

A large, vibrant plate of food, likely a salad or a taco bar, featuring various ingredients including corn, beans, tomatoes, and herbs. The food is presented in a rustic, wooden bowl. The background is a warm, orange-toned image of a wooden surface with a pink flower.

Maui Nō Ka 'Ōi

CASUAL FAMILY DINNER

Chef Kyra Bramble

CLASSIC

CHOOSE YOUR SAUCE

Lemon garlic butter sauce
Kula basil macadamia pesto
Cabernet Sauvignon reduction herb butter
Horseradish cream sauce

CHOOSE YOUR PROTEIN

Local grass-fed New York Steak*
Organic grilled chicken breast
Local white fish pan-fried*
Local grilled king trumpet mushrooms

SIDES INCLUDED

Garlic coconut mashed potatoes
Grilled rainbow veggies
Local focaccia
Farm-to-table rainbow salad

RECOMMENDED APPETIZER PAIRING

Baked brie platter
Rainbow Charcuterie Board

*Market price surcharge may be applied. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ITALIAN

CHOOSE YOUR SAUCE

Bolognese (recommended with ground beef or tempeh)

Kula basil pesto (recommended with chicken or seafood)

Cheesy vodka sauce

Mushroom marinara

CHOOSE YOUR PASTA

Fettuccini

Lasagne

Ziti

Spaghetti

CHOOSE YOUR PROTEIN

Ground Maui beef or meatballs (available with tempeh)

Grilled chicken

Shrimp scampi

Baked salmon

Grilled fish of the day

SIDES INCLUDED

Local Focaccia

Roasted or grilled veggies

Choice farm-to-table rainbow salad or Caprese salad

RECOMMENDED APPETIZER PAIRING

Tomato Confit Bruschetta

Rainbow Charcuterie Board

MEXICAN

CHOOSE YOUR STYLE

Tacos

Fajitas

Burritos

CHOOSE YOUR PROTEIN

Grilled Maui grass-fed steak*

Maui beef ground and seasoned taco meat

Locally smoked pulled pork

Pan-seared or grilled local fish of the day*

Fire-grilled organic chicken

Chicken or Tofu Chile Verde

Tempeh & mushroom "taco filling"

SIDES INCLUDED

Spanish rice

Black beans

Cotija or shredded cheese

Fresh corn chips & Roasted Tomato Salsa

Farm-to-table rainbow salad

RECOMMENDED APPETIZER PAIRING

Ceviche of the Day*

Salsa Trio

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BURGER GRILL

CHOOSE YOUR PROTEIN

Maui ground beef patties

Organic chicken breasts

Salmon fillets

Local white fish*

Veggie burgers

CHOOSE YOUR STYLE

Classic: bacon, grilled mushrooms & cheddar cheese

Hawaiian Style: BBQ sauce, grilled pineapple, provolone

Mexican: pico de gallo, pickled jalapeño, jack cheese

Or customize your own!

SIDES INCLUDED

Local Hawaiian style or Ciabatta rolls

Sauces of choice, including classic ketchup, BBQ sauce, mayo & dijon

Local lettuce & tomato & market veggies

Sliced cheese of choice

Grilled veggies or baked baby potatoes

Farm-to-table salad with homemade ranch dressing

RECOMMENDED APPETIZER PAIRING

Smoked Trout Kimchi Dip

Tuna Poke*

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MEDITERRANEAN

CHOOSE YOUR PROTEIN

Grilled Maui steak*

Maui beef kafta

Grilled lemon chicken

Moroccan stewed chicken

Moroccan stewed sesame tofu

Baked dill salmon*

Pan-seared local white fish*

MEZE SIDES INCLUDED

Grilled pita

Cucumber yogurt salad

Herbed basmati rice or quinoa

Grilled rainbow veggies

Olives & feta cheese

Farm-to-table rainbow salad

RECOMMENDED APPETIZER PAIRING

Rainbow Charcuterie Board

Mezze Platter

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SOUTHEAST ASIAN

CHOOSE YOUR PROTEIN

Grilled Maui curry rubbed beef steak

Grilled sweet chili pork satay

Grilled lemongrass turmeric chicken satay

Grilled local fish of the day

Grilled head-on Kauai shrimp*

Grilled curry rubbed tofu satay

SIDES INCLUDED

Pineapple cashew fried rice

Grilled rainbow veggies

Peanut ginger coconut sauce

Farm-to-table rainbow salad with green papaya

RECOMMENDED APPETIZER PAIRING

Island Gyoza

Tuna Poke*

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APPETIZERS

Tomato Confit Bruschetta

Crostini, Hana cherry tomato garlic confit, Parmesan, truffle, Maui herbs (available v)

Rainbow Charcuterie Board

Chef's choice imported and local charcuterie, cheese, crudités, and delicacies (available gf)

Baked Brie

Baked brie, roasted garlic, assorted Maui fruit, Maui honey (available gf)

