

Mauka Warriors Luau Menu

Mixed Island Greens

Iceberg lettuce and spring mix garnished with tomatoes

Steamed White Rice

Simple staple food made by steaming white rice grains

Lomi Lomi Salmon w/ Poi

Diced fresh tomato, salted salmon, and green onion

Purple Okinawan Sweet Potatoes

Steamed purple Okinawan sweet potatoes

Haupia Hawaiian Coconut Pudding

Smooth, velvety texture & rich coconut flavor, perfect for an unforgettable experience and a taste of island life

Fresh-cut sautéed Vegetables

Colorful and nutritious medley of vegetables, sliced, lightly seasoned, and buttered, a healthy and delicious option

Slow Cooked - Kalua Pork

Hawaiian dish made by cooking a whole pig in an underground oven, resulting in tender, smoky, shredded pork

Chicken Thighs w/ Pineapple BBQ Sauce

Juicy chicken thighs coated in sweet and tangy pineapple barbecue glaze, bursting with tropical flavors

Taro Rolls

Baked bread roll with a Hawaiian twist using real taro

Grilled Pineapple

Sweet and juicy tropical fruit, caramelized smoky

Fresh Pineapple

Hand-cut diced fresh pineapple

Baked Mac & Cheese w/Ham & Bacon

Pasta, cheddar cheese sauce, and diced ham baked in a casserole and garnished with bacon bits.

Sauteed Asian Style Fish

White fish (swai) filets dipped in egg, sauteed, and topped with a sweet ginger soy sauce glaze, served hot

Chow Mein Noodles w/ Char Siu Pork

Stir-fried chow mein noodles, green beans, carrot, onion, and garnished with char siu pork & green onion

Aburage (Tofu) Garlic Fried Rice

A vegetarian rice dish with soy bean curd, garlic, carrots, and peas with a light soy sauce seasoning

Please be advised that although a food item may not contain ingredients you are allergic to, all food is processed in the same facility that processes peanuts, tree nuts, soy beans, milk, eggs, wheat, shellfish, and fish