

KEOKI'S

Paradise



PLATED LUNCH

Available for groups of 10 – 20.

PŌHAKU

\$50

per person

SALAD

choice of:

Caesar

Romaine lettuce, grated & shredded parmesan,
focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs,
seasonal fruit, candied macadamia nuts, local honey, white
balsamic vinaigrette

ENTRÉES

choice of:

Fish Tacos

Cajun grilled, flour tortillas, guacamole, pico de gallo, lemon
remoulade, tortilla chips, fresh salsa

Kama'aina Bowl

Sesame shoyu ahi poke, kalua pork, white rice, kim chee, kalo
chips, ocean salad

Fish & Chips

Beer battered locally caught fresh fish, tartar sauce, lemon,
french fries

Cheddar Burger

Shredded lettuce, tomato, pickle, onion, keoki's island sauce,
fries

Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw, gochujang aioli, kalo
chips

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

HĀLOA

\$57

per person

SALAD

choice of:

Caesar

Romaine lettuce, grated & shredded parmesan,
focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs,
seasonal fruit, candied macadamia nuts, local honey, white
balsamic vinaigrette

Chilled Shrimp Salad

Local grown lettuces, avocado, grape tomatoes, pickled
vegetables, egg, lilikoi vinaigrette, keoki's island dressing

ENTRÉES

choice of:

Chef's Plate Lunch Special

Served with white rice & mac salad

Fish Tacos

Cajun grilled, flour tortillas, guacamole, pico de gallo, lemon
remoulade, tortilla chips, fresh salsa

Panko & Mac Nut Crusted Fish

Parmesan & panko crusted, lemon caper butter, white rice,
macaroni salad, bok choy macadamia nut slaw

Kama'aina Bowl

Sesame shoyu ahi poke, kalua pork, white rice, kim chee, kalo
chips, ocean salad

Fish & Chips

Beer battered locally caught fresh fish, tartar sauce, lemon,
french fries

Prime Rib Sandwich

Thin sliced double ranch signature beef, horseradish cream,
swiss cheese, grilled onions, french roll, au jus, fries

Cheddar Burger

Shredded lettuce, tomato, pickle, onion, keoki's island sauce,
fries

Korean Fried Chicken Sandwich

All natural chicken, lime kimchee slaw, gochujang aioli, kalo
chips

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

'OHANA STYLE LUNCH

Family style platters perfect for sharing!

Available for groups of 21 or more.

STARTERS

Caesar

Romaine lettuce, grated & shredded parmesan, focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs, pomegranate seeds, candied macadamia nuts, local honey white balsamic vinaigrette

Coconut Shrimp

Chili pepper water, pickled cucumbers

Fried Calamari Strips

Guava cocktail sauce

Crispy Hoisin Honey Pork Ribs

Compart family farms all-natural pork ribs, chili spiked hoisin glaze, pickled cucumbers

SIDES

Choice of 1:

White Rice

Fried Rice (+ \$1 per person)

Fried Saimin (+ \$2 per person)

Choice of 1:

Mac Salad

Kim Chee Lime Slaw

Cucumber Namasu

ENTRÉES

Chilled Shrimp Salad

Local grown lettuces, avocado, grape tomatoes, pickled vegetables, egg, lilikoi vinaigrette, keoki's island dressing

Chicken Katsu

Panko crusted wayne farms all-natural chicken, katsu sauce

Panko & Mac Nut Crusted Fish

Macadamia nut & parmesan, lemon caper beurre blanc

Fish & Chips

Beer battered locally caught fresh fish, tartar sauce, lemon

Prime Rib

Double ranch signature beef, horseradish cream, au jus

Cajun Shrimp Skewers

Island bbq sauce, roasted pineapple relish

'EKAHI

STARTERS choice of 1

ENTRÉES choice of 3

\$54

'ELUA

STARTERS choice of 2

ENTRÉES choice of 3

DESSERT Hula Pie (1 slice per 3 guests)

\$72

LUNCH BUFFETS

Available for groups of 30 or more.

STARTERS

Caesar

Romaine lettuce, grated & shredded parmesan, focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs, pomegranate seeds, candied macadamia nuts, local honey white balsamic vinaigrette

Mixed Greens

Kaua'i mixed greens, cucumber, cherry tomato, lilikoi vinaigrette

Fresh Fruit

Seasonal fruits

SIDES

Choice of 1:

White Rice

Local Style Fried Rice (+ \$1 per person)

Fried Saimin (+ \$2 per person)

Choice of 1:

