# Menu

HORSEPOWER RANCH & EVENTS
280 CAMPBELL RANCH RUN
GENEVA, FL 32732
407-913-1160
WWW.HORSEPOWEREVENTS.COM

ALOHA PRODUCTIONS LUAU INC.
3592 ALOMA AVE.
WINTER PARK, FL 32792
407-234-4592
WWW.ALOHAPRODUCTIONSLUAU.COM

# Starters

## APPETIZERS - $2.00 PER PERSON ADDED TO BUFFET
## ADD $1.00 PER PERSON ASTERISK LISTED NEXT TO ITEM

* Mini Empanadas - Filled with beef served with mild salsa for dipping
Chicken and waffles - crispy white meat fried chicken served with fluffy Belgium waffle and lite syrup
* Mini Crab Cakes - Pan seared served with tangy tarter
Egg Rolls - Served with our sweet sauce fried on site
Beef Meatballs - Glazed over with your choice of sweet & sour, parmesan, or marinara
**** Sea Scallop wrapped in bacon
Stuffed mushrooms - Herb cream cheese, fresh onion, crab/stuffing, or sausage
Chicken finger bites - Fresh battered white meat chicken fried golden brown with ranch dip
Flowing volcano - Parm beef meatball stuffed in Hawaiian roll with our sweet lava sauce
Chicken kabobs with pineapple - Tender white meat chicken on 6-inch skewer with pineapple
** Coconut Shrimp - Served wtih coconut dipping sauce
* Hawaiian Cuban - Kalua pork, swiss cheese, pickles, and mustard served on Hawaiian sweet roll and pressed
Cheese Quesadillas Triangles - (add chicken $1.00 pp or Steak $2.00 pp) tucked into flour tortillas with salsa to the side
Grilled Chedder Cheese Triangles - Always a crowd pleaser
Quiche - Assorted Spinach and Swiss cheese baked in a flaky pastry shell
Apple butter brie baguettes - Apple butter, sweet freshy apple slice and melted brie cheese served on toasted baguette
French fries served in cones
* Mini Sliders - choice of burger, pork or chicken includes condiments
Bruschetta - Bruschetta salsa and parmesan cheese
Soup Shooters - served with mini grilled cheese quarters
* Stuffed baked potato skins - Petite red bud potatoes stuffed with bacon and cheese topped with sour cream
Fried Chicken Tenders with BBQ sauce
** Shrimp and grits
Jerk chicken skewers - served with warm mango salsa
*** Jumbo Shrimp Display - with cocktail sauce
Hummus shooters - with carrot and celery sticks
Cruditè Shots - individually crafted fresh vegetable offerings with zucchini, baby carrots, red bell pepper, celery asparagus and grape tomato served with creamy green goddess dressing for dipping
** Shrimp Ceviche - Presented in a 2oz. cup

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Chips and mango salsa
** Shrimp Shooters - Chilled shrimp perched on a shot glass
Cucumber Rounds - Topped with chicken salad
Deviled Eggs
Creamy Spinach and Artichoke dip with tortilla chips
Tropical fruit, cheese, and crackers served with ranch dipping sauce
Tropical Island fruit salad in pineapple boats
*Fruit Kabobs - Pineapple, grapes, strawberries & melon served with a strawberry yogurt dip
Hawaiian Mac Salad

# Salads

Tossed Tropical Salad - Romaine lettuce with coconut flakes & chopped walnuts tossed in a island dressing
Fresh Baby Greens - Mixed with walnuts gorganzola cheese in a raspberry vinaigrette
Caesar Salad - Romaine lettuce tossed with croutons in a traditional dressing
Traditional House Salad - Mixed greens and croutons topped with house dressing
Antipasto Salad - Italian favorite! (add $1.50)
Road to Hana Cobb - Field of green, bacon, tomato, chicken, cucumber and blue cheese
Apple Gorgonzola Salad - Delicious red apples, walnuts, dried cranberries and gorganzola cheese tossed with fresh Romaine lettuce inour signature cranberry citrus vinaigrette.
Greek Salad - Chopped greens, grape tomatoes, feta cheeses & Kalamata olives
Kohala Mountain Green Salad - Salad of greens, cherry tomatoes, mushrooms, croutons, mango and toasted nuts topped with our aloha house dressing
Strawberry Salad - Mixed greens, spinach, strawberries, feta cheese and a cranberry citrus vinaigrette

