



## **FLAVORS OF THE HAWAIIAN ISLANDS**

Starting at \$35/ person for buffet

### **Spicy Chicken Winglets**

Deep Fried Chicken Wing Drumettes Served with a Pineapple Reduction and Chili Pepper Dipping Sauce

### **Seared Beef Kabobs with Teriyaki Glaze**

Skewers of Tender Beef Marinated Overnight then Grilled with a Sweet Rice Wine and Soy Sauce Glaze

### **Ahi Poke Tasting Spoon**

Sashimi Grade Ahi Diced and Tossed in Sesame Oil, Served with Wasabi Aioli

### **Shrimp and Crab Stuffed Shiitake Mushrooms**

A Blend of Shrimp and Crab, Cooked in Coconut Milk with Shallots, Spinach, and Heavy Cream, stuffed in a Shiitake Mushroom Cap and Baked

### **Field Greens Salad in a Creamy Peanut Dressing**

### **Kona Pulled Pork**

A Coffee Spice Rubbed Pork Shoulder, Smoked and Slow Roasted Overnight, Served with a Mango Salsa

### **Maui Fisherman's Stew**

Shrimp, Mussels, and Clams, in a Coconut Milk and Lemongrass Broth

### **Hawaiian Barbeque Beef Tri Tip**

Served with Grilled Pineapple Teriyaki Sauce

### **Hibachi Vegetables**

### **Ginger Carrot and Potato Mash**