

Lotus Chefs

MAUI HI

E KOMO MAI!

FAMILY DINNER SERVICE GUIDE



lotuschefs.com | aloha@lotuschefs.com

E Komo Mai | Welcome

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About us: Lotus Chefs

At Lotus Chefs, we bring love, aloha, and exceptional farm-to-table cuisine to your Maui vacation rental. Our all-female team is passionate about creating nourishing meals that foster connection and joy, transforming every dining experience into a cherished memory.

OUR ETHOS

We believe in the power of food to bring people together. Every meal we prepare is crafted with intention, blending local ingredients, global inspiration, and heartfelt care. Our chefs are more than just culinary experts—they are warm and approachable “aunties” who understand the unique dynamics of family dining, ensuring that everyone at the table feels welcomed and celebrated.

FARM-TO-TABLE EXCELLENCE

As stewards of Maui’s incredible abundance, we prioritize sourcing 80% of our ingredients locally. From fresh tropical produce to sustainably caught seafood, each dish is a testament to the island’s vibrant bounty. We maintain close relationships with local producers, ensuring that every bite supports the community and reflects the rich flavors of Maui.

A PERSONALIZED TOUCH

No two families are the same, and neither are their dining needs. That’s why we take a personalized approach to every menu, working with you to ensure that meals reflect your family’s tastes and dietary preferences. From gluten-free and plant-based dishes to allergy-conscious preparations, we’re here to make every bite safe, delicious, and tailored to your needs.

MORE THAN A MEAL

We understand that dietary needs and preferences vary from family to family, which is why we take a personalized approach to every menu. Whether you’re gluten-free, plant-based, or have specific allergies, we’re here to craft dishes that cater to every belly, ensuring your dining experience is as inclusive as it is delicious.

Let Lotus Chefs take care of the details while you enjoy the laid-back luxury of Maui. With love and aloha, we bring a uniquely Maui-inspired dining experience right to your table.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Family Vacation Chef Packages

At Lotus Chefs, we bring love, aloha, and exceptional farm-to-table cuisine to your Maui vacation rental. Our all-female team is passionate about creating nourishing meals that foster connection and joy, transforming every dining experience into a cherished memory.

A FAMILY & HEART FORWARD APPROACH TO DINING

We know how challenging dining out can be with large groups, kids or specific dietary needs. From toddlers to grandparents, picky eaters to adventurous palates, vegans to carnivores, our menus are designed with families in mind, ensuring that no one is left out of the fun. Let us know your needs, and we'll create a dining experience that feels personal and effortless, allowing you to focus on what matters most—spending quality time together in paradise.

FARM-TO-TABLE

As stewards of Maui's incredible abundance, we prioritize sourcing at least 80% of our fresh ingredients locally. From tropical fruits and fresh herbs to sustainably caught seafood and artisanal goods, each dish reflects the island's bounty while supporting local producers and regenerative farms.

FLEXIBLE DINING OPTIONS FOR FAMILIES:

- **Tier 1 Service:** Includes a full meal for brunch, lunch, or dinner. Brunch features one chef-prepared entrée from our curated menu. Lunch and dinner include a set menu with salad, main protein entrée, multiple sides, and still & sparkling water service.
- **Tier 2 Service:** Adds extra goodies to lunch or dinner like an appetizer, dessert, and two protein choices for each meal.
- **Island Pantry Experience:** Looking for an effortless breakfast or lunch the next day? We'll stock your fridge with thoughtfully curated local ingredients, beautifully prepped and ready for you to enjoy at your own pace.

DISCOUNTS AVAILABLE

Book one meal or a full schedule of services—we make it seamless. Discounts from 15–25% are automatically applied for multi-day or multi-meal bookings. We'll handle the planning, prep, and cleanup so you can savor the best of island life with ease.

Let Lotus Chefs make your family dining in Maui simple, memorable, and filled with aloha. Whether it's lunch, dinner, or meal prep for the week, we'll handle the details so you can relax and savor the moment.

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Hawai'i & Plantation Story

Hawai'ian cuisine is a profound reflection of the islands' history, blending Native Hawai'ian traditions with multicultural influences that arrived during the plantation era. Rooted in the practices of Native Hawai'ians, the cuisine celebrates the bounty of the land and sea, featuring ingredients like taro (*kalo*), breadfruit (*'ulu*), sweet potato (*'uala*), and sustainably caught fish. Traditional techniques, such as imu (underground oven) cooking, emphasize a deep respect for nature and community, embodying the value of *aloha 'āina* (love for the land).

