
HALLIE JANE'S

Market  Catering

~ Pig Pickin' Luau Dinner ~

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~ Cocktail Hour ~

\$5.00/person

~ Mai Tai Cocktails (customer to provide alcohol) ~

With tropical fruit & paper garnishes

~ Passed Coconut-Curry or fire-island grilled Shrimp skewers ~

OR

~ Shrimp Fritters with Cilantro-Lime Dipping Sauce ~

Fried on-site, these are a fun and delicious start to the evening!

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~ Ahola Buffet ~

Presented in traditional fashion, on large Hawaiian Teak wood platters with plentiful greenery and tropical fruit to garnish

\$26.00/person for pig roast only

\$32.00/person for pig roast with fish entree option

Price includes glass plates, silverware, hearty disposable napkin or colorful linen napkins, Tea glasses, sweet tea and salt & peppers

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Whole Roasted Pig with mango bar-b-que sauce

Macadamia crusted Salmon with island fruit salsa

Or

Seared peppercorn crusted Ahi Tuna with soy infused sesame dressing

~ Hula Slaw ~

Shredded cabbage, julienne bell peppers, mandarin orange & rice wine vinaigrette

~ Baked island Sweet Potato & coconut milk casserole ~

Fruit Display of Pineapple, Melons, and Berries

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Price included in price of menu and includes plates, forks, and disposable napkins

Key Lime Pie with Whipped Cream

Mango Pie with whipped cream

OR

Coconut-Mango Chantilly layer cake