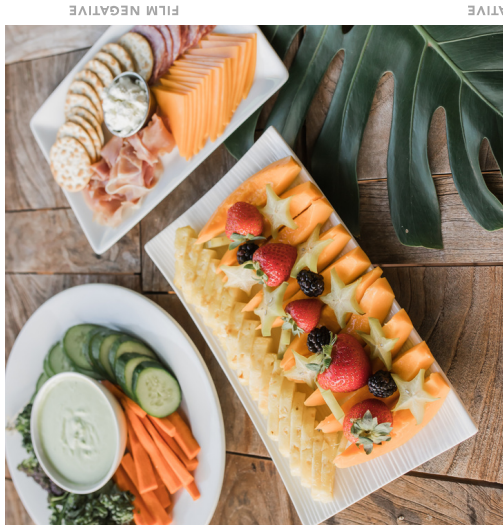


LUMERIA MAUI

RETREAT MENU



→ 13

→ 13 A



→ 14

→ 14 A



All Food & Beverage pricing is subject to a 20% Service Charge & 4.166% Sales Tax.
Prices are subject to change

MORNINGS AT LUMERIA

BREAKFAST MENU, INCLUDED WITH THE DAILY RETREAT FEE

Seasonal Fresh Fruit

Mini Acai Bowls

Assortment of Toast & Muffins (GF)

Scrambled Eggs

Breakfast Potatoes

Bacon

Local Coffee from Upcountry Coffee

Assortment of Tea

ADD ON'S |

Avocado Toast

Frittata

Croissant Breakfast Sandwich

French Toast

Waffles

Fresh Smoothies

Coconut, Macadamia Nut Overnight Oats

Chia Pudding (choice of Lilikoi, Guava, or Mango)

ADD ON | BEVERAGES

Local Kombucha- Seasonal Flavors

\$6

Perrier

\$6

Mimosas Flavor Options: Mango, Lilikoi or Guava

\$12

**Menu options and pricing are subject to change*

LUNCH AT LUMERIA

PUPUS & SHARE PLATTERS

Coconut Shrimp (per doz)

Bruschetta, Tomato, Basil Relish (per doz)

Fried Zucchini with Marinara (per doz)

Seasonal Fruit Platter (serves 10-12)

Charcuterie Board (serves 10-12)

Baked Brie & Focaccia (serves 10-12)

Crudit  with House Made Hummus (serves 10-12)

Pita Chips, House Made Hummus (serves 10-12)

Corn Chips, Guacamole (serves 10-12)

LUNCH ENTREE'S

Choose one entr e for all guests to enjoy + one vegan/vegetarian option for those with dietary restrictions.

Lunch offerings are served with complimentary house made Hibiscus Tea

Fish Tacos | 3 tacos per guest

Local fish served on flour or corn tortillas, with cabbage, Pineapple Pico de Gallo, & Siracha Aioli. Served w/ Tortilla chips, Guacamole & Spanish Rice

*Vegan/Vegetarian Options available upon request.

Wraps |

Choice of Tortilla: Flour or Spinach

Choice of Filling: Asian Slaw or Caesar Salad

Choice of Protein: Fish, Shrimp, Chicken or Tofu

*Add avocado for \$6 per person

LUNCH AT LUMERIA

House Made Focaccia Bread Sandwich |

Lettuce, Tomato, Onion, Garlic Aioli, Vegenaïse, and House Made Chips.

Choice of Protein: Grilled Fish, Panko Crusted Chicken, or Veggie Patty

Bowls |

Ahi Poke Bowl: Sesame Marinated Ahi, Cucumber, Maui Onion, Avocado, Jasmine Rice

Buddha Bowls: Wild Rice, Broccolini, Spinach, Mushroom, Maui Onions, With the option to add: Chicken, Shrimp, Fish, or Tofu

Specialty Salads | \$45 per person

Seared Ahi Salad, Local Greens, Seared Ahi, Seasonal Vegetables, Tossed with Sesame Vin Dressing, House Made Focaccia Bread

Crab Cake Salad, Local Greens, Seasonal Vegetables, Tossed with Papaya Seed Dressing, House Made Focaccia Bread

LUNCH AT LUMERIA

Flatbread Pizza |

Vegan

Cauliflower Crust, Mushrooms, Onions, Roasted Garlic, House Made White Sauce, Vegan Cheese

Veggie

Mixed Local Seasonal Vegetables, Mozzarella Cheese

Carne

Chicken Carbonara Pizza, Bacon, Onion, Mozzarella Cheese, White Sauce

Seafood

Shrimp, Diced Tomatoes, Mozzarella Cheese, Pesto

Customize

Crust Options: Cauliflower or Caputo Flour

Sauce Options: Red Sauce, Pesto or House Made White Sauce

DINNER AT LUMERIA

PUPUS & SHARE PLATTERS

Coconut Shrimp (per doz)

Bruschetta, Tomato, Basil Relish (per doz)

Fried Zucchini with Marinara (per doz)

