



## HAWAIIAN THEME MENU



### **Appetizers:**

Assorted Fresh Fruits served w/Hot White Chocolate Nut Sauce

Island Puff Pastry stuffed w/Chicken, Leeks, and Mushrooms Garnished w/Maui Flowers

*All Appetizers Served by Wait Staff*

### **Entrees:**

Assorted Poached Pacific Fish w/Capers, Egg Yolk, and Pumpernickel Toast Points  
*Served w/Poi Sauce on the side (served cold)*

Dagger Hawaiian Chicken  
*Served w/Macadamia Island Nut Rice*

Hawaiian Slow Roasted Pig—Gently Wrapped in Hawaiian Palms  
*Served Pulled w/Citrus Fruit Sauce on the side*

### **Salads:**

Aloha Sweet Salad—Maui Fashion  
Pineapples, Cabbage, Golden Raisins, Nuts, and Green Apples Soaked in Lemon Oil

Grand Hawaiian Fresh Couscous w/Broccoli and Carrots  
Garnished w/Maui Flowers, Parsley, and Sweet Relish

Sweet Potatoes Mixed w/Peppers, Pineapples, and Green Onions

### **Desserts:**

Halekalani de Hotel's World Famous Coconut Nut Cake  
Covered in White Chocolate Frosting Dusted w/Fresh Hawaiian Coconut  
*Cut and served at each table*

White Chocolate Macadamia Nut Cookies  
*Passed Deck Side after Grand Buffet*