

HAWAIIAN THEME (SAMPLE)

PASSED APPETIZERS (PLEASE CHOOSE THREE)

- Tempura Fried Asparagus with Black Sesame Seeds Served in a Glass Voss with a Sweet Soy Dipping Sauce
- Chicken Satays Marinated in Coconut Milk, Yogurt and Ginger Tossed in Black Sesame Seeds and Cilantro Served with Spicy Jalapeño Honey Yogurt Dipping Sauce
- Beef Satays Marinated in Lemongrass, Garlic, Brown Sugar and Soy Sauce with a Sweet Chili Dipping Sauce
- Chilled Gazpacho Soup Shooters with Spicy Guacamole and Mini Croutons
- Mini Crab Cakes made with Red and Yellow Peppers Accompanied with Citrus Ponzu Sauce
- Fresh Grilled Skewered Shrimp Dusted with Five Spice Powder Accompanied with Coconut Ginger Curry Sauce
- Cucumber Canapés Filled with Grilled Corn, Avocado, Cilantro & Tomatoes Tossed Lightly in a Creamy Citrus Vinaigrette and Topped with Lump Crabmeat
- “In-House” Smoked Salmon Topped Won Ton Triangles with Dill Mayonnaise, Chives and Siracha Sauce
- Crispy Fried Plantain Chips Topped with Stewed Chicken, Shredded Cheeses and Spicy Salsa
- Chicken Satays Marinated in Sesame Oil, Soy Sauce and Ginger Tossed with Coriander and Seasonings Accompanied with a Peanut-Scallion Dipping Sauce
- Ahi Tuna Sesame Seared on top of Fried Triangle Crisp with Wasabi, Greens and Pickled Ginger
- Shredded Duck Quesadillas with Cheeses and Scallions with a Hoison-Plum Wine Dipping Sauce
- Grilled Vegetable Kebobs Skewered with Sweet Peppers, Mushrooms, Zucchini, Tomatoes and Squash with Ginger Citrus Vinaigrette for Dipping
- Fried Vegetable and Curry Patty with Creamy Curry Sauce
- Assorted Sushi with Wasabi Mayonnaise, Pickled Ginger and Soy Sauce
- Fried Puff Pastry Potsticker filled with Vegetables and Ground Beef with Cucumber Sour Cream Dipping Sauce
- Smoked Salmon Tar Tar on Silver Spoons Tossed in a Sesame-Ginger Vinaigrette Garnished with Dried Banana Chips

SALAD SELECTIONS (PLEASE CHOOSE TWO)

- Tender Bibb, Red and Green Leaf Lettuces Topped with Ripe Avocado, Sliced Kiwi and Toasted Sesame Seeds Tossed In a Pineapple, Lemon and Mint Dressing
- Roma Tomato, Sliced Orange and Vidalia Onion Salad with a Refreshing Ginger, Honey and Orange Vinaigrette
- Shredded Red and Green Cabbage Salad with Julian Carrots, Sliced Scallions, Assorted Sweet Peppers and Mandarin Oranges in a Creamy Yogurt Vinaigrette
- Shredded Radicchio, Crisp Romaine and Belgium Endive Salad Topped with Sugared Pecans, Shredded Carrots, Grilled Pineapple in a Coconut Milk-Apple Cider Vinaigrette
- Crisp Chayote, Sweet Mango and Green Cabbage Slaw with Lime-Coriander Dressing Garnished with Peanuts
- Baby Mixed Field Greens Mixed with Hearts of Palm, Toasted Coconut, Fried Plantain Chips and Vine Ripened Tomatoes Accompanied with a Delicate Coconut Vinaigrette

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ENTREE SELECTIONS (PLEASE CHOOSE ONE PORK OR CHICKEN AND ONE ADDITIONAL MENU ITEM)

