



F.O.R.C

FARMER*OCEAN*RANCHER*COOK



PRIVATE DINING AND SPECIAL EVENTS

PRICES ARE FOR FAMILY STYLE DINNING. PLATTED MEALS WILL BE ADDITIONAL COST DUE TO STAFFING REQUIREMENTS
\$100 EXCLUDING TAX- TIP- ANY ADDITIONAL FEES

SALADS



ASSORTED FARMERS MARKET SALADS

Combination of fresh and pickled local vegetables inspired by Waimea's heritage, its mix of cultures

PROTEINS



CHOICE OF ONE

ADDITIONAL PROTEIN \$30

Whole roasted Kampachi, Rack of smoked meat & onions, Prime rib

SWEETS



SEASONAL ICE CREAM AND COOKIES

Choice of Ube, Mac Nut, Vanilla, Coffee

ADDITIONAL ITEMS



PRICE IS PER PIECE

Fresh Baked Portuguese Loaf-8
Kona Prawns-4
Rancher Mash-8
Creme Brulee-12
Lilikoi Cake-12

BUYOUT OF PRIVATE DINNING ROOM IS MINIMUM \$3500. EXCLUDING TAX AND TIP. ROOM CAN ACCOMMODATE UP TO 35 PEOPLE. MENU CAN BE CHANGED ACCORDING TO CUSTOMER NEEDS. PRICES ARE NOT GUARANTEED!! OUR SEASONALITY DICTATES WHAT IS AVAILABLE AND COST