

TROPICAL STARTERS

Starting at \$2.00 per person **\$2.00 upcharge ***\$3.00 upcharge *\$1.00 upcharge

> Flowing Volcano Mini Crab Cakes Mango Bruschetta **Apple Butter Brie Baguettes** Spinakopata Maui Egg Rolls Lava Wings **Hula Burger Sliders** Kalua Pork Quesadillas Fruit Martini or Skewers Lahaina Meatballs Diamond Head Taco Bites *Hawaiian Cubans

*Kona Empanadas

*Coconut Shrimp

*Shrimp Ceviche

*Shrimp Shooters

**Lomi Lomi Salmon

**Beef Teriyaki Skeweres

Sushi displays or Sushi action stations available Ask for pricing

ISLAND FRESH SALAD

Tossed Tropical Salad

Romaine lettuce with coconut flakes & chopped walnuts tossed in a island dressing

Macadamia Caesar Salad

Romaine lettuce with macadamia nuts tossed in ceasar dressing

Kona House Salad

Mixed greens with croutons and island dressing

Make you Luau truly authentic with a whole

HAWAIIAN LUAU PIG

\$10.99 per pound

Our whole luau roasted pig is prepared TRUE Island-style. Just like the one you had on your vacation to the islands. The Luau pigs are traditionally displayed with decorative fresh leafy greens and whole fresh fruits. Our staff carves the pig to perfection right in front of guests creating a real luau experience.



MAIN ENTREES

*\$1.00 upcharge **\$2.00 upcharge ***\$3.00 upcharge

Caribbean Chicken

Marinated tender chicken breasts with our special jerk seasoning

Sesame Orange Chicken

Boneless grilled chicken marinated in our zesty orange flavored sauce

Huli Huli Chicken

Assorted chicken on the bone marinated in our teriyaki marinade

Pineapple Chicken

Chicken filet with tangy pineapple sauce that will bring you to Hawaii

Shoyu Chicken

Chicken marinated in soy sauce, sugar, garlic and ginger

Teriyaki Chicken

Chicken slices grilled or broiled in a sweet teriyaki marinade

Kahlua Pork

Slow cooked pork with a delicious smoke taste pulled to perfection

Smoked Pork with Cabbage

Teriyaki Beef

Tender beef slices grilled in a sweet teriyaki marinade

*** Chicken Lau Lau

Hawaiian rock salt, touch of smoke and ti leaves topped with our special maui sauce

Kahuna Teriyaki Pork Loin

Pork tenderloin medallions smothered in teriyaki sauce topped w/grilled pineapple

Shrimp Scampi with Pineapple

Shrimp over linguini sauteed in white wine, lemon and butter

** Coconut Fish

Island style fish marinated w/ coconut milk and onions gilled to perfection

*** Mahi Mahi

Fresh Mahi Mahi grilled and topped with a keylime honey-garlic sauce

Topped w/ crushed pineapple & nut topping or Blackened topped w/ a Caribbean fruit salsa

Loco Moco

Hamburger Steak w/ Gravy

ISLAND SIDES

Sweet potatoe mashed
Island seasoned red skin potatoes
Luau fried rice
Pineapple fried rice
Yellow rice
Coconut rice
White rice
Plantains

Fresh house vegetables
Carmelized baby carrots
Macaroni salad with pineapple chunks
Potato salad

HAND CRAFTED COCKTAILS

All Drinks Available Frozen & Virgin

Mai Tai

Spiced Rum, Coconut Rum, Grenadine Syrup,
Pineapple juice and Orange juice

Lava Lava

Vodka, Kahula Coffee Liquer, Dash of Vanilla Ice Cream and Banana

Hawaiian Mango Margarita

Tequila, Gran Marnier, Triple Sec, Fresh Lime,
Fresh Mango Puree

Lava Flow

Coconut Rum, Light rum, Fresh Banana, Pineapple juice, Coconut cream, Strawberry Garnish

Blue Hawaii

Coconut cream, Light rum, Blue Curacao liqueur, Pineapple juice w/ cherry garnish

Aloha Delight

Malibu rum, Blue or Red Hawaiian homemade fruit punch



HAWAIIAN FRENCH TOAST WAFFLES & PANCAKES

Pineapple
Banana
coconut
Macadamian Nut
All served with Coconut Syrup & Maple Syrup

HAWAIIAN SIDES & FATRAS

Hawaiian corned beef hash
Homemade Eggs
Chicken & Waffles
Cook to order Omelets
Including:

Spam, Ham, Sausage, Peppers, Onions & Pineapple

Assorted Pastries
Luau Fried Rice
Tropical Fruit Display
Chicken Long Rice
Hawaiian Pineapple Tree Display

Hawaiian Shrimp Cocktail

HAWAIIAN MIMOSAS

Champagne & Orange Juice

Hawaiian Mango Mimosa

Champagne & Handmade Hawaiian Mango Juice

Tropical Fruit Mimosa

Champagne & Tropical Fruit Juices

Hawaiian Mango Belini

Champagne, Handmade Hawaiian Mango Juice



