



LUAU LUNCH



APPETIZERS

Priced by the Dozen – 2 Dozen Minimum

The Amazon Chicken Wings

Marinated in a spicy tropical glaze

Hawaiian Pulled Pork Sliders

Pulled pork served hot on a brioche bun with grilled pineapple

Bacon Wrapped Pineapple and Brown Sugar Bites

Apple and Pancetta Flatbread

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

Pork Pot Stickers

Pot stickers served with our sweet chili dipping sauce

Chicken Teriyaki Skewers

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

Micronesia Coconut Shrimp

Served with fresh fruit salsa

Ahi Tuna Poke

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

Fig Jam and Goat Cheese Crostini

Crostini topped with chevre goat cheese and fig jam

Sesame Seed Rice Paper Rolls

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**

24

41

39

43

42

37

39

46

33

36



Bacon Wrapped Tenderloin Bites



Hawaiian Pulled Pork Sliders



Coconut Prawns



Chocolate Dipped Macaroons



Chicken Teriyaki Skewers

LUNCH BUFFET

Minimum Order of 20 Guests

ENTRÉE – Choose 1

Hawaiian Ham Skewers

16.20

Flavorful ham chunks, juicy pineapple, and crunchy seared vegetables: all smothered in our house made Hawaiian BBQ sauce

Hawaiian Pulled Pork Sliders


16.20

Pulled pork served hot on a brioche bun with grilled pineapple and Hawaiian BBQ sauce

Tofu & Vegetable Skewers

16.20

Vegetarian Entrée Option – please specify quantity


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



Tofu & Vegetable Skewers


SALAD

Samoan Green Salad


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

CHOICE OF SIDE

Hawaiian Style Rice

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

Hawaiian Style Pasta Salad

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



Samoan Green Salad

Hawaiian Style Potato Salad

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

CHOICE OF DESSERT

Sweet Potato Casserole

Sweet potatoes, pineapple, and bananas with cinnamon and spices

Coconut Macaroon Cookies

Chocolate dipped



Hawaiian Ham Skewers

ADDITIONAL LUNCH ADD-ONS

Small (serves 10-15) Medium (serves 20-25) Large (serves 50-55)



7-Layer Dip

54/81/168

Rimmed with giant pretzels, served with pita chips


Market-Fresh Fruit Platter

54/81/168

Sliced watermelon, cantaloupe, honeydew, and pineapples; topped with grapes and seasonal berries  

Vegetable Crudité

54/81/168

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus 

Cheese Platter

65/103/214

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

DESSERT ADD-ONS

Priced by the Dozen – 2 Dozen Minimum

Chocolate Dipped Fruit

33

Mini Coconut Cream Pie

33

Mini Key Lime

33

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.