

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



MAUNA KEA RESORT
HAWAII ISLAND

Resort Community Catering





CHEF RIO MICELI

Executive Sous Chef
Mauna Kea Beach Hotel

“My flavor profiles are influenced by my Italian heritage and island roots. I seek to highlight local seasonal products by applying the simplistic unpretentious techniques used in Italian and Mediterranean cuisine.”



Pulehu Rack of Lamb

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

Gorgonzola Dressing, Crisp Pork Belly, Toasted Mac-Nuts

Honopua Kale Caesar

Shredded Curly Kale Mix, Manchego Cheese, Focaccia Croutons

Hawaiian Jerk Chicken Breast

Fried Corn Cakes, Banana Rum Sauce, Spinach Salad

Pulehu Rack of Lamb

Taro Hash, Ho’io Fern Shoot Salad, Caramelized Pineapple Jus

Smoked Salt Rubbed Island Beef Tenderloin

Mashed Moloka’i Sweet Potato, Sake Steamed Baby Bok Choy, Ali’i Mushroom Bourbon Demi-Glace

Scallop Mousse Encrusted Mahimahi

Griddled Sushi Rice Cake, Stir-Fried Baby Vegetables, Wasabi Cream Sauce



Shrimp and Grits



CHEF PETER ABARCAR, JR.

Executive Chef
Hapuna Beach Prince Hotel

“What I love about cooking is that I will never know everything about food. I can learn one new skill or dish a day, and still have much more to learn! What would the Spanish sailors use for paella if they landed in Hawaii, or what would go into an Italian Fruiti de Mare if the Italians were part of the plantation migration?”

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, Kaula’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 Brûlée

Seasonal Fruit, Lava Salt Biscotti

Kabocha Pumpkin Square

Kona Cinnamon Anglaise, Kōloa Rum Sauce