

# *Kukio Holiday Party*

## *Farmers Market Salad Bar*

*Waimea mixed greens and baby romaine, cherry tomatoes, cucumbers, roasted beets, carrots, lemon marinated garbanzo beans, croutons, pumpkin seeds, pine-nuts, roasted broccoli, parmesan cheese, marinated artichokes, roasted pineapples, bell peppers, gorgonzola cheese, dried cranberries, croutons*

*Dressings: balsamic dressing, lemon mint vinaigrette, house-made ranch*

## *Sushi Station*

*Chef's Choice*

*Assorted dim sum, Chef's choice sauces*

## *Lobster Station*

*Lobster tails, citrus chive butter sauce*

## *Whole Pig*

*Tomato sweet onion*

*Honey roasted pineapple*

*Hawaiian chili pepper water*

## *Carving Station*

*Macadamia crusted kanpachi, soy ginger butter sauce*

*Pulehu New York strip, kalbi glaze*

## *Grill Station*

*Huli Huli chicken, teriyaki glaze*

*Garlic shrimp, scallion aioli*

## *Sides*

*Roasted garlic mashed potato*

*Roasted purple sweet potato, coconut ginger cream*

*Crispy garlic fried rice*

*Stir-fried vegetables*

## *Keiki Buffet*

*Chicken fingers, mac and cheese, steamed broccoli, fruit salad*

## *Desserts*

*Ube cheesecake*

*Guava chiffon cupcakes*

*Coconut liliko'i tapioca with fresh fruit*

*Banana cream tarts*

*Chocolate macadamia nut trifle*

*Pineapple almond tart tatin*

*Kona coffee chocolate tarts*

*Ice cream station*

*Late Night Menu: Grilled Cheese, Truffle Parmesan Tots*

*\$415.00 adults, \$250.00 (13-20yrs), \$195 Keiki (5-12)*