspect of your event. Each chef brings a flair of uniqueness and style that is reflected within the included sample menus.

Additionally each of our chefs have collaborated to create resort catering menus that offer a variety of selections that speak to the islands’ bounty while showcasing popular trends and regional favorites. Our chefs place a significant emphasis on meeting the dietary needs of all lifestyles and cultures and encourage open dialog about any potential restrictions or concerns.

Together with our catering professionals we will walk through all the aspects of your catering event in detail to ensure nothing is left to chance. We take a very hands-on approach and offer consultation opportunities for each step of the process as needed:

- Initial Meeting & Event Review
- Chef Consultation
- Menu Reviews & Tastings
- Event Space Walk Through
- Review of Equipment Needs
- Timeline Coordination
- Coordinate Optional Services
- Review of Catering Guidelines
- Onsite Event Coordination
- Billing Questions or Concerns
- Future Booking Opportunities

For more information regarding Resort Community Catering please contact the Mauna Kea Resort Catering Office, 808.882.5463 or visit the dining page at MaunaKeaBeachHotel.com
Chef Rio is inspired by the diverse flavors and cuisines from Hawaii’s plantation days and the modern farm-to-table movement.

Kona Abalone Rockefeller
Honopua Savoy Spinach, Big Island Chevre, Bacon

Island Beef Short Rib Ravioli
Curried Kabocha Pumpkin Cream

Crispy Hoisin Duck & Endive Crepe
Green Onion Crepe, Fuji Apple, Poha Berry Compote

Kamuela Tomato-Ginger Gazpacho
Cucumber Namasu, Szechuan Chicharrón

Grilled Hirabara Baby Romaine Wedge
Garlicnaola Dressing, Crisp Pork Belly, Toasted Mac-Nuts

Honopua Kale Caesar
Shredded Curly Kale Mix, Manchego Cheese, Foccacia Croutons

Hawaiian Jerk Chicken Breast
Fried Corn Cakes, Banana Rum Sauce, Spinach Salad

Pulehu Rack of Lamb
Taro Hash, Ha’i Fern Shoot Salad, Caramelized Pineapple Jus

Smoked Salt Rubbed Island Beef Tenderloin
Mashed Molokai Sweet Potato, Sake Steamed Baby Bok Choy, Ahi’s Mushroom Bourbon Demi-Glace

Scallop Mousse Encrusted Mahimahi
Griddled Sushi Rice Cake, Stir-Fried Baby Vegetables, Wasabi Cream Sauce

Driven by his multi ethnic plantation upbringing and his love for Mediterranean cooking, Chef Peter draws his inspiration from the bounty of seasonal ingredients grown locally on the island.

Ahi, Ono “Checkers”
Tempura Fried, Soy Mustard Butter, Baby Tomato Relish

Hawaiian Roots Chowder
Coconut Milk, Red Thai Curry, Corn, Ulu, Taro, House Bacon

Chilled Kamuela Tomato Gazpacho
Baby Salad, EVOO Whipped Vodka

Hawaiian Seafood Salad
Tarragon Herb Vinaigrette, Kaua’i Shrimp, Wild Ahi, Avocado, Papaya

Big Island Cowboy Chopped Salad
House Smoked Pipikaula, Ulu “Croutons”, Grilled Corn, Kona Coffee Vinaigrette, Kamuela Indigo Tomatoes

Big Island Beet Salad
Mauna Kea Resort Honey Dressing, Ahualoa Goat Cheese, Pea Shoots

Shrimp and Grits
Kona Shrimp, Island Corn “Grits”, Kabayaki, Smoked Trout Roe, OB Butter

Sakura Pork Chop
Sweet Potato Puree, Island Veggies, Dried Fruit Chutney, Natural Jus

Caramel Corn Crème Brulee
Seasonal Fruit, Lava Salt Biscotti

Kamuela T omato-Ginger Gazpacho
Coconut Milk, Red Thai Curry, Corn, Ulu, Taro, House Bacon

Honopua Kale Caesar
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Sweet Potato Puree, Island Veggies, Dried Fruit Chutney, Natural Jus

Caramel Corn Crème Brulee
Seasonal Fruit, Lava Salt Biscotti

Kabocha Pumpkin Square
Kona Cinnamon Anglaise, Kōloa Rum Sauce