



# A TROPICAL BIRTHDAY BASH



Passed Hors d'oeuvres

Crostini with Grilled Corn and Maui Onion Salsa  
Shrimp and Chicken Wonton with Ponzu Dip  
Grilled Linguisa Sausage  
Crab Cakes with Ginger Scallion Pesto

Buffet Service

*The buffet will be draped with grass skirting and decorated with island themed linens, tropical flowers, palms, coconuts, and bamboo.*

Mixed Baby Greens with Enoki Mushrooms, Radish Sprouts,  
and Avocado Wasabi Vinaigrette

Fresh Tropical Fruit Display with Banana Poppyseed Dip

Grilled Vegetable Platter with Sun-Dried Tomato Aioli

Polynesian Sweet and Sour Rice

Macadamia Nut Encrusted Mahi Mahi with Pineapple Relish

Hoisin Grilled Portobello Mushrooms

Grilled Boneless Breast of Chicken with Orange Tamarind Glaze –  
served with mango chutney

Hawaiian Sweet Rolls and Butter