



Presented by The French Gourmet
960 Turquoise Street San Diego, CA 92109
(858) 488-1725 x 311 (800) 929-1984

Pupus

Black's Bean Torte

Layers of black beans, roasted chilis, onions, black olives, sour cream, avocado and cheddar and Jack cheeses. Served with tri-colored tortilla chips.

Surfin' Salsa

Home-style spicy salsa.

Hawaiian Sweet Bread

Freshly baked bread hollowed out, filled with a creamy spinach dip and water chestnuts.

Fresh Fruit Basket

Freshly cut pineapple, honeydew melon, grapes, cantaloupe and strawberries.

Maui Veggie Basket

Fresh cut vegetables accompanied by a toasted mustard seed dip.

Cheese and Herb Sticks

Crispy puff pastry topped with toasted cheese and herbs.

Station One

Firin' Fire Pot Chicken

Strips of chicken breast tossed in a giant wok with Hawaiian barbecue sauce. Coconut Pigeon Pea Rice (a special blend of rice slowly cooked with coconut milk).

Island Brioche

Freshly baked and lightly sweetened egg bread.

Station Two

Asian Skirt Steak

Strips of skirt steak marinated in garlic, ginger, lime and Teriyaki sauce, grilled to perfection. Accompanied by flour tortillas.

Alii Greens

Thinly sliced white and red cabbage and romaine lettuce tossed with soy and rice vinegar dressing.

Station Three

Shore Break Seared Ahi

Fresh tuna cut Sashimi style and seared to order. Complemented by a cilantro soy or creamy wasabi sauce.

Big Kahuna Stir Fry

Red and green peppers, onions, carrots, bok choy, broccoli, baby corn, scallions, water chestnuts, bean sprouts, shiitake mushrooms and cellophane noodles stir fried.

Dessert

Banana Coconut Cream Cake

Layers of fluffy sponge cake filled with sliced bananas, coconut and fresh whipped cream, topped with white chocolate shavings.

Macaroons

Fresh coconut cookie baked with meringue and partially dipped in chocolate.

Gourmet Coffee Station

Regular and decaffeinated coffee served with Sabayon sauce and chocolate shavings. Sugar, Sweet 'n' Low and Half & Half provided.

Tropical Beverage Bars

Wait and Serve Staff dressed in Luau attire!