



Put A Fork In It

"it's done"

Hawaiian Hawaiian Celebration

Appetizers

Tropical Fruit Display served out of carved pineapple and watermelon.

Assorted Mini Quiche - Monterey, Florentine, French and Mushroom.

Parmesan and Garlic Shrimp - served on a baked pita bite with guacamole.

Salad

Field Greens - assorted seasonal greens tossed with red onion, cucumbers and blue cheese crumbles, papaya slivers and sugar coated nuts.

Entree

Roasted Pork Tenderloin - rubbed with roasted garlic and spices, then roasted in crushed pineapple, brown sugar, and balsamic.

Chicken Teriyaki - marinated in a blend of teriyaki, then grilled with citrus flavors and topped with a grilled pineapple slice.

Sides

Hawaiian Bread - served with a blended honey butter.

Garlic Rosemary Mashed Potatoes.

Grilled Seasonal Vegetables.

Fruit Punch or Iced Tea and Water.

Includes heavy black plastic service ware and plates, black paper napkins, service, set up and breakdown, cups and ice, and table linens, cake cutting and champagne pour.