



# Lotus Chefs

MAUI HI

Chef Kyra Bramble & Team



## Maui Nō Ka 'Oī

FAMILY VACATION PACKAGES

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

# ABOUT: LOTUS CHEFS

Welcome to Lotus Chefs, your premier private chef service on Maui, where we bring exceptional farm-to-table cuisine right to your vacation rental. We specialize in creating memorable dining experiences for families who prefer the comfort and intimacy of their own space over the bustle of dining out.

Navigating restaurant menus with children or dietary restrictions can diminish the joy of dining out. At Lotus Chefs, we eliminate that stress by offering personalized culinary services directly to you. Whether it's celebrating a special occasion with a one-off gourmet meal or enjoying tailored meal preparations throughout your stay, we handle everything from sourcing local ingredients to the final elegant presentation. This allows you to fully relax and soak in the Maui sun with your loved ones.

Our approach to dining is community and family-focused, perfect for enjoying the laid-back atmosphere of the islands. We combine the rich, local harvest of Maui with multicultural influences to craft dishes that are both comforting and excitingly new. Each meal is a celebration of Maui's diverse culture, designed to be as nourishing as they are delightful.

At Lotus Chefs, we're more than just meal providers—we aim to make every dining experience a seamless part of your vacation. We welcome custom requests to suit any dietary need or culinary curiosity, ensuring that every bite reflects your family's preferences and the vibrant spirit of Maui.

Let us take care of the culinary details while you create lasting memories with your family in paradise. Experience the joy of dining with Lotus Chefs, where every meal is prepared with love and intention.

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# ABOUT: BREAKFAST & BRUNCH

*Breakfast is more than just the first meal of the day; it's the beginning of a day full of family memories. At Lotus Chefs, we specialize in creating delightful and nutritious meals that cater to the whole family. From the sunny shores of Maui, we bring a variety of family-friendly breakfast options that are sure to energize and bring everyone together, setting a joyful tone for your day of adventure or relaxation.*

We're excited to present you with two curated breakfast & brunch experiences:

## **1. Continental Breakfast - Self-Serve\*: Embrace Simplicity**

For those seeking a relaxed, do-it-yourself breakfast ambiance, this option is perfect. Experience a casual and affordable self-serve model, ready for you the previous night.

This includes:

- An assortment of tea and coffee
- Local bread toast bar with assorted spreads
- A rotating selection of granola and local fruit platter
- Eggs & bacon or sausage for you to cook up!

*\*Please note: This option is hands-off from our staff, includes shopping only, leaving the guests responsible for serving and cleanup.*

## **2. Brunch Experience: Dive into Decadence**

For those seeking a lavish spread, our brunch option seamlessly combines the continental offerings with delectable hot items.

Feast upon:

- Eggs Benedict
- Breakfast Quiches
- Scrambled eggs, thick cut bacon, and roasted potatoes
- ... and more of our chef specials!

*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 ingredients are locally and/or organically sourced.*

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# SAMPLE: BREAKFAST & BRUNCH MENU

- **Morning Continental Spread (self-serve selection)** Locally roasted coffee, tea assortment, organic creamer, non-dairy creamer (upon request, and available fresh made), local raw honey, raw sugar, stevia, orange juice, local and organic fruit platter, toast bar with local bread, gf bread, local jam, organic peanut butter, cream cheese, grass-fed butter, vegan butter, fancy granola, organic yogurt, organic eggs, bacon or sausage.
- **Fancy Pants Eggs Benedict** Black forest ham or prosciutto, lemony hollandaise, english muffins, roasted baby potatoes, organic mixed greens. (available gf)
- **Avocado Toast Bar** Locally made sourdough bread, organic butter, avocado, sprouts, cucumber, tomato. Poached eggs and roasted potato. (available v/gf)
- **Irish Cheddar & Fennel Quiche** Caramelized fennel & Maui onion, white Irish cheddar, cauliflower quiche with truffle basil pesto.
- **The Classic** Scrambled organic eggs with chives & white cheddar, rosemary garlic roasted potato, thick cut bacon and toasted local sourdough bread. (available v/gf)
- **Acai Bowls** Blended acai, banana, and blueberry topped with superfood granola, fresh papaya, fresh mango, and toasted coconut. (v/gf)
- **Green Power Protein** Poached organic eggs, wilted Maui greens, roasted rosemary baby potatoes, Maui herb chimichurri, local sourdough. (available v/gf)



