

Menu #2

Day/Date of Function: _____

Type of Function: _____

Number of Guests: _____

Time: _____

Guest's Arrival: _____ / Dinner Buffet: _____

Hors d'oeuvres:

****Variations on hot hors d'oeuvre presentation:**

(bricks supporting a cast iron griddle, surrounded by fruit and flowers) (steamer baskets over woks supported by bricks)

Some of the hot suggestions:

Skewers of Chinese Bbq Boneless Beef Short Ribs

Roast Duck Won Tons with Spicy Plum Sauce

Shrimp Pot Stickers with Soy-ginger Dipping Sauce

Rumaki (Crisp Bacon, Marinated Chicken Livers and Waterchestnuts)

Steamer Basket Filled with Seafood Skewers (Shrimp, Scallops, Lobster, & Crab), Remoulade Sauce

Ginger Lacquered Skewered Boneless Chicken Wings

Grilled Banana, Kumquat and Pineapple Kabobs (served warm)

Chopped Sirloin Meatballs Baked in Coconut Milk (served in Coconut Shells)

Some of the cold suggestions:

****Variation on the cold hors d'oeuvre, salad presentation:**

(Ask Sally to lend us a large sea shell or two for seafood or salad presentation)

Fish Poki (Fresh ahi marinated in soy sauce with onions and chili peppers)

Platter of Steamed Seafood Served on a Bed of Ice (Shrimp, Scallops, Lobster, & Crab), Lemon and Cocktail Sauce

Pineapple "Tree" Holding Small Skewers of Bite Size Melons, Berries and Tropical Fruit

Salad Suggestions:

Mixed Field Greens, Grilled Sweet Onions, Shiitake Mushrooms,, Chopped Peanuts, Coconut, Mint Leaves,

Ginger-balsamic Vinaigrette

Soba Noodle Salad

Baby Spinach, Avocado and Orange Salad with Red Onion Vinaigrette

Lomi Lomi Fish Salad (Chunks of Marinated Fresh Fish with Tomato and Green Onions)

Asian Vegetable Salad with Slivered Candied Ginger, Fried Rice Stick Noodles, Sesame Soy Vinaigrette



Entrees

Grilled Mahi Mahi with Macadamia Nut Crust, Pineapple Ginger Relish

Polynesian Chicken Skewers (Skewers of Citrus Marinated Chicken Breast)

Teriyaki Salmon Steaks

Ginger-lime Marinated Grilled Fresh Tuna Steaks

Steamed Banana Leaf Wrapped Opakapaka Filets

Grilled Hoisin Marinated Breast of Chicken with Mango Chutney

Miso Glazed Sea Bass

Luau Honey Glazed Roast Duck with Kumquat Sauce



Sweet Potato Puree with Coconut Milk and Ginger / Orange Cashew Fried Rice

Broiled Asparagus, Carrots, Etc.. with Mirin Dressing

Steamed Rice / Fresh Vegetable & Bok Choy Stir Fry

Dessert:

- Chocolate Macadamia Nut Pie
- Mango Tart with toasted Coconut
- Orange Tapioca Pudding
- Macadamia cheese cake
- Tropical Flan
- Planter's Fresh Pineapple

Platter of fresh pineapple and tropical fruit with skewers, bowls of sugar and rum with hollowed out fresh pineapple in center of platter. Hollowed out pineapple has lit sterno in it. To be used to glaze the pineapple, after it is dipped in the rum and then in the sugar.

Coconut cream Pie

Bar/Beverage Arrangements:

Some of the possible beverages:

- Pineapple Mint Iced Tea (pineapple juice, mint iced black tea, garnish of fresh mint & picked pineapple chunk)
- Pina Colada's (rum, coconut cream, crushed pineapple and ice with garnish of orange slice & maraschino cherry)
- Virgin Pina Colada (coconut cream, crushed pineapple, pineapple juice, ice & garnish)
- Pineapple Limeade (sugar, pineapple juice, lime juice, club soda, ice, garnished with lime slice)
- Mai Tai (rum, dark rum, triple sec, sour mix, lime juice, pineapple juice, ice, garnish of orange and cherry)
- Pineapple Daiquiri (frozen) (ice, rum, lime juice, fresh pineapple)

Planter's Punch (ice, light rum, grenadine, sour mix, pineapple juice) garnished with pineapple spear, orange & cherry

Toque Blanche to supply

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Details:

- Table setting (Utilizing all china, glassware, platters, etc. needed for serving this menu)
- Patron to provide linens
- Decaf coffee with dessert (Toque Blanche to provide coffee and all equipment for coffee, including glass coffee mugs)
- Each place setting to include:

Soup spoon, dinner fork, dinner knife, dessert spoon, water glass and patron's white napkin

Toque Blanche
to supply: _____

Price:

\$--.00 per person food and equipment cost

Staff:

Suggest staff @

Uniform:

Khaki pants, Hawaiian shirt

Billing:

Following your dinner party, we will submit an invoice for your approval. Thank you so much, for the opportunity to serve you and your guests!

Chef Michael , Toque Blanche Cuisine