Seasonal Fruit Platter (serves 10-12)

Charcuterie Board (serves 10-12)

Baked Brie & Focaccia (serves 10-12)

Crudit  with House Made Hummus (serves 10-12)

Pita Chips, House Made Hummus (serves 10-12)

Corn Chips, Guacamole (serves 10-12)

THREE COURSE DINNER ENTREE'S

Menu Includes, focaccia bread, choice of salad, entr e, and dessert for all guests to enjoy. Choice of vegan/vegetarian option is included for those with dietary restrictions. All entrees are served with a medley of seasonal vegetables, and choice of starch and salad

Choice of Salad:

Signature organic Lumeria salad, seasonal greens, vegetables, and choice of dressing

Or

Lumeria Caesar, romaine lettuce, house made croutons , topped with parmesan cheese

Choice of Starch: Okinawan Purple Sweet Potato Mash, Whipped Potatoes, Jasmine Rice, or Wild Rice

**Family-Style or Buffet Options available for additional fees.*

DINNER AT LUMERIA

Fish Entree |

Macadamia Nut Crusted Mahi Mahi

Miso Marinated Butter Fish

Kobayaki Glazed Salmon

Chicken Entree |

Chicken Picatta, served with a white wine, lemon caper butter sauce

Macadamia Nut Crusted Chicken

BEEF ENTREE |

Grilled Rib-eye Steak

Beef Broccoli

CURRY |

Red Thai Curry, seasonal vegetables, jasmine rice, with the option to add chicken, shrimp, fish, or tofu

PASTA |

Melody of Vegetables, Pistachio Sundried Tomato Pesto Sauce, Served over Linguini. With the option to Chicken, Shrimp, Fish, or Tofu

COMBINATION ENTREES |

Petite Filet & Marinated Shrimp

Red Onion Compote and Aged Port Wine Demi-Glaze

Portobello Vegetable Stack and Wild Butternut Squash Ravioli, Marinara Sauce, Onion, Zucchini, Bell Pepper, Spinach, Sage Butter Sace

DINNER AT LUMERIA

VEGAN/VEGETARIAN OPTIONS |

Stuffed Portobello Mushroom

Cauliflower Steak

Stuffed Chard Roll

Sweet N Sour Tofu

Plant Based Beef Broccoli

Bibimbap, Wild Rice, Carrots, Mushrooms, Onion, Zucchini, Spinach, and Sprouts.

DESSERT | CHOOSE ONE OPTION FOR ALL GUESTS TO ENJOY

Coconut Panna Cotta (v/gf) Flavors: Coffee, Chocolate, Matcha, Vanilla

Avocado Mousse (v/gf) Flavors: Chocolate or Lime

Chia Seed Pudding (v/gf) Flavors: Strawberry, Lilikoi, and Mango

Sweet Potato Haupia Pie (v/gf)

Brownie ala mode

Tiramisu

DINNER AT LUMERIA

SALAD DRESSINGS

Lumeria Green Goddess Dressing

Sesame Vinaigrette

Vegan Caesar

Herb Vinaigrette

White Balsamic

Balsamic Vinaigrette

Vegan Ranch

Vegan Avocado Ranch

Papaya See

Blue Cheese

Thousand Island

BEVERAGES

White Wine

Chardonnay, Stonecap [Columbia Valley]

Chardonnay, Cambria Estate [Santa Maria Valley]

Chardonnay, Rodney Strong [Sanoma]

Chardonnay, Duckhorn Vineyards [Napa Valley]

Pino Gris, Elk Cove Vineyards [Willamette Valley]

RED WINE

Pinot Noir, Meiomi [California Coast]

Cabernet Sauvignon, Ancient Peaks [Paso Robles]

CHAMPAGNE / MIMOSA

Flavor Options: Mango, Lilikoi, Guava

Non-Alcoholic

Vitalitea Local Craft Kombucha

Soft Drinks (Coke, Diet Coke, Sprite)

Local Hibiscus Iced Tea

Beer

Bikini Blonde Lager

Big Swell IPA

Blue Moon Belgian

Heineken

MEETING AND EVENTS AT LUMERIA

BREAKS

Muffins (priced per dozen)	\$36
Seasonal Fruit Platter (serves 10-12)	\$36
Trail Mix (serves 10-12)	\$36
Local Upcountry Coffee & Decaffeinated Coffee	\$36 per gal.
Selection of Herbal Teas	\$36 per gal.
House Made Hibiscus Tea	\$36 per gal.
Assorted Soft Drinks	\$6 each

Gathering Spaces

Yoga Shala

This multi-purpose space can accommodate up to 40 guests and is ideal for educational classes, workshops, live performances, yoga, dance, and more.

Yoga Classroom

This Intimate Studio is perfect for smaller groups and can accommodate 10-12 students.

Yoga Platform

This outdoor space is perfect for intimate groups of 12-15 - looking to connect with natural beauty of the property.

Meditation Lawn

This outdoor space is our largest and can be utilized for a variety of occasions and classes.