Plantation cuisine in Hawai'i emerged from the complex history of migration, labor, and cultural exchange during the 19th and 20th centuries. Immigrant workers from Japan, China, the Philippines, Portugal, Korea, and other regions brought their culinary traditions to the islands, blending them with local ingredients. This created a shared culinary language that gave rise to beloved local dishes like saimin, malasadas, and adobo. However, this evolution came at a cost. The sugarcane and pineapple plantations that shaped this cuisine also displaced Indigenous communities, disrupted traditional ways of life, and eroded Native Hawai'ian sovereignty and cultural practices.

At Lotus Chefs, we honor both the deep roots of Native Hawai'ian cuisine and the multicultural contributions of plantation history. We acknowledge the struggles and injustices of Hawai'i's past, including the exploitation of labor and the impacts on Native Hawai'ian traditions. By incorporating traditional techniques, cultural influences, and locally sourced ingredients, we aim to create dishes that celebrate Hawai'i's diverse culinary landscape in a meaningful way that it is also accessible to visitors with various palettes.

Hawai'ian cuisine today reflects resilience, adaptation, and community. From the comforting sweetness of Portuguese sweet bread to the umami depth of Japanese miso and the vibrant spice of Korean gochujang, these flavors tell the story of Hawai'i's multicultural heritage. Simultaneously, we strive to highlight Native Hawai'ian ingredients and cooking methods that predate plantation history, showcasing the enduring connection to the land and its resources. Each dish becomes a bridge between the past and the present, honoring the traditions that shaped it while embracing the innovations of today, blended together with our chefs' own unique heritages and stories..

We acknowledge with gratitude that while we call Hawai'i home, we are visitors on these lands and will never claim to be of Hawai'ian descent. Instead, we strive to educate, uplift, and celebrate the islands' rich cultural tapestry through our culinary offerings. Every meal we serve is a tribute to Hawai'i's history, abundance, and the resilience of its people. With ingredients sourced from local farmers, fishers, and producers, we ensure that every bite reflects the beauty and bounty of these islands. At Lotus Chefs, cuisine is not just about the food—it's about the stories, the connections, and the love infused into every dish. By honoring the full history of Hawai'ian and plantation cuisine, we create dining experiences that celebrate the past, enrich the present, and inspire the future.

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About Breakfast & Brunch

Start your day the Maui way—relaxed, vibrant, and deeply nourishing. At Lotus Chefs, we believe breakfast sets the tone for your time together. Whether you're savoring a slow sunrise or fueling up for a day of exploring, our curated morning offerings blend comfort and elegance with the bounty of the islands.

We're delighted to offer two distinct breakfast and brunch experiences, designed with flexibility and family in mind:

1. BRUNCH EXPERIENCE: DIVE INTO DECADENCE

For a heartier and more decadent start, we offer a full-service brunch experience. These meals are served hot and fresh, combining our continental staples with a chef-prepared hot entrée from our brunch menu (see next page). And YES - coffee & fresh fruit are always Included!

2. ISLAND PANTRY EXPERIENCE BREAKFAST ADD-ON

Ideal for families who prefer to wake up at their own pace, this continental-style option is prepared during a scheduled meal service and left ready in your fridge.

Included:

- Local Maui coffee & assorted teas with your choice of sweeteners and creamers (fresh nut milk available)
- Hard-boiled local eggs or raw eggs ready to cook
- Seasonal fruit platter or stuffed papaya boats
- Local granola & organic yogurt (superfood add-ons available!)
- Daily rotating choice of sourdough, focaccia, or local pastries with jams & spreads.
- *Note: This hands-off service includes shopping, sourcing, and setup only. Guests handle plating, serving, and cleanup. Only available as an add-on to a prior service.*

UPGRADES AVAILABLE:

- Bloody Mary bar
- Fresh juices for health and/or champagne
- Superfood smoothie packs ready to blend
- And more - just ask!

Our breakfast and brunch menus shine a spotlight on the rich and vibrant produce of Maui. With a commitment to farm-to-table ethics, Our goal is always 80% or greater of our fresh ingredients are locally and/or organically sourced.

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Menu Peek: Brunch

ALWAYS INCLUDED

Local coffee & tea selection, orange juice or POG, fresh fruit platter, local hot sauces

THE CLASSIC

Scrambled organic eggs with chives & white cheddar, rosemary garlic roasted potato, thick cut bacon and toasted local sourdough bread. (available v/gf)

FANCY PANTS EGGS BENEDICT

Black forest ham or prosciutto, preserved lemon hollandaise, english muffins, roasted baby potatoes, organic mixed greens. (available gf)

THE SWEETHEART

Brioche French Toast stuffed with fresh whipped cream, caramelized banana and lilikoi butter. Topped with toasted coconut.

