



Dinner Menu

Passed Hors D'Oeuvres

Coconut Shrimp

Jumbo Prawns battered in fresh shredded coconut, deep fried to a golden brown and served with a banana apricot rum sauce

Grilled Hawaiian Skewers

Tender strips of chicken marinated in Malibu rum then skewered with Hawaiian pineapples, sweet bell peppers, cherry tomatoes and brushed with a ginger lime sauce before grilling.

Asian Pot Stickers

Asian spiced dumplings boiled then pan roasted to perfection accompanied with a Hawaiian Plum Sauce.

Stationed Items:

Fresh Vegetable Crudités

Served with ranch sauce for dipping

Caesar Salad Station

Hearts of romaine lettuce tossed with Parmesan cheese, garlic croutons and our creamy Caesar dressing

Chef Manned Carving Station with Steamship Roast Beef

Served with au jus and horseradish

Chicken Florentine

Sautéed chicken breast with Gorgonzola and spinach cream sauce

Macadamia Nut Crusted Mahi Mahi

Grilled Asparagus

Honey Glazed Carrots

Roasted Rosemary New Potatoes

Desserts:

Assorted Cake Display

Full size slices of delicious carrot and chocolate cakes served with a delectable assortment of bite size cheesecakes