



Hawaiian Luau

Island Salad Display

Pineapple, Vidalia, and Bacon 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 Avocado Ranch Dip

Island Fresh Fruits Display

Sliced Pineapple, Mangos, 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.

Entrees

Coconut Rice

Pineapple & Ginger BBQ Chicken Breasts

All white meat chicken breasts marinated in fresh pineapple, soy sauce, cilantro, garlic, salt, pepper, and a hint of ginger.

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, Coconut cream pies,
Assorted Mousse shots**

\$39.99 plus Tax & Gratuity

Minimums Required

****A 3% surcharge will be applied to all credit card payments***

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