GREEN POWER PROTEIN

Poached organic eggs, wilted Maui greens, roasted Molokai purple potatoes, Maui herb chimichurri, local sourdough. (available v/gf)

THE ISLAND

Poached Maui farm eggs, Sriracha citrus hollandaise, fresh ahi tuna* seared rare, tomato, avocado on toasted local sourdough or english muffin. Roasted baby potatoes with Maui onion & furikake. (available gf)

THE CURE ALL

Congee cooked with chicken broth, ginger, kombu. Served with shredded chicken or seasoned ground ginger pork, soft boiled eggs, crispy garlic, green onions, cilantro, tamari, sriracha or Maui chili crisp. (gf/ available v)

THE FANCY PANTS

Poached Maui farm eggs, truffle hollandaise, prosciutto, arugula, tomato, shaved parmesan on toasted local focaccia or english muffin. Roasted baby potatoes, Maui onion, garlic confit & Maui herbs. (available gf)

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*

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About Lunch

Lunchtime on a family vacation can be a lively, in-the-moment affair—with everyone on different schedules, headed to the beach, or gearing up for an adventure. At Lotus Chefs, we understand the art of nourishing families in motion. That's why we offer two flexible lunch options designed to meet you exactly where you are, whether you're gathering for a shared meal or grabbing something delicious to take on the go (Road to Hana picnic, anyone?).

We're excited to present two flexible lunch experiences:

1. CURATED LUNCH EXPERIENCE

For a heartier option with more service and care, our curated lunch experience features diverse, flavorful dishes from our [Family Style Dinner Menu](#). Choose from Tier 1 or Tier 2 service for a beautiful chef-prepared experience that brings everyone to the table.

- **Tier 1:** Includes salad, main entrée, sides, and still or sparkling water
- **Tier 2:** Adds an appetizer, dessert, and a second protein option for a more elevated experience
- Custom fresh beverages also available on request

2. ISLAND PANTRY EXPERIENCE SANDWICH OR SALAD BAR

Perfect for laid-back, come-and-go days, this lunch option is prepped the night before and left ready for your group to enjoy at your own pace.

Includes Either:

- A beautifully prepared lunch that pairs effortlessly with your previous dinner (e.g., a Mediterranean-style lunch following a Mediterranean dinner)
- A customizable sandwich or salad bar with a daily rotating spread of cold cuts, cheeses, sauces, sliced veggies, and fresh breads with 1–3 fresh seasonal salads, tailored to your group size and preferences
- And chef's choice of housemade lemonade/limeade herbal iced tea, or local medicinal elixirs (great solo or with a splash of tequila)

Note: This hands-off service includes shopping, sourcing, and setup only. Guests handle plating, serving, and cleanup. Only available as an add-on to a prior service.

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Menu Peek: Lunch

Our lunch menus are highly customizable. Feel free to browse our [Family Style Dinner Menu](#) for inspiration, or explore the ideas below to craft your own. Want to elevate the experience? Upgrade to Tier 2 to include an appetizer and dessert.

HAWAIIAN BURGER BAR

Local grass-fed beef, fresh rolls, grilled onions & pineapple, local greens, tomato, mayo, mustard, papaya ketchup. Local rainbow salad with homemade ranch dressing. (available v/gf)

TACO TUESDAY

Choice smoked pork, seared local fish*, or grilled chicken verde, tortillas, slaw, roasted tomato, queso. Pineapple salsa, fresh corn chips. Local rainbow salad with smoked paprika lime dressing. (gf / available v)

CEVICHE PLATTER

Local fish* marinated in fresh citrus leche de tigre with radish, cilantro. Seared plantains, black beans, corn chips. Local rainbow salad with grilled veggies, organic corn, avocado, Hana cherry tomato, cotija (gf / available v)

HAWAIIAN POKE BOWLS

Wild ahi tuna* marinated in truffle ponzu, ginger sesame, or "spicy style" sriracha & mayo. Wakame cucumber sesame salad with sesame ginger dressing. Steamed coconut cilantro rice. (gf / available v)

FISH SANDWICH

Blackened local fish of the day* with caper lemon tarter sauce, avocado, lettuce, tomato. Caesar salad with homemade anchovy dressing, sourdough garlic croutons, parmesan. (available gf/v)

CLASSIC SOUP & SALAD

Cauliflower fennel coconut soup, fennel frond truffle pesto. Arugula salad, pancetta, toasted almonds, shaved fennel, pear, honey balsamic dressing. Local bread & compound butter. (available v/gf)

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*

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About & Menu Dinner

Our dinner services are family-focused and fully customizable, with two tiers to match your vision. Tier 1 includes a complete family-style meal with salad, a main entrée, and seasonal sides. Tier 2 adds an appetizer, dessert, and a second protein option for an elevated, more abundant experience. We welcome children at the table and are happy to tailor dishes for picky eaters or adventurous young diners. View our [Family Style Dinner Menu](#) for inspiration, or let us create something custom that reflects your tastes and needs.

