



CAREFREE | CATERING

imagination Exeperience Excellence

Hawaiian Luau Menu Selections

Interchange Selections in any of our buffets to create your own Luau

HAWAIIAN ENTREES

WHOLE FIRE ROASTED PIG (\$200.00 set up fee)

Displayed and Carved on our "Pig Board", decorated with Fresh Greens and Whole Fresh Fruits.

KAHLUA ROAST PORK

Pork seasoned and wrapped and slowly roasted until tender.

LIME-SOY MARINATED SALMON

Salmon marinated in fresh lime juice, garlic, Dijon mustard, finely chopped scallions and lightly grilled.

HULI-HULI CHICKEN

Hawaii's BBQ Chicken basted and cooked with a Honey-Ginger-Soy BBQ Sauce

CHICKEN AWAPUHI

A Grilled Boneless Chicken Breast marinated and seasoned with Ginger.

TERIYAKI CHICKEN

Chicken marinated in teriyaki and grilled to perfection.

HAWAIIAN SIDE DISHES

TROPICAL FRESH FRUIT DISPLAY: *Tropical Fruits picked at the peak of ripeness in an attractive display.*

STIR FRIED VEGETABLES

GINGER GLAZED CARROTS

PINEAPPLE CORN MUFFINS

HAWAIIAN SWEET ROLLS

SNOW PEAS WITH PEARL ONIONS

POLYNESIAN FRIED RICE WITH MUSHROOMS

KONA COLE SLAW: Shredded cabbage, carrots and purple cabbage dressed with our oriental dressing and garnished with Mandarin Oranges and Peanuts.

HAWAIIAN TOSSED SALAD: Made with Iceberg and Red Leaf Lettuce, Red Cabbage, Mandarin Oranges, and Rice Noodles topped with a Sesame Citrus Dressing.

SWEET SESAME CUCUMBER SALAD: Japanese style