



Traditional Luau Buffet Menu
Held in ancient times to honor Kings, gods and special guests, the lu'au is the most significant celebration in Hawaii.

Silver platter appetizers
(Choose as Many as You would like Served)

Ahi Poke

Grilled Chicken Yakitori Skewers

Coconut Encrusted Shrimp

With a Mango Pineapple dipping Sauce

Wontons

Fresh Yellow Tuna Ahi Sashimi

California Rolls

Salad

(Choice of two)

Kauai Organic Island Grown Baby Greens

Served with a sunrise papaya seed vinaigrette

Potato Macaroni Salad

Fresh Sliced Seasonal Fruit Platter

Kauai Asparagus Salad

Asparagus, tomatoes and red onions tossed in a sesame soy dressing

Hanalei Taro and Sweet Potato Salad

Served in a honey sesame dressing.

Island style somen salad

Lomi lomi salmon

Fresh poi

Chicken long rice

Entrée

Traditional Imu

Using ancient techniques for preparing Kalua pork our chefs will slow roast your pig in an Imu (a rock and sand lined hole in the ground that has been lined and heated for roasting) right outside your reception site. As the pig is removed from the Imu and prepared to be served to your party our storyteller will explain the ancient cooking techniques of the Imu and its importance in Hawaiian celebration.

(Choice of Two)

Island White Fish

Sautéed White Island Fish served with a macadamia nut lemon butter sauce

Chinese Style Salmon

Chinese style steamed salmon topped with a Shitake Mushroom stir fry

Kabli Ribs

Grilled kalbi ribs topped with a spicy cucumber sesame relish

Hawaiian Shrimp Stir Fry

Fresh Shrimp and Vegetables sautéed in a Sesame Oyster Sauce and served on a Bed of White Rice.

Chicken Teriyaki

Grilled teriyaki chicken with a pineapple Teri glaze

Accompaniments

(Choose a Vegetable and a Starch)

Steamed white or brown rice

Fried rice

Roasted baby red potatoes

Steamed sweet potatoes

Wok fried vegetable medley

Steamed vegetables

Chow mein noodles

Dessert

(Choose One)

Tiramisu

NY Cheesecake

Freshly Sliced Hawaiian Pineapple

Passion Fruit Mousse

Bite Size Cream Puffs