LOCAL STYLE

Pork island dumplings. Grilled huli huli pineapple-citrus chicken thighs and steamed local white fish* in banana leaf with coconut and fresh herbs. Molokai purple sweet potato mash. Grilled rainbow market veggies and pineapple. Hawaiian local rolls and poi. Farm-to-table rainbow salad with local tropical fruit and chef's dressing.

CLASSIC

Baked brie platter with roasted garlic, Kula strawberries, and fig crackers. Herb-rubbed local NY steak* and roast lemon garlic honey bone-in organic chicken. Classic confit mashed potatoes. Grilled seasonal rainbow veggies. Fresh local sourdough or focaccia. Rainbow salad with preserved lemon herb vinaigrette.

RUSTIC ITALIAN

Tomato confit bruschetta board. Maui beef and venison sausage meatballs in classic ragu and baked white fish* with Italian herbs and lemon butter. Pasta with vodka sauce or rustic marinara. Roasted rainbow veggies. Housemade garlic bread. Hybrid caprese salad with balsamic.

MEDITERRANEAN

Baked feta mezze platter with cherry tomatoes, olives, and crackers. Grilled lemon herb chicken skewers and grilled garlic sumac steak skewers. Herbed basmati rice. Grilled rainbow veggies with Mediterranean spices. Grilled flatbread with tzatziki. Rainbow farm salad.

MEXICAN

Ceviche* of the day with Maui citrus and taro root chips. Pineapple pork al pastor and fajita-style organic chicken. Spanish rice. Black beans. Fresh corn chips with chef's salsa and crumbled queso. Corn and flour tortillas. Rainbow salad with fajita veggies.

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*

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Pupus Appetizers

TOMATO CONFIT BRUSCHETTA BOARD

Hana cherry tomato garlic confit baked in cast iron with parmesan & Maui herbs, truffle finished, local sourdough (available v & gf)

RAINBOW CHARCUTERIE GRAZING BOARD

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

BAKED BRIE BOARD

Baked brie, roasted garlic, Maui raw honey (hot honey optional), Kula strawberries, fig crackers

ISLAND DUMPLINGS

Ginger Pork wrapped in local chewy wrappers, steam-fried to order with chef's sauce (available v)

SALSA TRIO

Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole & fresh corn chips (v/gf)

TUNA POKE*

Ginger sesame marinated ahi*, Maui onion, avocado, green onions, local taro root & root vegetable chips (gf)

CEVICHE OF THE DAY*

Catch of the day*, Maui citrus Leche de Tigre, Maui onion, cilantro, tropical fruit, taro root chips (gf)

SMOKED TROUT KIMCHI DIP

Local kimchi, smoked trout, cream cheese, aromatics & citrus, saltines, crudités

BAKED FETA MEZZE PLATTER

Baked feta and cherry tomatoes OR beet garlic hummus (vegan option), olives, fresh veggies, crackers (available v/gf)

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Kō Sugar & Sweets

At Lotus Chefs, we're honored to partner with Nosh Bakery, a boutique, mama-owned bakery tucked into Maui's North Shore. Known for her minimal elegant aesthetic and commitment to whole, mindful ingredients, Nosh crafts cakes that are both timeless and deeply satisfying. With a focus on classic flavors and refined elegance, these treats are perfect for celebrating life's sweetest moments. Whether marking a birthday, gathering with loved ones, or just indulging in something beautiful, a Nosh cake adds a grounded, graceful finish to your private dining experience.

NOSH CELEBRATION CUPCAKES

Red Velvet w/ whipped cream cheese frosting
Chocolate w/ creamy peanut butter frosting, salted chopped pecans
Vanilla w/ vanilla bean buttercream frosting
Coconut Cake w/ whipped cream cheese frosting, toasted coconut flakes
Butter Pecan w/ brown butter buttercream, chopped pecans
Tiramisu w/ espresso-soaked vanilla cake, mascarpone frosting
(all available gf, some available df)

NOSH MINI TARTS

Lemon, Lilikoi, Macadamia, Vanilla Cream, Chocolate
(all available gf)

UPSIDE DOWN PINEAPPLE CUPCAKES

Exactly what it sounds like, but personal sized!