# Seafood

* Island Salmon - Freshly grilled topped with crushed macadamia nuts and topped with our homemade sweet sauce
Grilled Salmon - Grilled Salmon glazed with our teriyaki sauce
Salmon - Fresh Salmon seasoned grilled or blackened to perfection
**** Sea Scallops - Fresh from the sea with a coating of our lemon sauce
* Honolulu Shrimp - Sauteèd pineapple shrimp with toasted macadamia nuts
Mahi-Mahi - Fresh mahi-mahi grilled and topped with key lime honey-garlic sauce
- Topped with crushed macadamia nuts and pineapple topping
- Blackened topped with a fruit salsa
** Shrimp Scampi - Sauteèd in white wine, lemon and butter
****** 4 to 5oz Miniature Lobster Tail

# Chicken

***Chicken Marsala*** - Boneless chicken breast sautéed portabella mushrooms and pearled onions in a sweet marsala wine sauce

***Pineapple Mango Chicken*** -

***Hawaiian BBQ Chicken*** - A very popular choice - Grilled boneless & skinless chicken marinated in Hawaiian BBQ sauce

***Chicken Teriyaki*** - Grilled to perfection chicken breast with our sweet home-made teriyaki glaze, and grilled pineapple

***Parmesan Chicken*** - Lightly breaded chicken breast smothered with mozzarella cheese and Tuxedos fresh marinara sauce

***Chicken Formaggio*** - Tender chicken breasts topped with fresh asparagus spears and mozzarella cheese in a white wine sauce

***Caribbean Chicken*** - Marinated tender chicken breasts with our special jerk seasoning

***Hawaiian Chicken*** - Boneless grilled chicken marinated in our zesty orange flavoring sauce

***Chicken Fontina*** - Sautéed boneless breast of chicken topped wsith fresh spinach and melted fontina cheese in a light chardonnay cream sauce

***Huli Huli Chicken*** - Assorted chicken on the bone marinated overnight inour teriyaki marinade

***Chicken Picatta*** - Lemon / white wine with capers and mushrooms

***Tuscan Chicken*** - Topped with a bruschetta blend of diced fresh tomatoes, basil, garlic onions & balsamic

***Santa Fe Chicken*** - Boneless breast of chicken marinated topped with our mango salsa and cilantro

***Roasted Chicken*** - Roasted quartered chicken with special seasonings and natural jus

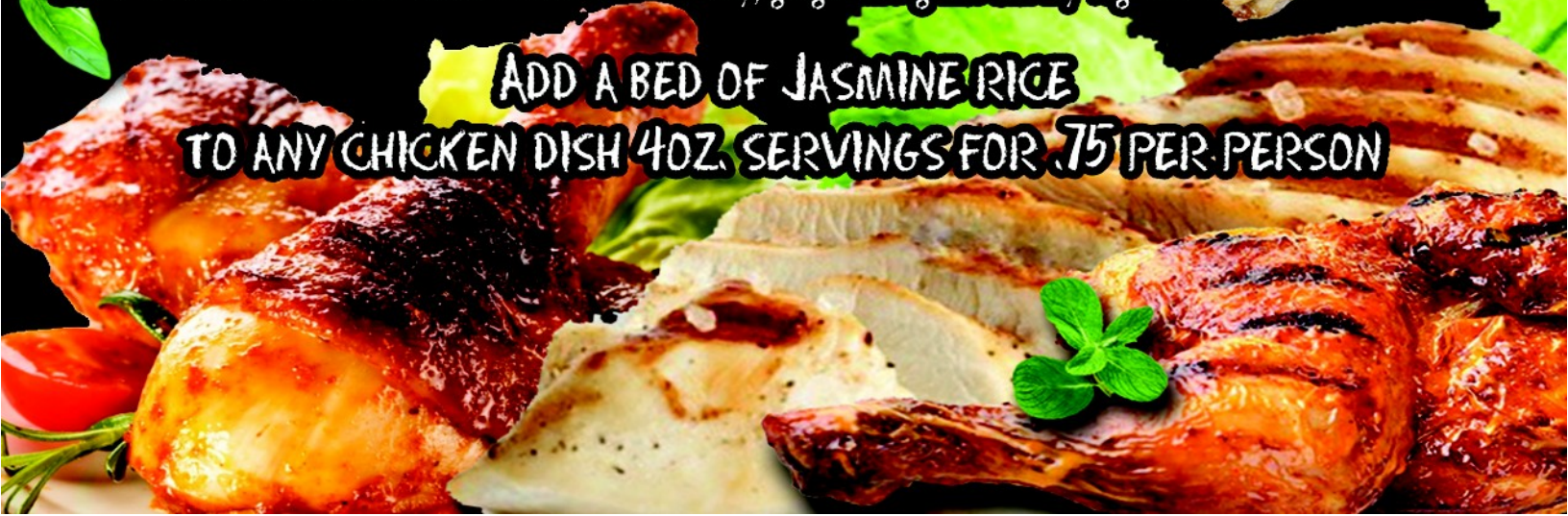
***Autumn Chicken*** - Stuffed chicken breast with cranberry herb stuffing topped with light brown gravy