Mac Salad

Kim Chee Lime Slaw

Cucumber Namasu

ENTRÉES

Chicken Katsu

Panko crusted wayne farms all-natural chicken, katsu sauce

Teriyaki Chicken

Wayne farms all-natural chicken, teriyaki

Panko & Mac Nut Crusted Fish

Macadamia nut & parmesan, lemon caper beurre blanc

Prime Rib

Double ranch signature beef, horseradish cream, au jus

Cajun Shrimp Skewers

Island bbq sauce, roasted pineapple relish

Crispy Hoisin Honey Pork Ribs

Compart family farms all-natural pork ribs, chili spiked hoisin glaze, pickled cucumbers

Duroc Pork Ribs

All-natural pork, slow cooked imu style, island bbq sauce

Kalua Pork & Cabbage

Imu style compart family farms all-natural pork

'EKAHI

STARTERS choice of 2

ENTRÉES choice of 2

\$65

'ELUA

STARTERS choice of 3

ENTRÉES choice of 3

\$85

PLATED BRUNCH

Available for groups of 10 – 20.
ONLY AVAILABLE ON WEEKENDS.

PŌHAKU \$50

per person

PUPUS choice of:

Caesar

Romaine lettuce, grated & shredded parmesan,
focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs,
seasonal fruit, candied macadamia nuts, local honey, white
balsamic vinaigrette

Taro Macnut French Toast

Sweet butter rum syrup

Avocado Toast

Focaccia, watermelon radish, blistered cherry tomatoes, red
onion, arugula, poached egg, liliko'i vinaigrette

ENTRÉES choice of:

Beach Boy Burrito

Portuguese sausage, bacon, potatoes, scrambled eggs, green
onion, mixed cheese, avocado, chipotle aioli, cilantro

Hawaiian Breakfast

Eggs your way, applewood smoked bacon, fresh fruit, local style
fried rice

Kaua'i's Farmer Omelet

Locally grown zucchini squash, red & yellow peppers, sweet
onion, with breakfast potatoes

Loco Moco

Kaua'i grass fed medeiros farm patties, kalua pig, & portuguese
sausage, two eggs, shiitake mushroom gravy, crisp onion
strings, green onions, white rice

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

HĀLOA \$57

per person

PUPUS choice of:

Caesar

Romaine lettuce, grated & shredded parmesan,
focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear, pickled golden beets, figs,
seasonal fruit, candied macadamia nuts, local honey, white
balsamic vinaigrette

Taro Macnut French Toast

Sweet butter rum syrup

Avocado Toast

Focaccia, watermelon radish, blistered cherry tomatoes, red
onion, arugula, poached egg, liliko'i vinaigrette

ENTRÉES choice of:

Beach Boy Burrito

Portuguese sausage, bacon, potatoes, scrambled eggs, green
onion, mixed cheese, avocado, chipotle aioli, cilantro

Hawaiian Breakfast

Eggs your way, applewood smoked bacon, fresh fruit, local style
fried rice

Panko & Mac Nut Crusted Fish

Parmesan & panko dusted, lemon caper butter, white rice,
macaroni salad, bok choy macadamia nut slaw

Eggs Benedict

Honey smoked ham, english muffins, poached eggs, house
made hollandaise, breakfast potatoes

Kaua'i's Farmer Omelet

Locally grown zucchini squash, red & yellow peppers, sweet
onion, with breakfast potatoes

Shrimp Omelet

Jumbo shrimp, fresh spinach, roasted garlic aioli, green onions,
hollandaise, breakfast potatoes

Loco Moco

Kaua'i grass fed medeiros farm patties, kalua pig, & portuguese
sausage, two eggs, shiitake mushroom gravy, crisp onion
strings, green onions, white rice

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

'OHANA STYLE BRUNCH

Family style platters perfect for sharing!
Available for groups of 21 or more.
ONLY AVAILABLE ON WEEKENDS.

STARTERS

Caesar

Romaine lettuce, grated & shredded
parmesan, focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear,
pickled golden beets, figs, pomegranate
seeds, candied macadamia nuts, local
honey white balsamic vinaigrette

Coconut Shrimp

Chili pepper water, pickled cucumbers

Fried Calamari Strips

Guava cocktail sauce

Crispy Hoisin Honey Pork Ribs

Compart family farms all-natural pork
ribs, chili spiked hoisin glaze, pickled
cucumber

Fresh Fruit

Seasonal fruits

Taro Macnut French Toast

Sweet butter rum syrup

ENTRÉES

Avocado Toast

Focaccia, watermelon radish, blistered
cherry tomatoes, red onion, arugula,
lilikoi vinaigrette

Panko & Mac Nut Crusted Fish

Macadamia nut & parmesan, lemon
caper beurre blanc

Hawaiian Breakfast

Scrambled eggs, applewood smoked
bacon

Loco Moco

Kaua'i grass fed medeiros farm patties,
kalua pig & portuguese sausage,
shiitake mushroom gravy, crisp onion
strings, green onions, scrambled eggs

