

# HAWAIIAN LUAU OC



## LUAU BUFFET

Kalua Pork, Succulent Smoked Pork

Grilled Tender Boneless Breast of Chicken Teriyaki  
(Options: Jerk Chicken, Sweet & Sour Chicken)

Hawaiian Style Rice  
Scented with Shred Carrots, Peas, Ginger and Soy Sauce  
(Option: Coconut Rice)

A Colorful Mélange of Carrots, Zucchini, and Yellow Squash

Island Macaroni Salad

Fresh Fruit Kabobs  
Decorative Display of Fruit Threaded on Skewers & Placed into a Pineapple  
A Salad of Baby Lettuce & Field Greens w/ Fresh Papaya-Tarragon Dressing

Hawaiian Sweet Bread Rolls and Mango Butter

### **Includes:**

Sturdy plastic dinner plates, paper dinner napkins, plastic forks & knives,  
food warmers, baskets, décor of tiki gods, netting and shells.

## LUAU BUFFET COSTS

\$17.95 per person at 30 guests	11.95 per person at 75
15.50 per person at 40	10.95 per person at 100
12.95 per person at 50	9.95 per person at 150

**1 server to set up, serve and clean up - \$125.00**

- We offer a free, no obligation, menu tasting.
- Chef, servers, kitchen assistants & bartenders are available.
- Rental of tables, chairs, linen, flatware, china glassware and more.
- Referrals for entertainment, props and flowers (including leis).

Phone: 714-856-0751 \* Email: [Hawaiianluauoc@yahoo.com](mailto:Hawaiianluauoc@yahoo.com)

# HAWAIIAN LUAU OC



## **PUPUS**

Chicken Skewers with a Ginger-Peanut Dipping Sauce

*\$1.75 per person*

Crab Cakes with a Papaya-Pineapple Salsa

*\$2.25 per person*

Vegetarian Spring Rolls with a Thai Dipping Sauce

*\$1.75 per person*

Crispy Shrimp Wontons with a Asian Plum Dipping Sauce

*\$2.00 per person*

Beef Skewers with a Teriyaki Sauce

*\$2.25 per person*

## **DESSERT OPTIONS**

*Cut into bite sized pieces*

Decadent Bittersweet Brownies

Maui Dream Squares with Coconut and Toasted Pecans

Tangy Lemon Squares and/or Key Lime Squares

*\$2.50 per person for combination*

Coconut Cake served with Coconut Frosting

*\$2.50 per person*

Island Rum Cake

*\$2.50 per person*

Phone: 714-856-0751 \* Email: [Hawaiianluauoc@yahoo.com](mailto:Hawaiianluauoc@yahoo.com)