Italian Chicken - Chicken breast stuffed with mozzarella and proscutto served with red bell pepper sauce

Asian Chicken - Marinated breast of chicken with soy, ginger and garlic stir fry vegetables

**ADD A BED OF JASMINE RICE**

**TO ANY CHICKEN DISH 4OZ. SERVINGS FOR .75 PER PERSON**



ADD $1.00 PER PERSOJN ASTERISK LISTED NEXT TO ITEM

# Beef

***Hamburger Steak*** - Juicy hamburger patties served with homemade gravy

Loco Moco - Hamburger steak served with gravy & topped with 2 eggs

**** ***New York Strip*** - USDA - 8 oz. lean juicy cut topped with our wine sauce

***** ***Filet Mignon*** - Marinated 8 oz. filet cooked on a open flame (add sautéed mushrooms and onions $1.00/pp)

*** ***Teriyaki Steak Strips*** - Our steak strips are marinated for 24 hours in our special sauce and grilled to perfection

** ***Beef Bourguignon*** - Pieces of tender beef sautéed with pearl onions and mushrooms simmered in a burgundy wine sauce

*** ***Sirloin of Beef*** - Topped with pinot noir demi glaze

**** ***Tender Beef Brisket*** - Topped with our caramelized onion jus

# Pork

WHOLE KALUA PIG ROAST
$7.99 PER PERSON

***Caribbean Pork*** - Mojo marinated pork tenderloin madallions served with a fresh fruit salsa

***Kalua Pork*** - Island style recipe

***Kalua Pork with cabbage***

***Hawaiian BBQ Pork*** - Grilled slices of pork marinated in Hawaiian BBQ sauce

Pulled Pork - Pulled hickory smoked pork or kalua pulled pork served with special sauce on the side

** ***Pork Tenderloin*** - Marinated garlic encrusted pork tendersoin topped with our signature gravy

***Mango-Chutney Glazed Ham*** - Sprial sliced whole ham with a mango-chutney glaze

*** ***Pork Baby Back Ribs*** - Mouthwatering slow cooked ribs with your choice of sauce

ADD $1.00 PER PERSOJN ASTERISK LISTED NEXT TO ITEM

# Sides and Vegetable Dishes

Rice - Yellow , sticky white, coconut, spanish, brown, pineapple fried rice, Luau fried rice
Upgrade to potatoe bar ($3.50/pp - Mixed cheeses, bacon bits, chives, butter and sour cream
Roasted Garlic mashed potatoes
Loaded mashed (.50 additional/pp)
Potatoe Au Gratin
Aloha mashed sweet potato
Baked potato (butter and brown sugar)
Roasted red skin potatos
Honey baked beans
Baked potato (butter and sour cream) or a baked sweet potato
* Twice baked potato
French fries or steak fries - cooked to order
Penne pasta served in a savory Alfredo or Marinara sauce
Orzo Sautéed with spinach and garlic in light parmesan olive oil
* Green Beans - with toasted almonds
Steamed green beans with garlic and butter to taste
Corn on the Cob - Served with creamy butter
Maduras - Fried sweet plantains served with a touch of honey
Fresh Seasonal Vegetables
Caramelized Baby Carrots - topped with a honey glaze
* Steamed Asparagus
* Vegetable skewers
* Sautéed spinach with garlic
Broccoli au grantin
** Lemon butter Asparagus
Black Beans
Collard Greens
Black eyed peas
Mac & cheese (always a favorite)
Creamed spinach

# Stations

THESE PRICES ARE BASED ON ADDITIONS TO THE BUFFET PACKAGE PRICE...

