

HAWAIIAN LUAU OC



LUAU MENU

Kalua Pork, Succulent Smoked Pork

Grilled Tender Boneless Breast of Chicken Teriyaki
(Options: Jerk Chicken, Sweet & Sour Chicken)

Hawaiian Style Rice
Scented with Shred Carrots, Peas, Ginger and Soy Sauce
(Option: Coconut Rice)

A Colorful Mélange of Carrots, Zucchini, and Yellow Squash

Island Macaroni Salad

Fresh Fruit Kabobs

Decorative Display of Fruit Threaded on Skewers & Placed into a Pineapple

A Salad of Baby Lettuce & Field Greens w/ Fresh Papaya-Tarragon Dressing

Hawaiian Sweet Bread Rolls and Mango Butter

Regular and Decaffeinated Coffee or Iced Tropical Tea

Includes:

Sturdy plastic dinner plates, paper dinner napkins, plastic forks & knives,
plastic cups for iced tea, sturdy paper coffee cups,
food warmers, baskets, décor of netting and shells.

LUAU BUFFET COSTS

\$17.50 per person at 30 guests	11.95 per person at 75
15.50 per person at 40	10.95 per person at 100
12.95 per person at 50	9.95 per person at 150

- We offer a free, no obligation, menu tasting.
- Chef, servers, kitchen assistants & bartenders are available
- Rental of tables, chairs, linen, flatware, china glassware and more.
- Referrals for entertainment, props and flowers (including leis).

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PUPUS

Chicken Skewers with a Ginger-Peanut Dipping Sauce
\$1.50 per person

Crab Cakes with a Papaya-Pineapple Salsa
\$2.00 per person

Vegetarian Spring Rolls with a Thai Dipping Sauce
\$1.50 per person

Crispy Shrimp Wontons with a Asian Plum Dipping Sauce
\$1.75 per person

Beef Skewers with a Teriyaki Sauce
\$2.00 per person

DESSERT OPTIONS

Cut into bite sized pieces

Decadent Bittersweet Brownies
Maui Dream Squares with Coconut and Toasted Pecans
Tangy Lemon Squares or Key Lime Squares
\$2.50 per person for combination

Coconut Cake with Coconut Frosting
\$2.50 per person

Island Rum Cake
\$2.50 per person