CHOCOLATE FUDGE BROWNIES

Ghirardelli chocolate chip macadamia nut fudge brownies
with locally made ice cream

LOCAL CUSTOM CAKE

For special celebrations we love upgrading to a custom cake! Generally this is an additional \$5-10pp depending on the complexity of flavor & decor. Cakes are modern rustic smooth-ish finish.

PLANT BASED CUSTOM CAKE

We can make custom raw vegan cakes In a variety of flavors. Please Inquire for specialty pricing. (v/gf)

Keiki Children

Lotus Chefs is a mama owned business, and we believe that every member of the family deserves a delightful dining experience—especially kids! We are happy to adapt adult mains to suit their preferences, offering simpler preparations or creating something special just for them. When space and time align, we also LOVE sharing the kitchen (safely) with kids and sharing what we do!

While we'll always offer local fruit & veggies, we can also do classic mac and cheese, grilled chicken, or even dino nuggets (*insert knowing look parent to parent*). Overall we're here to make sure they leave the table happy and full. We are always open to requests and will gladly accommodate little ones' favorite foods, and ensure that food is both cooked and cut according to your little one's ages, tooth count, and special preferences.

For families with young children, kids under 5 dine for free, and kids ages 5-11 are half the price of adult meals, making it easy to include everyone in the celebration. Choose something from below, or let us know what your little ones are craving.

We'll always do a menu coloring station, whipped cream demo and sprinkle bar for dessert, and often, especially with multiple day bookings, will throw in a free kids cooking demo or cheese dumpling class.

CHEESE QUESADILLAS OR GRILLED CHEESE

Melted cheese of your choice on your carrier of choice. Veggies or avocado optional.
(available gf)

PLAIN CHICKEN BREAST OR ORGANIC CHICKEN TENDERS & FRIES

Lightly seasoned and served with ranch or BBQ sauce or ketchup. Baked potato fries or broccoli. (available gf)

CHEESE & BUTTER NOODLES

Pasta tossed with butter or red sauce and a sprinkle of parmesan or mozzarella. Cauliflower or broccoli. (available v/gf)

TURKEY SANDWICH

Turkey, cheese, lettuce, tomato, mayo, on country bread with the crusts optional.
(available v/gf)

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Single Service Pricing

**Pricing listed as:
Standard Rate / Multi-Booking Rate
(15% off for 3+ days or 2+ meals/day)*

| Number of Guests | Tier 1 Service* | Tier 2 Service* | Add Island Pantry* |
|------------------|-----------------|-----------------|--------------------|
| 6-7 | \$169 / \$144 | \$209 / \$170 | \$75 / \$64 |
| 8-9 | \$139 / \$118 | \$169 / \$143 | \$69 / \$58 |
| 10-11 | \$129 / \$109 | \$149 / \$126 | \$59 / \$50 |
| 12-14 | \$109 / \$92 | \$139 / \$118 | \$54 / \$46 |
| 15-20 | \$99 / \$84 | \$129 / \$109 | \$49 / \$41 |
| 21+ | \$89 / \$75 | \$119 / \$100 | \$44 / \$37 |

TIER 1 SERVICE INCLUDES:

1 Salad / Fruit Salad
1 Full Meal "Set" For Full Group
Still & Sparkling Water / Coffee & Tea
Shopping, Prep, Service, Clean-Up
4 hours on-site for team
All food costs*

TIER 2 SERVICE INCLUDES:

1 Salad / Fruit Salad
1 Appetizer
1 Full Meal "Set" w/ 2 protein options
1 Dessert Selection
Still & Sparkling Spa Water Service
5 hours on-site for team
All food costs*

Listed rates are per adult. Children under 5 free, children 5-11 half off.

Rates are by per guest per meal, except for day rates.

All rates include labor, food costs

Administration fee, tax, processing, travel all additional

A 3-day minimum booking & compatible kitchen is required for discounted pricing.

Please refer to your contract for full terms and details or reach out directly.

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“Family Reunion” Discount Pricing

Our most comprehensive and cost-effective offering, designed for families who want full-day culinary support.

