



## Luau Theme Menu Items

### Pu Pus

Coconut Beer Battered Shrimp

Potstickers with Pacific Rim dipping sauce

Pork Won Tons

Egg Rolls with sweet & sour and hot mustard dipping sauces

Teriyaki Beef Skewers with sesame seeds

Tropical Fruit Display

Seared Scallops Skewer with Wasabe Buerre Blanc

Chicken Satay with peanut dipping sauce

Artichoke & Three Cheese Frittata Diamonds –

Grilled Prawns served with a Passion Fruit Glaze

Norimake Sushi

Ahi Tuna Tartar with Wasabe Roe & Scallions on a Cripsy Won Ton

# Dinner

Hawaiian Suckling Pig

Ginger Marinated Chicken with Mango Salsa

Macadamia crusted Ono on Julienne Daikon, Carrots & Red Pepper

Panko crusted seared Ahi Tuna with black sesame seeds

Coconut Brown Rice

Asian vegetable medley of sauteed bok choy, snowpeas, shitake mushrooms & spinach

Mixed Green salad with papaya, honey macadamia nuts, avocado & red bell peppers with a passion fruit vinaigrette

Freshly Carved Teriyaki Tri-Tip

Apricot Marinated Chicken with Mango Salsa- NO GINGER

Wild Rice Pilaf with Maui Onions & Oranges

Fried plantain bananas with mashed sweet potatoes

Steamed Broccoli & Julienne Carrots

"Epic's Famous" Salad of Baby Greens  
with Gorgonzola cheese, red flame grapes, honey roasted pecans & Balsamic vinaigrette dressing

Chinese Salad with Chiffonade of iceberg lettuce, julienne carrots, baby bok choy, scallions, water chestnuts, snowpeas and crispy noodles with a tangy sesame vinaigrette

Assorted Dinner Rolls

Fancy Fruit Platter

## Entrée Selections

Seared Ahi with Soy Wasabi Beurre Blanc

Baked Stuffed Halibut with Crab & Lemon Butter

Citrus Marinated Salmon on with lime glaze & caramelized mango

Grilled Mahi Mahi with Mango BBQ Sauce

Pan Fried Pecan Crushed Whitefish

Grilled Swordfish with Teriyaki Sauce and Crispy Leeks

Curried Coconut Shrimp Scampi over Udon Noodle with scallions

## Side Selections

Roasted Red Garlic Potatoes

Vegetable Basmati Rice

Pommes Gratin

Fried Shoestring Potatoes

Crispy Leeks

Steamed Broccoli & Julienne Carrots

Wild Rice with Maui Onions & Oranges

Grilled Asparagus Tips

Sautéed Medley of Vegetables with Tarragon Butter Sauce