







International Buffet- Polynesia (Hawaii)

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All Hawaiian Meals come with Hawaiian Sweet Bread Rolls.

Entrée (Choose 1)	Lunch	Dinner
‡ Garlic Shrimp with Spinach, Red Peppers and Oyster Mushrooms – Fresh, light with some spice to wake things up!	\$11.00	\$17.75
Baked Coconut Shrimp ‘Anaeho’omalau Bay – Baked shrimp stuffed with coconut filling.	\$11.00	\$17.75
Paradise Shrimp Scampi – Rich shrimp scampi with pineapple instead of lemon.	\$11.00	\$17.60
Ka’u Lime Chicken – Chicken cutlets lightly breaded and fried and topped with a sweet-tart lime sauce and macadamia nuts.	\$9.50	\$15.25
Macadamia Nut Chicken with Tropical Marmalade – Chicken cutlets breaded with ground macadamia nuts and fried to a golden brown. Served with a marmalade made from pineapple, papaya and mint.	\$10.00	\$16.00
Sweet and Sour Chicken Cutlets with Tropical Fruits – Maui Moa marinated chicken cutlets cooked with pineapple, papaya and mango in a sweet and sour sauce.	\$10.00	\$16.00
Hawaiian Prime Rib Au Jus – Traditional Western Hawaiian style prime rib. Served sliced or at carving station (carving station and serving staff not included)	Call	Call
Anise Braised Beef Brisket – Aniseed gives this brisket a slightly, but aromatic, licorice flavor.	\$11.00	\$17.60
Kailua Pork – Tender pork cooked in banana leaves.	\$10.00	\$16.00
Ulupalakua Pork Loin with Upcountry Bean Sauce – Roasted pork loin stuffed with a raisin macadamia nut stuffing and served with Hawaiian style “pork and beans” made with kidney beans.	\$10.00	\$16.00
Island Braised Lamb Shanks – Braised with Chinese five-spice, cilantro, brown sugar, dry sherry, ginger and soy to give that “island” flavor.	\$11.00	\$17.60

Pupus (Appetizers) (Lunch Choose 1; Dinner Choose 2)

-  Mochi Mochi Chicken – Mochiko (rice flour) bread chicken skewers served with Spicy Mango Chutney. Served at room temperature.
-  ‡ Island Chicken Wings – Spicy chicken wings served in a spicy pineapple-soy sauce. Served warm.
-  Sam’s Coconut Sweet Pork – Sliced tender roasted pork served on a bed of shredded cabbage with hot mustard dipping sauce. Served chilled.
-  ‡ Grilled Shrimp with Pepper-Papaya-Pineapple Chutney – Spicy grilled shrimp skewers with fiery fruit chutney on the side. Served chilled.
-  Hawaiian BBQ Ribs – Tender ribs with a special Hawaiian BBQ Sauce.
-  Macadamia Nut Hummus – Unique hummus made with garbanzo beans and macadamia nuts instead of the traditional sesame. Served with crunchy pita bread triangles.

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.






‡ = Spicy Selection (can be made mild)

76




International Buffet- Polynesia (Hawaii), Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.






Soup (Dinner Choose 1 or Extra Side Dish or Salad)

-  Shrimp in Lemongrass Broth – *Wok seared shrimp in a lemongrass brath with snap peas, carrots, straw mushrooms and water chestnuts.*
-  “Tastes Good” Barley Soup – *Barley soup made with potatoes, carrots, cilantro and finely chopped prosciutto (yes, prosciutto!).*
-  Cold papaya, Mango and Guava Soup – *Served, chilled this soup is a sweet and tangy fruit bisque ideal for warm days. Served with sour cream and chopped macadamia nuts on th side.*
-  Big Island Avocado Bisque – *Another cold soup rich with avocado and cream. Served with fresh cilantro.*
-  Creamy Macadamia Nut Soup – *Hot and creamy soup with coarsely chopped macadamia nuts right in the soup.*

Salad (Dinner Choose 1)

-  Romaine Lettuce with Honey-Ginger Shrimp – *Salad of romaine lettuce, orange wedges, macadamia nuts and honey-ginger grilled shrimp with Ginger Pesto Dressing on the side.*
-  Bella Mushroom Salad – *Roasted Portobello mushrooms, roasted red bell pepper, aruguala and red leaf lettuce with a tomato dressing on the side.*
-  O’ahu-Style Potato Salad – *Added crab and uncooked corn kernels make this potato salad anything but ordinary.*
-  ✓ Beach Fruit Salad – *Seasonal mixed fruit tossed with a sour cream papaya-pineapple dressing.*
-  Fruit Brochettes – *Fruit skewers with pineapple, mango and plantain glazed with a pineapple glaze and grilled.*
-  Hilo Tropical Fruit Slaw – *Fruit salad made with green papaya, pineapple, mango, star fruit (when available), kiwi and strawberries (when available) tossed in a fruit slaw dressing.*

Sides (Choose 2)

-  Asparagus with Black Sesame Seeds – *Grilled asparagus with Asian seasonings and goma (black sesame seeds).*
-  Bok Choy Broccoli – *Stir-fried Bok Choy and broccoli in a light sauce.*
-  † Pan Fried Spicy Eggplant – *Eggplant stir fried with chili and brown sugar.*
-  Sesame-Ginger Green Beans – *Green beans stir fried with ginger, garlic, soy, brown sugar and sesame seeds.*
-  Grilled Mixed Vegetables – *Zucchini, yellow squash, red bell pepper and mushrooms marinated in an Asian influenced sauce and grilled on skewers (2 per person).*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

77

🌺 International Buffet- Polynesia (Hawaii), Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Sides (Continued from previous page)

- 🌺 Ginger Carrots – *Buttered carrots with ginger and brown sugar.*
- 🌺 Kakuku Corn Smashed Potatoes – *Smashed potatoes cooked with garlic and cumin and mixed with corn.*
- 🌺 Sweet Potato Casserole – *Sliced of sweet potatoes cooked with coconut milk, pineapple, brown sugar and butter.*
- 🌺 Pineapple Fried Rice – *Vegetable fried rice with added pineapple for sweetness.*

Dessert

Coconut Sweet Potato Cheesecake (Serves 8)	\$24.00	\$24.00
Mango Bread (sliced) – <i>Sweet bread made with mango, walnuts and coconut</i>	\$2.00	\$2.00
Macadamia Nut Bread Pudding – <i>Bread pudding with dried papaya, macadamia nuts and cinnamon. Served with cinnamon custard sauce.</i>	\$3.00	\$3.00
Coconut Bread Pudding – <i>Bread pudding mad with coconut milk, pineapple, macadamia nuts and coconut flakes. Served with coconut custard sauce</i>	\$2.00	\$2.00
Chocolate-Banana Empanadas – <i>Little empanadas stuffed with banana and chocolate. Served with vanilla custard sauce</i>	\$2.00	\$2.00

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

♯ = Spicy Selection (can be made mild)