This package includes Tier 1 and Tier 2 meal services (typically Tier 1 for lunch or brunch, and Tier 1 for dinner) plus your choice of a prepped breakfast or lunch Island Pantry Experience *all scheduled on the same day, with the pantry item intended for the following day.*

Discounted 25% off when booked for three or more days the day—without worrying about a thing in the kitchen.

| Number of Guests | Family Reunion Discount |
|------------------|-------------------------|
| 6-7 | \$319 |
| 8-9 | \$269 |
| 10-11 | \$229 |
| 12-14 | \$219 |
| 15-20 | \$199 |
| 21+ | \$179 |

Rates are by per guest per day.
All three services (Tier 1, Tier 2, and Pantry) must be scheduled on the same day for discount to apply.
Pantry item is prepared during your service day and intended for the next morning or afternoon, for self-service.
Days **do not** need to be consecutive
Minimum of 6 guests per booking.
All rates include labor, food costs
Administration fee, tax, processing, travel all additional
A 3-day minimum booking & compatible kitchen is required to access discounted pricing.
Please refer to your contract for full terms and details or reach out directly.

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What is included?

- Certified, Insured Head Chef for each meal, supported by our all-woman team
- Chef assistant included with every service for prep, plating, and clean-up
- Additional servers provided as needed to support smooth, timely service
- Customized menu planning call to align on preferences, allergies, and event flow
- Full ingredient sourcing and shopping, prioritizing organic and local products
- All agreed-upon meals and beverages included, featuring seasonal Maui ingredients
- Dietary accommodations available for allergies, sensitivities, and preferences
- Family-style seated service as the primary format, with buffet or plated options as needed
- Table service provided by our staff, so guests can relax and enjoy the meal
- Access to high-end culinary equipment, including Vitamix, food processors, and more
- Natural linen table settings, cloth napkins, and elegant platters and utensils
- Chef-curated presentation, with seasonal or tropical aesthetic touches (chef's choice)
- Full kitchen and dining clean-up after every service, including dishwashing and floors
- Eco-friendly cleaning products used exclusively for a safe, non-toxic environment
- Ongoing communication via email, from contract signing to final service
- Referrals to trusted island partners, including tour guides, bodyworkers, florists & more
- *Please refer to your signed contract for complete details and terms.*

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What's *not* included?

- Rental of equipment not owned or offered by the company.
- Dishes, flatware, or glasses (available for an upgrade if needed).
- Alcoholic beverages, though pairing recommendations can be provided.
- Tableware, decor, flatware and glassware, with upgrades available upon request.
- Event planning or coordination beyond the scope of the agreement.
- Permits or fees required for serving food and beverages, if mandated by the venue or location.
- Items not outlined on the agreed-upon menu.
- Unlimited calls, text messages, or social media communication beyond standard availability.
- Deep cleaning of the kitchen or venue.
- Cleaning of areas outside the kitchen and dining areas.
- Snacks or leftovers (not guaranteed).
- Basic kitchen equipment needed to execute the menu, such as a stove, refrigerator, oven, or filtered water.
- Travel expenses for staff.
- Childcare services.
- Additional hours for staff if the event runs late (billed at \$95/hour for the chef and \$50/hour for assistants, rounded up, including late start times for meals).
- Gratuities are always at your discretion, but they are not included.
- *Note: please refer to the contract for complete information.*

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Explanations of Charges

TRAVEL

- \$75 per day to Westside Maui
- \$50 per day to Southside Maui, Northshore & Upcountry

GENERAL EXCISE TAX ON SERVICES

- Our services, like all services in Maui County, are subject to the Maui General Excise Tax (GET) of 4.712%. Hawai'i does not have a traditional sales tax but instead utilizes the GET, which is assessed on all business activities and paid to the county of Maui.

PROCESSING FEE

- Lotus Chefs applies a 2.9% credit card processing fee to all invoices, which covers the costs of credit card transactions. However, if you prefer to pay using a check or another fee-free method, we are more than happy to remove this fee for you.

HOLIDAY & HIGH SEASON RATES

- Double charge for Christmas, Thanksgiving, New Years Eve, New Years Day
- 50% up-charge for all other major holidays and December 15 -January 5

ADMINISTRATION FEE

- At Lotus Chefs, we add a 20% administrative fee to all invoices to reflect the behind-the-scenes work that makes your experience seamless. This fee supports essential offsite hours: menu planning, team coordination, equipment prep, shopping, and communication, as well as the transport and use of our specialty supplies. It also helps us provide fair, sustainable wages to all our team, both the ones you'll meet and the ones behind the scenes, and operate with integrity here on Maui, where the cost of living and doing business is uniquely high.

CHILDREN'S PRICING

- Children under 5 are free. Children 5-11 are 50% off adult pricing. There must be one full paying adult per child for discounted child service. We are happy to provide a children's menu, or children can eat smaller portions. Whatever makes your family the happiest!