ALL CARVING STATIONS ARE BASED ON 6 OZ. PORTIONS. ALL CARVING STATIONS REQUIRE A $175.00 CHEF FEE (CHARGES ARE BASED 2 HOUR MINIMUM WITH CHARGE OF $25.00 PER HOUR FOR EACH ADDITIONAL HOUR)

## Carving

London Broil - $12.95 pp

Prime Rib served with au jus and horseradish cream sauce - $14.95

Honey baked ham with a sweet glaze - $11.95 pp

Pork Loin - $11.95 pp

Turkey Breast - Maple glazed and served with cranberry relish and homemade gravy - $11.95 pp

Pineapple Glazed Pork Tenderloin - Pork loin infused with pineapple, slow roasted in the oven, finished with fresh pineapple rum reduction - $11.95 pp

## Farmer's Market Station

$19.95 PP ADD ON $12.95PP

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses, including but not limited to assorted cheeses served with crackers. Assorted meats including but not limited to Salami, Pepperoni, Ham, Artichoke hearts, Mixed Olives, Marinated and served with breads & gourmet crackers

## Quesadilla Station

$12.95 PP ADD ON $6.50

Our quesadillas are chef attended and made to order with cheese, onions, and colored peppers served with sour cream, mild salsa and lettuce

Quesadilla additions:

Chicken $2.00pp Steak $3.00pp Shrimp $3.50pp Guacamole $.75pp

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## Salad Station

$9.95 OR ADD ON $5.50

Includes: 3 Bean Salad, Spring Mix, Romaine and Pasta Salad
Toppings to include: Broccoli florets, Croutons, Mandarin Oranges, Mushroms, Onions, Cherry tomatoes and black olives

## Mashed Martini Station

$12.95 PP ADD ON $5.50
Creamy Mashed and Sweet Potato Mashed
Includes: Martini glass, Shredded Cheese, Sour Cream, Bacon Bits, Chives and Miniature Marshmallows

## Seafood Station

$28.95 OR ADD ON $19.95

Minature Lobster Tails, Crab cakes, Shrimp cocktail, Shrimp Ceviche with tangy tarter, Cocktail sauce, Lemons and Melted butter.

## Shrimp & Grits Martini Station

$5.50 PP
Southern Grits served with a selection of local shrimp, cheese, chives and bacon

# Dessert Station

***Cookie Bar*** - Chocolate chip, White chocolate macadamia, Oatmeal or Peanut Butter

***Donut Station*** - Toppings to include: Melted chocolate, powdered sugar and sprinkles

***Tasting station*** Chef's selection of petite desserts - may include but not limited to: cookies, brownies, cannoli, mini creampufs or mini éclairs, or chocolate covered strawberries

***Strawberry Shortcake Station*** - Classic strawberry shortcake served with layers of strawberries and whipped cream in Mason jars or Martini glasses (choose one)

***Chocolate Fountain Station*** - May include but not limited to: Strawberries, Pineapple, Pretzels, Cookies and marshmellows. ( Minimum 50 Guests )

Root Beer Float Station - Vanilla Bean Ice Cream and Root Beer Prosecco & Pops, Frozen fruit pops with a splash of Prosecco

# Late Night Munchies

PRICED PER 50 PIECES

Warm Mini Chocolate Chip Cookies or Brownies, Mini peanut butter & Jellies with a shot of Milk ( choose one ) $200

French Fries in a paper cone $175

Mini Coney Island Franks $225

Mini Beef Cheese Burgers $300

Mini Grilled Cheese Sandwiches $

BBQ Pork Biscuits $200

Chocolate Covered Strawberries or Cannoli's or Mini éclairs Ice Cream Sandwiches $250

Pretzel Bar - Soft Pretzel nuggets with creamy cheese sauce $150

THIS BASIC MENU PACKAGE INCLUDES: $20.95 PER PERSON
( BASED ON 100 GUESTS )
AN ADDITIONAL 30% WILL BE CHARGED FOR EVENTS LESS THAN 100 GUESTS.
( PRICES MAY VARY DEPENDING ON MENU CHOICES AND UPGRADES)

