

LUAU THEME MENU

Number of Guests:	Minimum of 35
Per Person Price:	\$25.20 per Person. Includes China, Flatware and Standard Linens
Labor:	Supervisor at \$135.00 plus \$95.00 per Server or Chef
Requirements:	One Supervisor per 300 Guests and One Server per 25 Guests
Tax:	7% unless tax exempt.
Gratuuity:	Minimum of 10%

Large Cocktail Shrimp served with Cajun Rémolade, Cocktail Sauce, and Lemons

Carribbean, Margarita, Floribbean *or* Polynesian Chicken (4oz.)

Florida Grouper Rangoon, Snapper with Lime Curry Butter *or* Mahi-Mahi with Papaya Salsa (4oz.)

Island Rice with Pigeon Peas

Garden Vegetable Crudit  served with Peppered Artichoke Dip

Key Lime Tortellini served with a Tomato-Basil Beurre Blanc Sauce

Johnny Cake served with Creamy Butter

Fresh Fruit Palm Tree served with Chocolate Ganache, Whipped Cream and Toasted Coconut

Bananas Foster served with Vanilla Ice Cream

Freshly Brewed Coffee served with Cream and Sugar

Flavored Iced Tea served with Monin Flavorings

OPTIONS

- ◆ Add Grilled Ham Steak with Pineapple @ \$2.35 Per Person
- ◆ Add a Suckling Pig @ \$225.00 (Feeds 30 People)
- ◆ Deduct \$2.00 per person to use high grade disposable plates, napkins and utensils rather than China.

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.