GRATUITIES

- Gratuities are always at your discretion, and while customary, are never expected but always appreciated as a gesture of gratitude for excellent service. Should you feel inspired to show extra appreciation for our chefs and staff, any additional gratuity will be graciously accepted and evenly distributed among the team. These tokens of thanks directly support the hardworking individuals who bring love, intention, and flavor to every meal, creating experiences that nourish your family.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Upgrades & Referrals

At Lotus Chefs, we love supporting small, local, and women-owned businesses, and we're proud to have a large community of talented professionals we can recommend to enhance your dinner experience or other parts of your Maui adventure. Here are just a few ideas to inspire you:

- Full plateware and bespoke tablescapes, available from our archives or via rental.
- Custom floral arrangements and lei-making classes.
- Hawai'iian chanting, hula dancing, and cultural immersion experiences.
- Private yoga classes tailored to your needs.
- Massage therapy to help you relax and unwind.
- Sound healing sessions for a transformative experience.
- Surf lessons to embrace Maui's adventurous spirit.
- Guided Road to Hana tours for breathtaking sights and stories.
- Professional photography and videography to capture special moments.
- Tables, chairs, and picnic styling rentals for seamless event coordination.
- Expert sommelier, mixologist, or barista services for elevated beverage experiences.
- Custom cakes and pastries for birthdays, anniversaries, or other celebrations.

Have something else in mind? Just ask, and we'll do our best to make it happen!

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5 Star Google Reviews:

Joe C: *This Chef's Food not only is healthy and delicious but it's made with love and passion. Amazing people make amazing food. Thanks Chef for a 5 star experience!*

Justin C: *Amazing dinner experience and our family loved all the food and hospitality!*

Grant B: *My family and I arrived to Maui for the first time this year. Kyra was referred to us from the host at the location we stayed at along with other top tier Chef's. Upon reaching out to a few of them, I found that Kyra was the most easy going and talented of the group. We did three meals with her (two brunches, one dinner). Was one of the highlights of our trip. Worth every penny and will be a new standard in our family vacations to Maui. Mahalo!*

Phillip S: *Incredible food and team. We hired chefs Kyra and Casia and their terrific assistants to cook for our multigenerational family of 7 adults and 2 small kids from 3 different countries. A total of 3 nights of our vacation. They were the best meals we had in Maui! They were organized and right on time, the food looked and tasted beautiful, and they accommodated all our quirks, crazy kids running around, and served the most tasty and relaxing meals we had. You don't be disappointed.*

Eva Hickey: *Amazing chef prepared a memorable dinner for me and my family- we were celebrating my daughter-in-law's 30th birthday. The food was out of this world. She was so good with my young grand children and they even ate her food. I highly recommend!*

Sara H: *We had a group of 13 last night for dinner in our condo at Hanua Kai Resort. Angel and team made it such a great experience! It is clear that Angel loves her job and loves to buy and cook using the freshest and best ingredients. Her personality is like sunshine, and her food was off the charts good. Who knew I even liked beets and cauliflower!?! And the place was left spotless with the leftovers packed away neatly in the fridge. I would not hesitate to have Lotus Chef cater a dinner for us again. Well done!*

Richard R: *Simply the best meal I have had on Maui in the 20 plus years I have been visiting here. Beautifully presented, delicious and creative food served by a friendly and knowledgeable team.*

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Meet our Culinary Team



KYRA MIRIAN BRAMBLE

Kyra Mirian Bramble, owner and head chef of Lotus Chefs, blends her Le Cordon Bleu training with a deep passion for farm-to-table cuisine rooted in Maui's vibrant local bounty. Balancing motherhood and leadership, she infuses every dish with soulful intention, drawing from her global culinary journey and love for community. Under her guidance, Lotus Chefs creates nourishing, unforgettable meals that celebrate sustainability, creativity, and aloha.



BELIA PAUL

Belia brings two decades of culinary experience, beginning with her training at the University of Hawaii Maui campus, where she earned national accolades. A Maui local, Belia is passionate about farm-to-table cooking and showcasing Hawai'i's rich culinary heritage. Her work reflects a deep commitment to creativity, sustainability, and cultural connection through food.



ANGEL GREEN

Chef Angel Green brings decades of culinary experience to Lotus Chefs, blending healing culinary artistry with deep roots in Hawai'i and training from renowned wellness institutions like Living Light Culinary and Hippocrates Health. Her vibrant, seasonal dishes celebrate the island's abundance, often featuring local fish, venison, and organic produce, all crafted with joy, playfulness, and care.



