



HAWAIIAN FEAST



ENTRÉE

Choice of one, two or three entrées

KALUA PUA'A (DF/GF)

Roast pork slow smoked with sea salt with mango pineapple relish

CHICKEN BREAST TERIYAKI (DF)

Grilled chicken breast glazed with pineapple-infused teriyaki sauce

HIBACHI SALMON (DF)

Seasoned and roasted Atlantic salmon filets basted with a mild savory Japanese BBQ sauce

INCLUDES

GLAZED VEGETABLES HAWAIIAN STYLE (DF/VV)

Onions, peppers, bamboo shoots, broccoli, pineapple glazed with tamari (soy sauce) and fresh pineapple juice

BROWN RICE (DF/VV)

Steamed long grain gluten-free brown rice simmered with aromatic vegetables with a hint of teriyaki sauce

HAWAIIAN SWEET BREAD ROLLS

Served with butter and margarine

SALADS

Choice of one

GREEN HAWAIIAN SALAD

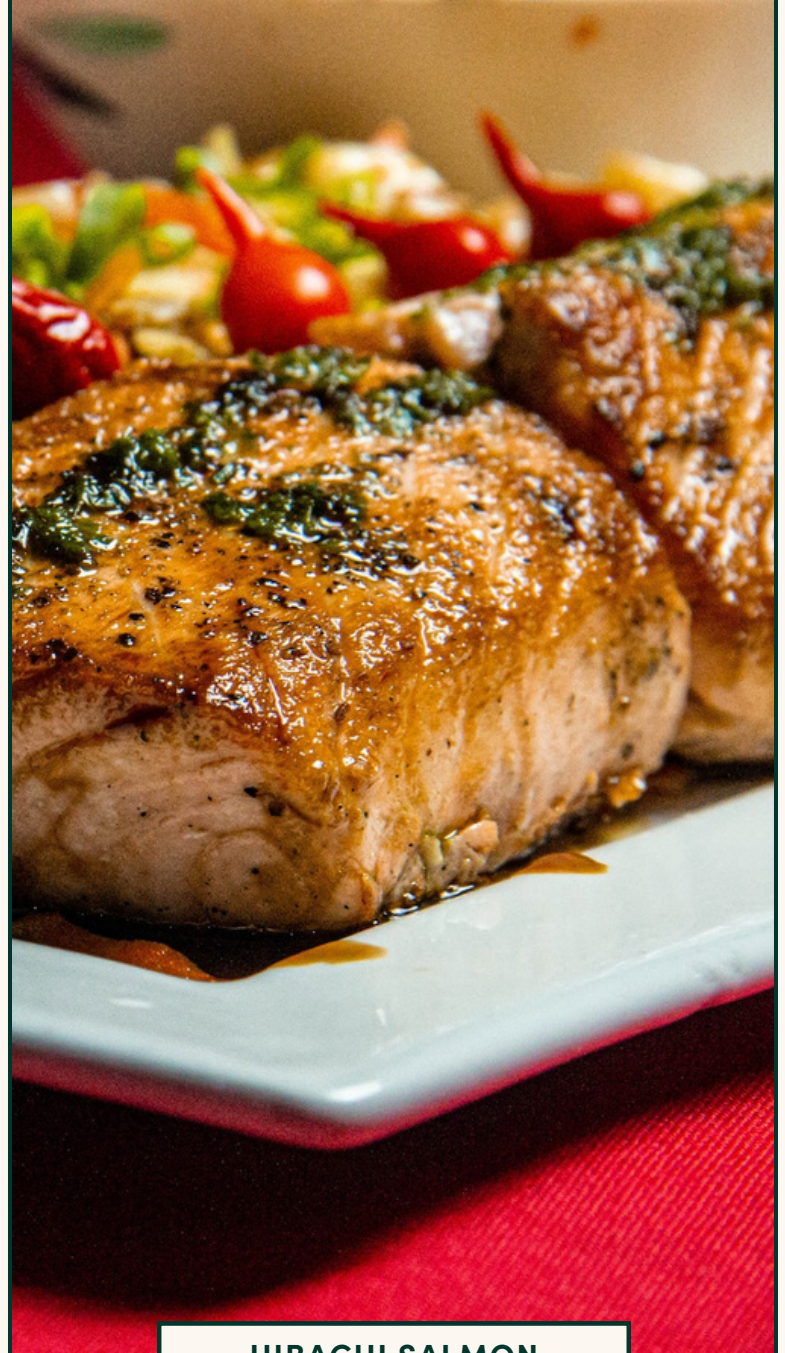
Romaine, chopped macadamia, toasted coconut, petite tomatoes, golden pineapple, sesame seeds with a pineapple vinaigrette

FRESH CUT FRUIT DISPLAY

Seasonal fruit with grapes and assorted berries

GF Gluten-Friendly **V** Vegetarian **VV** Vegan **DF** Dairy-Free

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INFO@TASTYCATERING.COM



HIBACHI SALMON

MENU DETAILS

20 guest minimum.

Five business days' notice is required.

Two Entrées – \$23.75 per guest

Three Entrées – \$31.45 per guest

