

a sumptuous luau buffet
for a 50th birthday celebration
100 guests

passed hors d'oeuvres and cocktails are served before the buffet starts

beverages

hanatei sunset

vodka, pineapple & almond cocktail

mai tai

rum, grand marnier & amaretto cocktail

passed hors d'oeuvres

hot & sour meatballs

sauce for dipping

two bite crispy cakes

skillet cooked crab babycake

papaya-basil sauce

fresh salmon tartare

with fresh grated coconut

a confusion of skewers

beef, chicken or seafood

gingered, curried or spicy

seared & served with dipping sauces

dinner buffet

jardin tropical

baby mixed greens tossed with plantain chips

pineapple, ginger & scallion vinaigrette

stir fried shitake mushroom salad

baby mixed greens, radicchio, julienne carrots, snow peas & red pepper

sherry-shallot vinaigrette

linguine pasta with prawns & lime

served al dente

hot char grilled prawns & fresh asparagus tips

tossed with baby spinach & basil

squeeze of grilled limes & drizzle of olive oil

opakapaka & clam chowder

a hearty soup with chunks of fish & vegetables

roast loin of pork

pineapple ginger chutney

grilled miso marinated mahi-mahi

mai tai sauce

coconut scented rice

infused with ginger, orange & herbs

wok fried vegetables

bok choy, eggplant, red peppers & asparagus tips

blanched daikon, bean sprouts, cucumbers & carrots

dessert

caramelized pineapple upside down cake

sinfully rich & a real favorite

lemon coconut white chocolate layer cake

a light airy sponge cake encases two layers of a creamy white chocolate mousse

separated by a layer of a tart lemon curd & sweetened flaked coconut

iced in real whipped cream & shredded coconut

full coffee service