- Tropical Grilled Marinated Flank Steak Marinated in Lemon Grass, Coconut Milk, Jalapeños, Garlic and Coriander Served atop a Bed of Noodles with Spicy Peanut Sauce and Garnished with Flash Fried Peanuts
- “12 Hour” Slow Cooked Pork Shoulder Wrapped In Banana Leaves and Shredded Tossed with Pineapple-Ginger Broth Served with a Guava BBQ Sauce
- Lightly Smoked Pork Loin Wrapped in Crispy Apple wood Smoked Bacon Glazed with Ginger-Lemon Grass Honey Sliced Over Stewed Bok Choy Topped with Island BBQ Sauce
- Hawaiian Marinated Grilled Chicken Seasoned Rice Noodles with a Citrus Broth and Topped with a Grilled Pineapple Salsa
- Coconut-Panko Breaded Fried Fish Served with a Tropical Spicy Tar Tar Sauce and Spicy Pineapple Glace
- Island Rum, Oregano, Honey and Scotch Bonnet Marinated Salmon Roasted and Served Over Sweet Potato Purée Accompanied with a Papaya and Mango Salsa
- Blackened Fish Tacos with Warmed Soft Tortilla, Homemade Salsa, Sliced Limes, Shredded Cabbage, Sour Cream, Guacamole and Cheese
- Fresh Pan Sautéed Grouper Lightly Seasoned Sitting Over Sautéed Spinach Topped with a Lemongrass Infused Cream Sauce

STARCH (PLEASE CHOOSE ONE)

- Yellow Rice Cooked with Coconut Milk and Pineapple Juice
- Stewed Black Beans Garnished with Grilled Peppers
- Sweet Roasted Plantains Glazed with Honey and a Hint of Nutmeg
- Sticky Sesame Rice Cakes

VEGETABLE (PLEASE CHOOSE TWO)

- Polynesian Green Beans: Green Beans with Onions, Soy Sauce, Pineapple Juice, Mustard and Sugar
- Hawaiian Corn: Corn Kernels with Sweet Peppers and Coconut Milk
- Grilled Assorted Vegetable Kebabs Accompanied with Melted Lemongrass Butter
- Diced Roasted Eggplant Tossed in a Spicy Stewed Tomato Sauce
- Sautéed Zucchini, Squash, Peppers, Mushrooms, Cabbage and Snow Peas Tossed in Light Soy Sauce and Garlic
- Grilled Asparagus Platter Topped with Lemon-Ginger Glaze Served with Homemade Sweet Kim Chi

DESSERTS (INCLUDES ALL)

- Mango Cheesecake Squares Topped with Mango Jam
- Platter of Assorted Cut & Whole Tropical Fresh Fruit including Pineapples, Red & Green Seedless Grapes, Seasonal Melons, Oranges, Kiwis, Star Fruit, Mangos, Papayas and Strawberries
- Rum Soaked Banana Bread Pudding with Coconut Vanilla Sauce
- Chocolate-Kona Coffee Truffles Tossed in Toasted Coconut and Cocoa Powder

BEVERAGE SELECTIONS (INCLUDES BOTH)

- Regular and Decaf Coffee in samovars with glass coffee mugs, creamers, sugars and stirrers

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INCLUDED WITH YOUR EVENT:

Assorted Bread and Honey Butter, Glass Dinner Plates, Glass Dessert Plates, Silverware, Linen Napkins, All Buffet Items (Chafing Dishes, Platters, Serving Utensils, Props, Votives, Greenery and Linens – White Underlay with Yellow, Lime Green and Orange “Fluff”*. Tropical Fruits, Bamboo Mats and other Island Props included.

* China is available at 2.00 additional per guest

IT IS OUR GOAL AT CHEF CARY’S CUISINE TO TAILOR YOUR PROPOSAL TO MEET YOUR SPECIFIC REQUESTS. PLEASE LET US KNOW IF YOU WOULD LIKE PART OR PARTS OF THE PROPSAL ALTERED.

WE WILL ALSO BE HAPPY TO PREPARE SPECIAL DIETARY RESTRICTED MEALS UPON REQUEST-

THANK YOU FOR YOUR INTEREST
– WE LOOK FORWARD TO PREPARING A CREATIVE PROPOSAL FOR YOUR SPECIAL DAY-

SINCERELY,
CHEF CARY

