Luau Corporate Lunch Menu

\$14.95 per person (20 person minimum)



ENTRÉE – CHOOSE 1

Hawaiian Ham Skewers Flavorful ham chunks, juicy

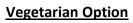
pineapple, and crunchy seared veggies; all smothered in our house made BBQ sauce



Hawaiian Pulled Pork Sliders

Pulled pork served hot on a brioche bun with grilled pineapple





Tofu & Vegetable Skewers

(Specify quantity of vegetarians)

Tofu and crunchy seared veggies,
all smothered in our house made

BBQ sauce



Samoan Green Salad

Mixed greens, spinach, papaya, avocado, and cantaloupe; dressed with lime vinaigrette f













425-467-8129 dpcatering.com



SIDE DISH - CHOOSE 1

Hawaiian Style Rice

Rice with egg, carrots, pineapple, and green onions; seasoned with soy sauce and sesame oil % G

Hawaiian Style Pasta Salad

Pasta with egg, macaroni, onions and peas tossed in our house made Hawaiian dressing \bigvee OR

Hawaiian Style Potato Salad

Potatoes with carrots, peas, and sweet pickles; well-seasoned VGF

DESSERT – CHOOSE 1

Sweet Potato Casserole

Sweet potatoes, pineapple, and bananas with cinnamon and spices V GF

Coconut Macaroon Cookies

Chocolate dipped

APPETIZERS

Priced per dozen

Proteins

The Amazon Chicken Wings Marinated in a spicy tropical glaze	22
Hawaiian Pulled Pork Sliders Pulled pork served hot on a brioche bun with grilled pineapple	38
Bacon Wrapped Pineapple and Brown Sugar Bites	36
Apple and Pancetta Flatbread Flatbread with Pancetta, apple, aged cheddar cheese, and fresh arugula	39
Pork Pot Stickers Pot stickers served with our sweet chili dipping sauce	38
Chicken Teriyaki Skewers Tender strips of chicken breast marinated in our teriyaki sauce and garnished with	34



green onions and sesame seeds **G**

Micronesia Coconut Shrimp Served with fresh fruit salsa GF	36
Ahi Tuna Poke Cubes of Ahi tuna, marinated, served on an Asian soup spoon, and garnished with pickled ginger GF	42
Vegetarian Fig Jam and Goat Cheese Crostini Crostini topped with chevre goat cheese and fig jam ✓	30
Sesame Seed Rice Paper Rolls Filled with Asian vegetables, carrots, celery, bean sprouts, Napa cabbage, snow peas,	33

and red onions; tossed in our Thai peanut sauce, served with a spicy Kalbi sauce, and

garnished with peppers and sesame seeds of

<u>Platters</u>	Small	Medium	Large
Priced Per Platter	(serves 12-15 people)	(serves 22-25 people)	(serves 50-55 people)
7-Layer Dip Rimmed with giant pretzels, served with pita chips	\$50	\$75	\$155
Market-Fresh Fruit Platter Sliced watermelon, cantaloupe, honeydew, and pineapples; topped with grapes and seasonal berries	\$50	\$75	\$155
NEW Vegetable Crudité Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus	\$50	\$75	\$155
Cracker & Cheese Platter A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers \$\tilde{V}\$	\$60	\$95	\$198
Sea Salt Popcorn ♥₲₣	\$30	\$55	\$99



Snacks

Priced Per Dozen(2 dozen minimum order)

Chocolate Covered Pretzels Individual Bag of Chips Beef Jerky Sticks	\$24 \$22 \$22
Sweets Priced Per Dozen	
Chocolate Dipped Fruit	\$30
Mini Coconut Cream Pie	\$30
Mini Key Lime	\$30

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

