

# Hawaiian Buffet Menu

## ~ PASSED HORS D'OEUVRES ~

### Lomi Lomi

smoked salmon, tomato, and onion salad, presented on a toasted crostini

### Crab Wontons

with sweet n sour dipping sauce

### Mango, Brie, & Green Chili Quesadillas

## ~ BUFFET SERVED ~

dressed with elegant island fabrics in earth tones, accented with fresh florals and palms

### Coconut Chicken Curry

chicken, cauliflower, & coconut milk combine for a tasty, traditional dish, presented on a bed of Jasmine rice

### Beef & Pineapple Teriyaki Kebabs

### Aloha Sweet Potatoes Layered with Brown Sugar & Coconut

### Hawaiian Coleslaw

with pineapple & mandarin oranges

### Gourmet Green Salad with Mango

### Tropical Fruit Cascade

fresh fruit sliced & displayed artfully with whole pineapples & coconuts

### Hawaiian Sweet Bread, Biscuits, & Banana Bread with Butter

## ~ DESSERT STATION ~

adorned in Polynesian inspired fabrics with our delicious home-made sweets

### Haupia

traditional Hawaiian coconut pudding

### Pineapple Upside Down Cake

### Macadamia Nut Bars & Hawaiian Ranger Cookies

### Maui Wowie Brownies

Or

### Celebration Cake

made to order

### Gourmet Coffees, Assorted Teas

## Alternative Menu Suggestions

### Hors D'oeuvres:

Seafood Pockets – baby crepes filled with crab & shrimp

Beef & Broccoli Wontons

Cocktail Corncakes with Mango Salsa

### Buffet:

Chicken Teriyaki

Hawaiian Chicken baked with Pineapple

Slow Roasted Kalua Pork

Ginger Soba Chuka Noodles

Yambilee Bake - yams, raisins, almonds, coconut and ginger

Grilled Green Bean Salad – with marinated tomatoes, artichokes & red onions