



Luau Corporate Lunch Menu

\$14.95 per person (20 person minimum)



ENTRÉE – CHOOSE 1

Hawaiian Ham Skewers

Flavorful ham chunks, juicy pineapple, and crunchy seared veggies; all smothered in our house made BBQ sauce



OR

Hawaiian Pulled Pork Sliders

Pulled pork served hot on a brioche bun with grilled pineapple



OR

Vegetarian Option


Tofu & Vegetable Skewers

(Specify quantity of vegetarians)

Tofu and crunchy seared veggies, all smothered in our house made BBQ sauce 




Samoa Green Salad

Mixed greens, spinach, papaya, avocado, and cantaloupe; dressed with lime vinaigrette 




SIDE DISH – CHOOSE 1

Hawaiian Style Rice

Rice with egg, carrots, pineapple, and green onions; seasoned with soy sauce and sesame oil 

OR

Hawaiian Style Pasta Salad

Pasta with egg, macaroni, onions and peas tossed in our house made Hawaiian dressing 


OR

Hawaiian Style Potato Salad

Potatoes with carrots, peas, and sweet pickles; well-seasoned 

DESSERT – CHOOSE 1

Sweet Potato Casserole

Sweet potatoes, pineapple, and bananas with cinnamon and spices 

Coconut Macaroon Cookies

Chocolate dipped

APPETIZERS

Priced per dozen

Proteins

The Amazon Chicken Wings

22

Marinated in a spicy tropical glaze

Hawaiian Pulled Pork Sliders

38

Pulled pork served hot on a brioche bun with grilled pineapple

Bacon Wrapped Pineapple and Brown Sugar Bites

36

Apple and Pancetta Flatbread

39

Flatbread with Pancetta, apple, aged cheddar cheese, and fresh arugula


Pork Pot Stickers

38

Pot stickers served with our sweet chili dipping sauce

Chicken Teriyaki Skewers

34

Tender strips of chicken breast marinated in our teriyaki sauce and garnished with green onions and sesame seeds 

Micronesia Coconut Shrimp 36
Served with fresh fruit salsa GF

Ahi Tuna Poke 42
Cubes of Ahi tuna, marinated, served on an Asian soup spoon, and garnished with pickled ginger GF

Vegetarian

Fig Jam and Goat Cheese Crostini 30
Crostini topped with chevre goat cheese and fig jam V

Sesame Seed Rice Paper Rolls 33
Filled with Asian vegetables, carrots, celery, bean sprouts, Napa cabbage, snow peas, and red onions; tossed in our Thai peanut sauce, served with a spicy Kalbi sauce, and garnished with peppers and sesame seeds Vegan GF

Platters	Small	Medium	Large
<i>Priced Per Platter</i>	<i>(serves 12-15 people)</i>	<i>(serves 22-25 people)</i>	<i>(serves 50-55 people)</i>
7-Layer Dip Rimmed with giant pretzels, served with pita chips	\$50	\$75	\$155
Market-Fresh Fruit Platter Sliced watermelon, cantaloupe, honeydew, and pineapples; topped with grapes and seasonal berries Vegan GF	\$50	\$75	\$155
NEW Vegetable Crudité Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus Vegan	\$50	\$75	\$155
Cracker & Cheese Platter A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers V	\$60	\$95	\$198
Sea Salt Popcorn V GF	\$30	\$55	\$99

Snacks

Priced Per Dozen(2 dozen minimum order)

Chocolate Covered Pretzels	\$24
Individual Bag of Chips	\$22
Beef Jerky Sticks	\$22

Sweets

Priced Per Dozen

Chocolate Dipped Fruit	\$30
Mini Coconut Cream Pie	\$30
Mini Key Lime	\$30

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.