

HAWAIIAN LUAU OF 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 punch, sturdy paper coffee (Starbuck's version),
food warmers, baskets, décor of netting and shells.

LUAU BUFFET COSTS

\$17.00 per person at 30 guests	11.50 per person at 100
13.50 per person at 50	10.50 per person at 150
12.50 per person at 75	

- 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

\$1.75 per person

Crab Cakes with a Papaya-Pineapple Salsa

\$2.50 per person

Vegetarian Spring Rolls with a Thai Dipping Sauce

\$1.75 per person

Crispy Shrimp Wontons with a Asian Plum Dipping Sauce

\$2.00 per person

Beef Skewers with a Teriyaki Sauce

\$2.50 per person

DESSERT OPTIONS

Cut into bite sized pieces

Decadent Bittersweet Brownies

Maui Dream Squares with Coconut and Toasted Pecans

Tangy Lemon Squares

\$2.50 per person for combination

Coconut Cake served with Coconut Frosting

\$2.50 per person

Island Rum Cake

\$2.50 per person

**I can reduce the cost on the combination
of pupus and/or desserts that you choose.**

It will depend on your guest count