# Appetizer Functions

BASED ON 2 HOURS
CHOICE OF 8 APPETIZERS FOR $26.95 BASED ON 100 GUESTS / IF THERE IS AN ASTERISK NEXT TO AN ITEM ADDITIONAL CHARGES MAY APPLY TAX, GRATUITY AND SERVICE IS NOT INCLUDED IN THE PER PERSON HEAD COUNT

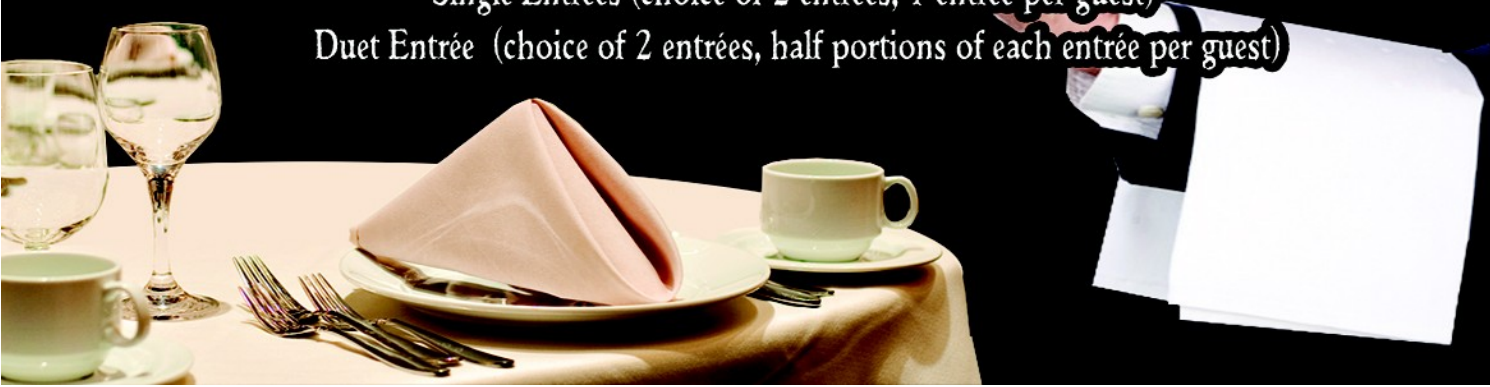
* Add $1.00 ** Add $2.00 additional per person
(All foods that are fried are cooked on site)

Buffet style set up (upgraded to plated dinner for an additional cost)
Two Entrees, Three Sides and Dinner rolls
Decorated and tiered buffet linen with accented colors
Disposable plates, napkins and flatware
**Upgrade to Real China** $6.50pp (China plates, dessert plates, silverware, water goblet and champagne flutes
Add Linen for your guests' tables $12.00 per table (polyester)
Add Polyester napkins at $1.25 ea.

COMPLIMENTARY CHAMPAGNE AND CAKE CUTTING SERVICE WITH ALL PACKAGES
THIS PACKAGE DOES NOT INCLUDE: SALES TAX 6.5%, 24% PERSONNEL CHARGE,
OR 15% GRATUITY FOR THE STAFF

# Other Catering Service Style Options

Hors d'oeuvres: Butler passed or stationed Entrées:
Plated, Buffet, Stationed or Family style
Single Entrées (choice of 2 entrées, 1 entrée per guest)
Duet Entrée (choice of 2 entrées, half portions of each entrée per guest)



# Payment Policy

We require 25% non refundable deposit due to hold your event date, balance being due 30 days before your event date.

# Presentation

Buffet set ups will include polished stainless steel chafing dishes, themed decor, buffet linen accented with event colors.

# Service

Aloha Productions aka Tuxedo Catering & Events - provides the best possible wait staff, including servers and bartenders. Our experience, professionalism and friendliness are second to none. Our staffing depends on the requirements of each event, style of service, plated vs. buffet guest count ect.

# Attire

Aloha staff will dress in appropriate attire for your event. The following is a list of options.

Hawaiian or Themed attire

Black button down with black pants

Black Polo and Black Pants