Beach Boy Burrito

Portuguese sausage, bacon, potatoes,
scrambled eggs, green onion, mixed
cheese, avocado, chipotle aioli, cilantro

'EKAHI

STARTERS choice of 1

ENTRÉES choice of 3

\$54

'ELUA

STARTERS choice of 2

ENTRÉES choice of 3

DESSERT Hula Pie (1 slice per 3
guests)

\$72

SIDES

Choice of 1:

White Rice

Roasted Potatoes

Local Style Fried Rice (+ \$1 per
person)

Fried Saimin (+ \$2 per person)

Choice of 1:

Mac Salad

Kim Chee Lime Slaw

Cucumber Namasu

PLATED DINNER

Available for groups of 10 – 20.

PŌHAKU

\$63

per person

SALAD

choice of:

Caesar or Kale

ENTRÉES

choice of:

Duroc Pork Ribs

All natural pork, slow cooked imu style, island bbq sauce

Guava Bbq Chicken

Wayne farms all-natural chicken, crisp vegetable
kimchi slaw, guava bbq sauce

“Keoki’s Style” Fish

Baked in a garlic, lemon & sweet basil glaze,
roasted kilauea tomato gastrique

Wild Mushroom & Spinach Ravioli

Vegan raviolis, fire roasted tomatoes,
locally sourced vegetables, basil & macadamia nuts,
garlic chardonnay broth

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

HĀLOA

\$72

per person

SALAD

choice of:

Caesar or Kale

ENTRÉES

choice of:

Prime Rib

Double r ranch signature beef,
horseradish cream, au jus

Duroc Pork Ribs

All natural pork, slow cooked imu style, island bbq sauce

Guava Bbq Chicken

Wayne farms all-natural chicken, crisp vegetable
kimchi slaw, guava bbq sauce

Panko & Mac Nut Crusted Fish

Macadamia nut & parmesan, lemon caper beurre blanc

Seafood Risotto

Lobster, shrimp, fresh fish, shiitake mushrooms,
chardonnay herb risotto

Wild Mushroom & Spinach Ravioli

Vegan raviolis, fire roasted tomatoes,
locally sourced vegetables, basil & macadamia nuts,
garlic chardonnay broth

DESSERT

Hula Pie

Macadamia nut ice cream, fudge, oreo cookie crust

ADD TO YOUR ENTRÉE

¼ lb. “Keoki’s Style” Lobster Tail \$27

Coconut Shrimp \$14

'OHANA STYLE DINNER

Family style platters perfect for sharing!
Available for groups of 21 or more.

STARTERS

Caesar

Romaine lettuce, grated & shredded
parmesan, focaccia herb croutons

Kale

Kunana dairy goat cheese, asian pear,
pickled golden beets, figs, pomegranate
seeds, candied macadamia nuts, local
honey white balsamic vinaigrette

Coconut Shrimp

Chili pepper water, pickled cucumbers

Fried Calamari Strips

Guava cocktail sauce

Crispy Hoisin Honey Pork Ribs

Compart family farms all-natural pork
ribs, chili spiked hoisin glaze, pickled
cucumbers

ENTRÉES

Guava Bbq Chicken

Wayne farms all-natural chicken, crisp
vegetable kimchi slaw, guava bbq
sauce

"Keoki's Style" Fish

Baked in a garlic, lemon & sweet basil
glaze, roasted kilauea tomato gastrique

Prime Rib

Double r ranch signature beef,
horseradish cream, au jus

Filet Steak Kiana

Double r ranch beef, keoki's steak
diane, shiitake mushroom cream,
truffle butter

Wild Mushroom & Spinach Ravioli

Vegan raviolis, fire roasted tomatoes,
locally sourced vegetables, basil &
macadamia nuts, garlic chardonnay
broth

Duroc Pork Ribs

All natural pork, slow cooked imu style,
island bbq sauce

'EKAHI

STARTERS choice of 1

ENTRÉES choice of 3

\$70

'ELUA

STARTERS choice of 2

ENTRÉES choice of 3

DESSERT Hula Pie (1 slice per 3
guests)

\$91

KEIKI MENU

Available for keiki 12 and younger.
Order a la carte.

LUNCH & DINNER

Cheeseburger

1/4 lb. USDA choice beef, cheddar cheese

Fried Chicken

Crispy all-natural chicken strips, panko breaded, ranch dipping sauce

Mac & Cheese

Freshly cooked pasta, house made cheddar cheese sauce

Fresh Fish & Chips

Battered, fried crisp, tartar sauce

Teriyaki Chicken

Grilled all-natural chicken breast, teriyaki glaze

BRUNCH

Only available on weekends.