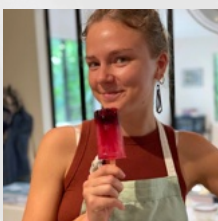
KENA KAY LOPEZ

Kena is a soulful chef and proud mama who began cooking at 11, inspired by Southern comfort food & hospitality. Her journey from Florida to Southern California shaped her bold, ingredient-driven style with coastal & Mexican flavors. Here on Maui, she cooks for her family, co-runs a taco catering company with her husband, and crafts intimate private dining experiences. Her food blends Southern roots, West Coast creativity, and Hawaiian spirit.



CHRISTINA OLIVIERA

Chef Christina Oliveira, is celebrated for her vibrant fusion cuisine and artistry, blending culinary craft with a deep sense of purpose and healing. Trained in both the culinary and healing arts, she creates nourishing meals that honor diverse diets, including sustainable meats and bone broths. Known for her intuitive cooking, teaching, and reverence for nature, Christina brings magic and heart to every meal.



CASIA ROSE

Chef Casia Rose, a Maui native, blends her love for local ingredients, gardening, and foraging with a rich flair for multicultural fusion—especially Mediterranean cuisine. Trained under Kyra Bramble for over seven years and certified in raw food in Bali, Casia crafts soulful meals that honor both tradition and innovation, integrating sustainable meats and bone broths. Her dishes reflect a deep reverence for the land and a commitment to nourishing body and spirit.

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About the Owner

My passion for food has been a lifelong journey, intricately woven with experiences from travel, hospitality, and, most importantly, family. As the driving force behind Lotus Chefs and a proud mother, I've found a way to harmonize my devotion to culinary arts with the joys and lessons of motherhood.



Having called Maui home for over a decade, its rich culinary landscape continues to inspire me daily. From championing seasonal ingredients to showcasing local delicacies infused with aloha spirit, my mission is simple: to bring families closer together through unforgettable meals. My culinary influences span from my Californian roots to the vibrant flavors of Southeast Asia and Central America, always highlighting the magical melting pot that Maui is and highlighting local farms, and small boutique local products. The dishes I create reflect this journey, blending timeless classics with innovative fusions to delight every palate.



My formal culinary education began at Le Cordon Bleu, followed by an immersive exploration of regional cuisines, holistic nutrition, Ayurvedic cooking, and Hawai'ian wildcrafting. With over two decades in the hospitality industry, I remain dedicated to crafting experiences that nourish both the body and soul.



As my own family grows, Lotus Chefs has grown as well, my role has evolved to prioritizing being a mama in my own home. While I may not be crafting every dish myself, I've hand-selected a team of exceptional chefs who embody my ethos and passion. Together, we deliver meals that are not only delicious but filled with love and intention. At Lotus Chefs, we seamlessly combine culinary excellence with genuine warmth, creating family-centered dining experiences that are both elevated and approachable.

Whether you're looking to celebrate a special occasion or savor a thoughtfully prepared meal with loved ones, Lotus Chefs offers a unique experience that prioritizes quality, family, and the essence of Maui. I thank you from the bottom of my heart for supporting us!



An open letter to fellow chefs

Dear Chef,

If you're reading this, you're likely someone who cares deeply about presentation, precision, and the art of creating unforgettable culinary experiences—just like I do! And you're researching how other chefs present their own offerings—just like I used to do!

Every menu packet, design element, and piece of structure you see here was handcrafted by me. I design and customize all of this myself, including my websites, based on over two decades of hands-on experience in the culinary world. These systems reflect years of refining pricing structures to meet the unique demands of my local market in Maui, while remaining deeply committed to sustainability—for myself, for my team, and for my clients.

I believe that excellence begins long before the first plate is served. That's why I approach every touchpoint—from the first digital interaction to the final sweep of the kitchen—with care, organization, and beauty. That is how I honor the guests who invite us into their lives.

In addition to being a Le Cordon Bleu & Holistic Nutrition Consultant Chef, I'm also a designer with a CalArts Graphic Design Certificate, a META-verified social media marketer, a small business owner, and a website and app designer. I love collaborating with fellow culinary creatives and offer 1:1 coaching to help chefs like you build strong, aligned businesses, guiding in pricing, logistics, menu development, marketing, branding and more. I also offer downloadable programs, templates, and business-building guides.

If you're inspired by the organization and aesthetic of this packet, I'd love to hear from you. I've got a treasure trove of resources I haven't yet had time to publish, and instead of seeing this work copied—as has happened before—I invite you to partner with me.

Let's uplift each other's work and build this industry with integrity and mutual support. You can explore my coaching offerings, template shop, and classes at kyramirianbramble.com, or email me directly at aloha@lotuschefs.com.

With love and in solidarity,

Kyra Mirian Bramble
Chef & Creative