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# ABOUT: LUNCH

Lunchtime on a family vacation can often be a bustling affair, with everyone engaged in different activities and excursions. At Lotus Chefs, we understand the challenge of bringing everyone together for a meal in the middle of an adventurous day in Maui. That's why we offer versatile lunch options that cater to your family's schedule, whether you're gathering at the table or need a delicious meal packed for your journey, like a day trip on the Road to Hana.

We're excited to present two flexible lunch experiences:

**1. Self-Serve Salad Bar\*:** Perfect for Quick, Casual Dining. Ideal for families who prefer a quick, self-service meal amidst a day full of activities, our salad bar is prepped the morning or prior night and includes:

- A variety of cold cuts, cheeses, and sliced veggies
- A selection of 1-3 fresh salads, tailored to your group size
- Refreshing lemonade or iced tea to quench your thirst

*\*Please note: This option is set up for convenience, allowing you to enjoy a light, customizable meal on your own schedule. It is hands-off from our staff, includes shopping only, leaving the guests responsible for serving and cleanup.*

**2. Curated Lunch Experience: Indulgent and Portable.** For a heartier option with more service and care, our curated lunch experience features diverse, flavorful dishes such as:

- Comforting soups and salads
- A Hawaiian Burger Bar with locally sourced ingredients
- A versatile Taco Bar with smoked meats and fish
- Fresh Ceviche and Hawaiian Poke, showcasing local seafood
- Satisfying Sandwiches, including Fish or Pork Belly options
- ...along with more chef-special dishes!

*Our curated lunch 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 ingredients are locally and/or organically sourced.*

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# SAMPLE: LUNCH MENU

- **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)
- **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 Bar** Choice smoked pork, seared 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** 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)
- **Pork Belly Sandwich** Seared pork-belly, kimchi coleslaw, toasted roll. Rainbow salad with green papaya, baby cucumber, watermelon radish, toasted sesame seeds, miso honey dressing. (available gf)

*\*Market price surcharge may be applied.*



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# ABOUT: DINNER

At Lotus Chefs, we see dinner as the ideal opportunity to bring families together after an exciting day, offering a chance to unwind and share stories around the table.

Our dinner menu is crafted with families in mind, featuring wholesome, flavorful dishes that celebrate both the diversity of global cuisines and the richness of locally-sourced Maui produce, including delights you wouldn't expect like fresh arugula, sweet butternut squash, and juicy strawberries.

We pride ourselves on offering a full-service dinner experience, complete with a variety of animal proteins to cater to every palate, and locally sourced sweet surprises following each meal. Understanding that appetites vary, especially in a family setting, we offer appetizers and handmade desserts as add-ons, allowing you to customize your meal to perfection.

At Lotus Chefs, we excel in accommodating dietary restrictions and preferences. In fact, for larger groups, we anticipate and welcome a range of dietary needs. Our team is adept at tailoring menus to ensure that everyone at your table enjoys a meal that is not only delicious but also meets their dietary requirements.

Rest assured, our dinners are designed to provide a luxurious yet comfortable dining experience that brings your family together in celebration of good food and great company.



