



Hawaiian Luau

Island Salad Display

Pineapple & Vidalia Focaccia Bread

Hearth Baked Flatbread Topped With Olive Oil, Grilled Pineapple, Vidalia Onions, and Mozzarella Cheese.

Fresh Vegetable Crudit 

Fresh Cut Local Vegetables Served With Mango Dip

Island Fresh Fruits Display

Sliced Pineapple, Mangos, Papayas, Kiwis, Melons, and Seasonal Berries

Honolulu Cabbage Slaw

Shredded Nappa Cabbage, Cucumbers, Vidalia Onions, Carrots, Tossed in a Tropical Vinaigrette

Pacific Rim Potato Salad

Poached Red Potatoes Mixed With Fresh Celery, Red Onions, Mayonaise, Black Pepper and Red Hawaiian Sea Salt.

Sesame Chicken Wings

Jumbo Chicken Wings Fried Golden Brown Tossed in Szechuan Glaze and Topped With Black and White Sesame Seed Garnish

Entrees

Maui Tortellini Alfredo

Tri Colored Cheese Tortellini Tossed In Alfredo With Tiny Pineapple Pieces and a Hint of Coconut.

Coconut Chicken

Chicken Tenderloin With a Crispy Golden Brown Coconut Crust served with a Sweet Chili Dip

Grilled Mahi Mahi

Topped With Tropical Mango Chutney

Beef and Vegetable Stir-Fry

Sliced Sirloin Steak Saut ed With Asian Vegetables In Polynesian Style Sauce

Roast Suckling Pig Carving Station

Slow Fire Roasted Terryaki Marinated Piglet Carved to Order By One Of Our Chefs With Teriyaki, and S. 40 BBQ Dipping Sauce

Desserts

Pineapple Upside-Down Cake

Ambrosia Salad

Chef's Pick-Up Style Desserts

An assortment of cookies, mini cheesecake, brownies, pastries

On-Premise: \$36.99 plus Tax & Gratuity

Off-Premise: \$36.99 plus Tax & Service Fee

– *Minimums Required* –