

Let's Throw A Hawaiian Luau

Appetizers

Seared Ahi Bites – Premium sashimi grade Ahi on a crispy won ton
– Topped with ginger ponzu salsa

Asian Shrimp Fritters – Flavors of Asia in a fried bite
– With spicy mayo and sweet soy. Vegetarian version available

Asian Veggi Fritters – Flavors of Asia in a fried bite
– Topped with spicy mayo and sweet soy

Teriyaki Beef Skewers – Beef skewers, marinated and glazed with house-made teriyaki sauce

Teriyaki Beef Meatballs – Asian spiced beef meatballs
– in a teriyaki glaze

Thai Chicken Skewers – With a coconut curry/peanut glaze

Coconut Shrimp Skewers – Crunchy toasted coconut coating
– Sweet chili dipping sauce

Crab and Caviar in Cucumber Cups
– Mini cucumber cups filled with crab, caviar, and Asian spices

Kalua Pork Sliders – Hawaiian spice rubbed and slow roasted in banana leaves for that unique luau flavor. Pineapple slaw and Hawaiian buns

Pork Belly with Pickled Asian Pear
– Skewers of slow-braised tender pork belly with crisp pickled Asian pear

Fried Spam Sliders – A slice of fried spam with pineapple slaw on a Hawaiian bun

Main Course

Kalua Pua'a – Hawaiian spice rubbed pork, slow roasted in banana leaves for that traditional luau flavor

Teriyaki Beef – Grilled and sliced beef, specially marinated and then glazed with our house-made teriyaki sauce

Polynesian Spareribs – Tender pork ribs in a guava BBQ sauce

Macadamia Crusted Mahi Mahi – A rich nut crust on tender mahi mahi

Miso Glazed Salmon – Baked fresh salmon with a miso glaze.

Huli Huli Chicken – Grilled chicken with the flavor of aloha. A special Hawaiian marinade bastes the chicken on the grill, giving it a unique island flavor

Teriyaki Chicken – Grilled chicken, specially marinated and glazed with our house-made teriyaki sauce

Thai Caramel Chicken – Southeast Asian sweet and savory roasted chicken with Thai herbs and jalapeno peppers

Korean Short Ribs – Thin sliced beef ribs marinated and grilled



Side Dishes

Maui Fried Rice – Kitchen sink fried rice with jasmine rice, Portuguese sausage and pineapple.

Mushroom Brown Rice – Seasoned, short grain brown rice with shiitake and shimeji mushrooms

Coconut Rice – Jasmine rice steamed with coconut flavors

Seasoned White Rice – Steamed sticky with Asian aromatics

Soba Noodles – Cold soba noodles with shaved Asian veggies in a bonito dashi

Kings Hawaiian Sweet Rolls – Perfect by themselves or as a slider bun

Aloha Sweet Potatoes – Sliced, and roasted with a pineapple glaze

Lomi Lomi Salmon – Lava salt cured sashimi grade salmon with tomato and sweet onions in classic Hawaiian style

Ahi Poke – Traditional Hawaiian ahi poke on a bed of sea greens

Green Papaya Salad – Lightly dressed shreds of fresh green papaya, with cherry tomatoes and carrot

Pacific Rim Salad – Napa cabbage, Asian greens, and sweet red peppers with a sesame/ginger vinaigrette
– Vegetarian

Papaya and Avocado Salad – On a bed of salad greens with a papaya seed dressing

Hawaiian Mac Salad – Traditional Hawaiian macaroni salad

Hawaiian Fruit Platter – A variety of seasonal Hawaiian fruits

Specialty Luau Stations

Cold Seafood Station – Includes an iced selection of: Shrimp, lomi lomi salmon and ahi poke mini boats, Oyster shooters, NZ mussels, and cocktail crab claws.

Poke Bar – Guests choose from sashimi grade ahi poke or salmon poke and a selection of rice, greens, and a variety of condiments and sauces
– condiments include: seaweed salad, pickled ginger, avocado, edamame, cucumber, wasabi, sriracha, soy sauce, ponzu sauce, and wasabi mayo

Chef's Sushi Bar – Your private sushi chef(s) will create a variety of sushi for your guests to enjoy. The finest quality seafood, vegetables, condiments, and sauces will be used to create your menu. For your party, we are including: Ahi Tuna, Albacore, Yellowtail, Shrimp, and Spicy Tuna, Cucumber, Carrot, Avocado, Wasabi, Ginger, Soy Sauce, Ponzu, Sriracha, and chef's special sauce. We use these ingredients to create a variety of nigiri sushi and rolls. Many other items like Uni, Marinated Ikura, and Toro are available at market price.
– We bring a draped sushi table, refrigerated case, and dinnerware to include, bamboo plates, chopsticks, and napkins.

Bar/Beverage Service

We offer a wide variety of custom bar and beverage services. No luau is complete without the Hawaiian classics: The Mai Tai & Blue Hawaiian. Will can also provide full bar service and signature cocktails created just for your Luau. We bring sodas, mixers, garnishes, flat and sparkling water and the ice for drinks and the cooling of beverages. We can even assist you in selecting and supplying your own liquor for us to serve at your party.