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# SAMPLE: DINNER MENU

- **Local Style** Choice sashimi grade tuna poke\* or seared sesame ahi\* steaks with wasabi cream or sweet sesame ginger sauce. Purple molokai sweet potato coconut puree or ginger cilantro rice. Grilled rainbow veggies. Mixed local greens with honey miso sesame dressing. (gf/ available v)
- **Southeast Asian** Choice grilled lemongrass chicken, thai red curry rubbed steak or pork sweet chili satay. Fire-roasted farm veggies. Pineapple cashew fried rice. Green papaya rainbow salad with peanut coconut sauce. (gf / available v)
- **Italian Style** Choice chicken & homemade Maui basil pesto or Maui beef/venison ragu over pasta of choice. Grilled local zucchini or asparagus. Caprese or caesar salad. Garlic parmesan bread. (available v / gf)
- **Classic Dinner** Choice lemon garlic chicken, Maui steak\*, fresh local fish\* seared fresh with preserved lemon herb compound butter. Mashed potatoes with garlic confit. Grilled farm-to-table veggies. Chef's salad with preserved lemon vinaigrette. (gf / available v)
- **Fajita Madness.** Choice local fish, beef, or chicken with fajita veggies. Spanish rice, black beans, tortillas, queso. Roasted tomato tropical fruit salsa with fresh corn chips. Chef's salad with tomato, jicama, corn, pepitas, cilantro paprika lime dressing. (available gf / v)
- **North African / Mediterranean Fusion** Choice grilled lemon chicken, fish, or spiced beef kafta OR baked salmon. Grilled rainbow veggies. Spiced basmati rice, grilled pit. Cucumber tomato salad. Yogurt herb sauce. (available gf / v)

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# SAMPLE: APPETIZER MENU

- **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 or ginger pork wrapped in fresh wonton wrappers and steam-fried to order (available v).
- **Salsa Trio** Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole, and organic corn chips.
- **Tuna Poke\*** Sesame-marinated wild sashimi 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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# SAMPLE: DESSERT MENU

- **Lavender Strawberry Shortcake** Lavender infused biscuits, Kula strawberries, vanilla bean whipped cream (available gf)
- **Lilikoi Blackberry Bread Pudding** Sourdough bread pudding, vanilla bean, fresh berries, sweet lilikoi sauce
- **Upside Down Pineapple Cupcakes** Pineapple baked under vanilla bean cake, rum caramel lilikoi sauce (available gf)
- **Birthday Cupcakes** Cupcakes with buttercream or cream cheese frosting (choice vanilla, chocolate, lavender, lemon, lilikoi for both cupcakes & frosting) - candles, sprinkles, and edible glitter included! (available gf)
- **Chocolate Fudge Brownie Sunday** Ghirardelli chocolate chip macadamia nut fudge brownies with Hawaiian vanilla bean ice cream and sauces of your family's choice
- **Fruit & Cream** Fresh Maui fruit and your choice local goat milk gelato or local vegan coconut Ice cream - a perfect simple ending to a decadent meal (available v)



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# PRICING GUIDE: FULL-DAY FAMILY FEAST PACKAGE

Number of Guests	Rates per person
6-7	\$250
8-10	\$215
11-15	\$175
16-19	\$160
20-25	\$140
26+	\$125

Experience the best of both worlds with our **Full-Day Family Feast Package**, designed for families wanting to maximize their Maui vacation. Choose a self-serve breakfast or lunch for flexibility on your adventures, and come together for two chef-prepared meals that promise to be the highlight of your day.

**Self-Serve Option:** Select breakfast or lunch for an easy, DIY meal featuring a variety of local favorites and all necessary ingredients provided by us. This hands-off approach by our staff lets your family enjoy Maui at your own pace.

**Chef-Prepared Dining:** Enjoy two fully-serviced meals, lunch and dinner, crafted by our all-women chef team. Our menus, rich in local produce and flavors, cater to all dietary needs, ensuring a memorable dining experience for every family member.

Our **Full-Day Family Feast Package** is the ultimate in convenience, offering a seamless blend of casual dining and luxurious, full-service meals. It's perfect for families looking to avoid the hassle of dining out, with personalized options to meet every taste and dietary requirement.

Embrace the joy of shared meals without the stress of planning or shopping. Let Lotus Chefs create unforgettable dining experiences that bring your family closer together during your stay in Maui.

