

Memorial Day Weekend Festival

Aloha Chef Catering · Coastal Luxury Dining Experience

Friday Dinner

Grilled Island Fish

Citrus-marinated, gently charred · mango relish, fresh herbs

Huli Huli Glazed Chicken

Caramelized pineapple-soy glaze · grilled pineapple finish

Chilled Soba Noodle Salad (VG)

Sesame, scallion, crisp vegetables

Grilled Seasonal Vegetables (VG, GF)

Herb oil, sea salt

Fresh Pineapple & Watermelon (VG, GF)

Lime zest finish

Saturday Breakfast

Portuguese Sausage & Soft Scrambled Eggs

Roasted potatoes

Avocado Toast (VG)

Tomato, chili flakes, olive oil

Saturday Lunch

Italian Salami & Provolone

Olive tapenade, arugula, ciabatta

Grilled Vegetable Wrap (VG)

Hummus, seasonal vegetables

Saturday Whole Hog Dinner

Slow-Roasted Whole Hog

Hawaiian salt, crispy skin

Coconut Rice (VG, GF)

Light, aromatic

Grilled Pineapple

Caramelized

Mac Nut Slaw

Creamy, crunchy

Grilled Portobello (VG, GF)

Coconut glaze

Coconut Chia Pudding (VG, GF)

Chilled, fresh fruit

Sunday Breakfast

Spam Fried Rice & Eggs

Island-style, composed plate

Vegetable Fried Rice (VG)

Seasonal vegetables

Sunday Lunch

Roast Beef & Horseradish

Brioche, greens

Caprese Sandwich (VG)

Mozzarella, tomato, basil

Sunday Dinner

Grilled Steak

Chimichurri, sea salt

Miso Butter Fish

Light glaze

Roasted Sweet Potatoes (VG, GF)

Herbs

Charred Broccolini (VG, GF)

Lemon, garlic

Stuffed Bell Peppers (VG, GF)

Vegetable-forward

Chocolate-Dipped Frozen Banana (VG)

Chilled finish

Monday Farewell Breakfast

Breakfast Burrito

Eggs, potato, salsa

Vegetarian Burrito (VG)

Vegetable-forward