French Toast

Honey cinnamon butter, maple syrup

Omelet

Applewood smoked ham, mild cheddar cheese

Bacon and an Egg

Farm fresh egg your way, duroc bacon

Cheeseburger

1/4 lb. USDA choice beef, cheddar cheese

Fried Chicken

Crispy all-natural chicken strips, panko breaded, ranch dipping sauce

ADDITIONAL POLICY INFORMATION

The following general policies and contract agreement are in place to ensure the best possible experience for your event at Keoki's Paradise.

MENU SELECTION

Groups of 15 or more are required to select one of our banquet event menus. For banquets with plated meals, advance entrée selection is not necessary. Your guests may make their selection during the event. 'Ohana style menus must be chosen 14 days prior to the event date.

'Ohana meals are progressive, self-serve family style meals served on platters. Notification of any guests with dietary restrictions as soon as possible is appreciated. Children 12 and under may order a la carte from the keiki menu.

ATTENDANCE GUARANTEES

We would like to know the exact number of adults, kids, and infants 14 days prior. Please consider kids choosing to order from our Keiki Menu as "kids" and kids that will eat from the selected banquet menu as "adults". If you are able to let us know if infants will need a booster or highchair, that would be appreciated.

We realize that things can change last minute, so your final attendance guarantee is due 5 days prior to your event date. If the actual number of guests that attend is less than your guarantee number, we will have to charge based on the number you have guaranteed. If the actual number of guests that attend is more than you guaranteed, we will do our best to accommodate but cannot promise the same meal, seating in the same area or an easy fix. Please update us up until the last minute if you have any additions or cancellations.

BAR SELECTION

We charge for drinks based on consumption. Bar selection (hosted/partial hosted/not hosted) is required 14 days prior to the event. We do not offer a private bar for events; servers will be taking care of all beverage orders for guests. All guests must have their ID to be served.

FOOD AND BEVERAGE LIMITATIONS

Food and beverage prices are subject to change at any time and without notice. All food, with the exception of cakes, must be predeceased through the restaurant. No liquor or beer may be brought in for any events. Wine, not on our wine list, may be brought in, but will be subject to a corkage fee of \$20 per bottle, limit three bottles per event.

TIME CONSTRAINTS

All parties are allotted two and a half hours from your start time unless the contract indicates otherwise. If your party arrives late, the allotted two and a half hours still begins at the actual time of your reservation. If the party is more than 30 minutes late, the staff will begin to break down the party and seat the section. The deposit will then be forfeited to the restaurant. If your party stays longer than the allotted time, we reserve the right to charge an overtime fee, which will be a minimum of \$25 per person, but could go as high as the room minimum associated with the space.

DECORATIONS

All decorations must be discussed with the Banquet Manager prior to event date. The restaurant will not permit affixing anything to the walls, floor or ceiling with nails, staples, tape or other substances. Confetti, glitter and/or rice is not allowed within the premises.

CONDUCT AND DAMAGES

It is required that one person be specified as the "contact person" for the event. The contracted client agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the establishment until the time all guests have left the establishment. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Kauai County Liquor Laws. We are not allowed to "knowingly permit any person under the influence of liquor or disorderly person to be or remain in or on the license premise." Keoki's Paradise reserves the right to refuse alcohol to guests. You, the contracted client, must pay the restaurant any and all damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the contracting client and/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting client.

DEPOSITS AND CONTRACTS

We require a deposit and signed contract to secure your event date and time at the time of booking. The deposit is equivalent to 50% of the estimated food cost, which Keoki's Paradise will determine for you.

BILLING AND PAYMENTS

All events will be subject to one master bill. A 22% service charge will be added to all food & beverage contracted by the restaurant, 4.712% HI Sate Tax will be added to the entire bill at the end of your event. Final payment is due at the conclusion of your event. We accept cash and the following credit cards - Visa, MasterCard, American Express, Discover, Diner's Club or JCB.

CANCELLATIONS

Deposits are 100% refundable if cancellation is made more than seven days prior to date of event.

OUR GUARANTEE TO YOU

In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond and its control, all deposits will be applied to a future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.

SIGNATURE ACKNOWLEDGES HAVING READ, UNDERSTOOD AND AGREED TO COMPLY WITH ALL THE ABOVE INFORMATION AND AGREEMENTS:	
Reservation Name / Contact / Host	Host / Contact Cell Phone #
Event Date / Time	Host / Contact E-mail
Menu Header – we create custom menus for your event (<i>i.e. Keoki & Malia Wedding Rehearsal Dinner</i>)	
Home Address (number and street or rural route)	
City or Town, State, and Postal/ZIP Code	
Signature	

Confirmation will be sent after receipt of signed contract/agreement and deposit.