*Included: planning, shopping, chef + assistant(s), food costs, beverage  
Tax, travel & admin/service fees additional  
Children under 5 free, children 5-12 half off*

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# PRICING GUIDE: BRUNCH OR LUNCH ONLY

## BREAKFAST / BRUNCH / LUNCH

Number of Guests	Rates per person
6-7	\$130
8-10	\$100
11-15	\$75
16-19	\$65
20-25	\$60
26+	\$55

# PRICING GUIDE: DINNER ONLY

## DINNER SERVICE

Number of Guests	Rates per person
6-7	\$155
8-10	\$120
11-15	\$95
16-19	\$85
20-25	\$80
26+	\$75

*Included: planning, shopping, chef + assistant(s), food costs, beverage  
Tax, travel & admin/service fees additional  
Children under 5 free, children 5-12 half off*

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# YUM! I'D LIKE TO BOOK!

## WHAT'S INCLUDED?

- Professional staff, including a head chef, and chef assistants / servers as needed, with an assistant always provided.
- All agreed-upon food and beverages, featuring farm-to-table, locally sourced ingredients.
- Menu planning consultation to suit your preferences and dietary needs.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Professional table service.
- Grocery shopping and local ingredient sourcing.
- Seated professional table service.
- 1 initial consultation call.
- Details and event logistics.
- Full availability via email from contract signing to the event date.
- Extensive access to equipment and supplies such as Vitamix, food processor, and other tools as needed.
- Cloth napkins and cute little platters and spoons for a polished presentation.
- Full cleaning of the kitchen after each meal, including all dishes, sweeping floors, etc.
- Natural cleaning supplies.
- Referrals to our fabulous island community of small business owners, including tour guides, massage therapists, florists, sound healers, tour guides, and more!

Note: please refer to contract for complete information!

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# GREAT! SO WHAT'S NOT INCLUDED:

- Rental of equipment not owned by Lotus Chefs.
- Alcoholic beverages, though we are happy to provide pairing recommendations.
- Tableware and glassware, though we can provide recommendations and facilitate rental.
- Tablecloths, though we can provide recommendations and facilitate rental.
- Travel and accommodations for the catering staff, if needed.
- Event planning or coordination beyond the scope of the catering agreement.
- Permits or fees related to serving food and beverages, if required by the venue or location.
- Additional items not outlined on the agreed-upon menu.
- Full table service or plated meals.
- Unlimited calls, text messages, or social media messages.
- Deep or extensive cleaning of the kitchen and venue.
- Cleaning of any areas besides the kitchen and dining areas
- Snacks and leftovers (not guaranteed)
- Basic kitchen equipment needed to execute the menu (stove, refrigerator, oven, filtered water, etc).
- Travel expenses needed for staff.
- Child care
- Additional hours for staff if the event is late (Additional hours billed at \$95/hour chef rate + \$50/hour assistant rate rounded up, including late start times for meals).
- *Note: please refer to contract for complete information!*

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## FOR SMALLER GROUPS:

- Smaller groups are billed at private chef rates of hourly + food cost + assistant hourly + service fee + tax.
- Please send us a request so we can offer a custom quote for you and your offering a request so we can offer a custom quote for you and your group!!

## ADD-ON'S:

- \$10pp to add organic chicken, pork, beef.
- \$10-\$30pp to add in local fish, local venison, local steak (market rates).
- \$5-15pp to add plated desserts.
- Market for larger portions / 2500+ kcal/day for 3 meals
- Fresh local juice at market rate.
- Full service meals.
- Florals and styling.

