

EST  1978

# CULINARY SERVICES

CATERING & EVENTS

## HAWAIIAN LUAU

*Hawaiian Luau buffet includes one salad, two entrées, two sides, chef's select dessert, and freshly baked breads. Served with Maui punch, sweet and unsweet iced tea.*

### SALAD – SELECT ONE

Field Greens with Strawberries, Mandarin Oranges, Feta and Nuts  
Mixed Greens with Miso and Orange Vinaigrette  
Romaine with Cucumber, Hearts of Palm and Lime Vinaigrette  
Marinated Pepper and Onion Salad with Papaya Vinaigrette  
Tropical Fruit Salad Infused with Mint and Rosewater  
Marinated Cucumber and Citrus Pickled Onion Salad  
Chilled Noodle Salad with Rum Marinated Shrimp  
Mango Cole Slaw

### ENTREES – SELECT TWO

Sautéed Pineapple Shrimp with Toasted Macadamia Nuts  
Pan Roasted Snapper with Rice Vinegar and Pickled Ginger  
Coconut and Curry Scallops  
Roasted Pork Loin with Apricot Rum Sauce  
Sesame and Honey Glazed Salmon with Fresh Scallions  
Sliced Sesame Crusted Ahi Filets with Ponzu Sauce  
Polynesian Style BBQ Chicken with a Mango BBQ Sauce  
Sweet and Sour Chicken Ono Ono  
Teriyaki Orange Chicken  
Braised BBQ Hawaiian Short Ribs  
Fire Roasted Pork with Cherry Rum Sauce  
Grilled and Sliced Beef with Mango Salsa  
Stir-Fry BBQ Pork and Green Beans  
Teriyaki Marinated Ginger Beef  
Chicken Braised in Coconut Milk  
Classic Luau Chicken with Sesame and Pineapple  
Ginger Chicken with Warm Noodles and Vegetables

### SIDES – SELECT TWO

Confetti Rice with Three Color Peppers  
Pena Colada Basmati Rice  
Sautéed Wild Mushrooms with Sweet Soy  
Curried Rice Pilaf  
Sautéed Sesame Vegetables  
Tri Color Pepper Stir Fry with Pineapple and Red Chili  
Sweet Potatoes with Molasses Butter  
Soy and Honey Marinated Grilled Vegetable Platter  
PuPu Platter with Potstickers, Egg Rolls,  
Won Tons, and Shu Mei

