



Paniolo Makawao Hoe-Down

Head ‘em up, move ‘em out! As guests are herded through the “OK” Corral Entrance, (you can personalize the name here) they’ll find themselves transported to Paniolo Country where the lifestyle of the western cowboy and the Hawaiian culture come together.

Country Western is alive and well in Hawaii. Cattle ranching and farming thrive in Upcountry Maui. Makawao is a real cowboy town with saddleries, hitching posts, and rodeos so it seems only fitting that we suggest our “Makawao Ho-Down”!

Guests will find themselves sauntering past the likes of John Wayne, Clint Eastwood, and Roy Rogers (character stand-ups) as they belly up to the La Poquita Cantina (façade) Bar for that cold sarsaparilla. Just down the road is the Silver Dollar Saloon (12’ façade) and Makawao General Store (12’ façade) with a covered chuck wagon to one side and bails of hay and wooden kegs/barrels on the other. And that’s one heck of a spread at the buffet line, decked out with saddles, ropes, wagon wheels, harnesses, sombreros, and cattle skulls. Looks like carefree Juanito has enjoyed all the fixin’s including BBQ Chicken, Baked Beans, Baked Potatoes...! He’s taking his afternoon siesta AGAIN, next to his cart with Mexican blankets, piñatas, and crates of fruits and vegetables!

Games? How about a good ole game of “Horseshoe”, “Cow-Chip” Toss, or “Lasso that Doggy”? A perfect photo op with our cutouts will give you some darn right belly aching laughs. So come-on down and let’s whoop it up at that favorite local spot in Makawao Town!



MAKAWAO HOE-DOWN

Cucumber and Tomato Marinade
Pukalani Red Potato Salad with Dill
Makawao Pasta and Seafood Salad with Shell Pasta, Scallops and Crab Meat
Organic Upcountry Greens
Assorted Country Style Dressings
Tropical Fruit Bowl

Portuguese Bean Soup
Green Chili and Cheddar Corn Bread

Grilled Fresh Hawaiian Catch with Maui Onion and Tomato Butter
Paniolo Barbecue Chicken
Charbroiled Black Angus Beef Steaks
Mango Barbecue Baby Back Pork Ribs

Maui Style Baked Beans
Steamed Fresh Vegetables
Idaho Baked Potatoes with Bacon,
Sour Cream, Shredded Cheddar Cheese and Chives

Island Fruit Tarts, Vanilla Cream Puffs, Mango Turnovers, Chocolate Banana
Tarts, Apple Almond Crisp, Coconut Cake

Illy Caffè Specialty Roast Coffee, Decaffeinated Coffee
Selection of Fairmont Teas

\$107.00++per person

**Chef Charge is \$100.00 plus tax, per chef, per hour with a minimum of
Two Hours.**

**Minimum Guarantee of 50 Guests Required
Maximum Buffet Service is Two Hours**