## THE ONLY OTHER CHARGES YOU'LL SEE:

- Travel fee, dependent on mileage
- 4.712% Maui GET
- 2.9% Credit card processing fee
- 20% Admin & service fee
- Holiday rates
- Additional options such as dessert, animal protein, Kangen water, etc

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# EXPLANATIONS OF RATES

*We believe that creating a mindful and supportive environment starts with valuing the contributions of everyone involved.*

*Our fee structure reflects this, allowing us to pay our fabulous chefs and staff fairly, support local farmers and purveyors, purchase high quality imported goods like superfoods and oils, as well as cover expenses like equipment costs, business insurance and other administrative expenses, zero waste, and non-toxic products, and ongoing training, while also showing gratitude to our dedicated team with livable wages on an island with an extremely high cost of living expenses.*

## **Travel**

- \$75 per day to Westside Maui
- \$50 per day to Southside Maui
- \$25 per day to North Shore Maui

## **4.712% GET**

Our services, like all services in Maui County, are subject to the Maui General Excise Tax (GET) of 4.712%. Hawaii 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.

## **2.9% 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, Zelle, or another fee-free method, we are more than happy to remove this fee for you. Just let us know which payment method you prefer, and we'll make sure the fee is removed. We want to make the payment process as easy and stress-free as possible for you, so you can focus on enjoying your retreat.

## **Holiday & High Season Rates**

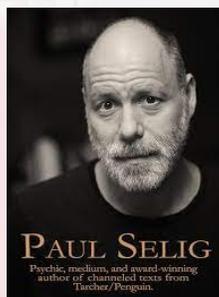
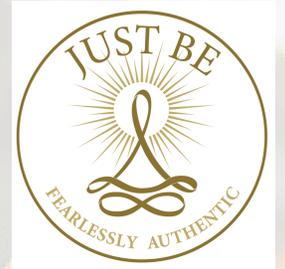
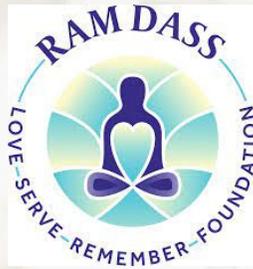
- Double charge for Christmas, Thanksgiving, New Years Eve, New Years Day
- 50% up-charge for all other major holidays and December 15 -January 5

## **20% admin & service fee**

At Lotus Chefs, we believe in the importance of acknowledging the hard work and dedication of our chefs and workers. That's why we apply a 20% administrative and service fee to all invoices, which helps us pay livable wages to our team and covers a myriad of costs associated with Maui's high price of living and operating a sustainable business. We understand that sometimes clients may wish to show extra appreciation for the exceptional service they receive. If this is the case, clients are welcome to leave an additional gratuity at their discretion. Any extra gratuity given will go directly to our staff, who work tirelessly to create nourishing and flavorful meals that align with your retreat intentions.

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# WHO WE'VE COOKED FOR



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## About the Owner

Chef Kyra Mirian Bramble

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, I've created an avenue where my devotion to culinary arts harmoniously coexists with the joys of motherhood and family.

Having called Maui home for over a decade, its rich culinary landscape consistently sparks my inspiration. Whether it's championing seasonal ingredients, highlighting local delicacies, or adding that special touch of aloha spirit, my mission is simple: to share, delight, and bring families together through food. My culinary influences span from my Californian roots to the diverse flavors of Southeast Asia and Central America. The dishes I've crafted, influenced by these travels, range from timeless classics to innovative fusions, ensuring there's something for every palate.

My culinary education began at Le Cordon Bleu, and since then, has expanded to include a deep dive into regional cuisines, holistic nutrition, Ayurvedic culinary techniques, and Hawaiian Wildcrafting. With over twenty years in the hospitality industry, my dedication to crafting memorable dining experiences has never wavered.

As Lotus Chefs has grown, my role has transitioned. While I may not personally craft each dish, I've handpicked a team of exceptional chefs who embody my ethos, ensuring every meal resonates with the same love and passion I've poured into my craft for years. At Lotus Chefs, we believe in the perfect blend of culinary excellence and genuine warmth. We pride ourselves on delivering top-notch, memorable meals without any pretension. If you're looking for a dining experience that prioritizes both quality and family, you've come to the right place.



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# Mahalo mi:10a

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