Island Gyoza

Locally grown mushroom ginger duxelles wrapped fresh and steam fried to order (available v)

Salsa Trio

Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole, organic corn chips

Tuna Poke*

Sesame-marinated wild sashimi-grade ahi, avocado, green onions, wasabi aioli, taro root & corn chips (available gf)

Ceviche of the Day*

Catch of the day, Maui citrus Leche de Tigre, Maui onion, cilantro, papaya or mango (seasonal), coconut cream, taro root chips (gf)

Smoked Trout Kimchi Dip

Local kimchi, smoked trout, creamed together with aromatics and citrus, saltines and crudités (available gf)

Mezze Platter

Beet garlic hummus, roasted eggplant & bell pepper dip, olive, fresh veggies, flatbread, crackers (v/available gf)

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DESSERT

Lilikoi Blackberry Bread Pudding Cupcakes

Sourdough bread pudding, vanilla bean, fresh berries, sweet lilikoi sauce

Chocolate Fudge Brownies

Ghirardelli chocolate chip macadamia nut fudge brownies with Hawaiian vanilla bean ice cream

Birthday Cupcakes

Vanilla cupcakes with lemon buttercream frosting (available gf)

Chocolate Banana Fudge Pie

Chocolate, Maui banana, vanilla bean whipped cream (available v & gf)

Upside Down Pineapple Cake Cupcakes

Caramel pineapple deliciousness
*available gluten-free

Chocolate Chip Cookies

Choice classic, macadamia nut & white chocolate, or peanut butter



PRICING STRUCTURE

	TIER 1	TIER 2
4-5 GUESTS	\$190 per guest	\$250 per guest
6-7 GUESTS	\$145 per guest	\$190 per guest
8-9 GUESTS	\$120 per guest	\$145 per guest
10+ GUESTS	\$90 per guest	\$125 per guest
18+ GUESTS	please inquire	please inquire

SERVICE TIER INFORMATION

TIER 1

1 protein main | family
salad + all listed sides | family
Up to 4 hours on-site, shopping, and planning included
Chef assistant(s) included
Tax & service fee additional
Children under 5 free, children 5-12 half off

TIER 2

2 protein main | family
salad + all listed sides | family
still & sparkling water + coffee/tea service
1 dessert | family
Up to 6 hours on-site, shopping, and planning included
Chef assistant(s) included
Tax & service fee additional
Children under 5 free, children 5-12 half off

FINE PRINT

Tier 1 hours includes: Prep & presentation by staff, either buffet or prepped in the refrigerator, kitchen and prep dishes fully clean, staff exits after food presented, guest cleans all service items left. Light or no table service.

Tier 2 hours includes: Buffet service for food & light table service for hospitality. Staff stays to service guests until the end of dining, up to 2 hours after service start time. All prep and service items are fully cleaned.

Guest count is for adult (ages 12+) full-price guests

Menu subject to change based on availability and integrity of ingredients

Additional items or requests subject to additional fees

Prep done onsite and assumes kitchen is equipped for service

10% Kama'aina available upon request and availability

A non-refundable deposit of 25% and contract signing mandatory to reserve service

Children 6-12 50% off & children 5 and under eat free

Travel fee \$1.25/mile from Haiku if over 15 miles

Maui County tax 4.166%

Service charge 20%

High season rate 25%

OPEN CHEF CUSTOM RATES AVAILABLE

\$75/hour chef rate -

planning, shopping, commute, prep, clean-up, service, etc

\$30/hour assistant fee - 1 assistant per 10 guests

Food cost estimated at \$35 per person per meal

Day rates + per person meal rates available for groups - please inquire



About Me

Chef Kyra Mirian Bramble

My food is my art, the truest way I've found to combine my loves of travel, hospitality, and wellness into one place.

A Maui local for over half a decade, I am still inspired by the diverse culinary offerings on such a tiny island. As a chef and community member, I always strive to share seasonal ingredients and specialty local products, as well as infuse aloha spirit into all that I do, with my menu goals set for 80% or greater local produce, seafood, and animal products.

My menus are also as influenced by my California roots as they are by years of backpacking through Southeast Asia and Central America. I love the rustic elegance of wine-country influenced meals, as well as the explosions of flavor and texture characterized by PanAsian and traditional Mexican cuisine. In short: I am happy to keep it classic – or offer a unique contemporary experience.

My training began with a classic Le Cordon Bleu degree, but I also have studied many styles of cooking including regional cuisines and healing arts. I boast almost twenty years in the hospitality industry, working both in the front and back of restaurants, event management, catering, wine industry, festival production, and weddings.

Every meal I prepare is a new opportunity for me to explore my craft and share my heart. I love to get fancy and creative, but never at the expense of being pretentious or stuffy. I am always happy to work with custom menus as well as food preferences. If you're looking for a chef with love and passion to bring an intentional and interactive experience, you found me! .



