



Luau Pig Roast

By Chef Ron & Lynn DeLeonardis

Celebrating our 21st year serving New York!

PH: (315) 453-5555

Email: ChefRonCatering@aol.com

WWW.CreativeCateringOnline.com

Hawaiian cuisine imparts the flavors of Japan, China, Vietnam & Thailand. In the Hawaiian Islands Luau's are Grand Feasts to celebrate births, weddings, successful fishing trips & bountiful harvests.

Luau Pig Roast

KALUA ROASTED* WHOLE SUCKLING PIG
Accompanied with Hawaiian BBQ & Hot Sauces

WHOLE KALUA TURKEYS* **OR** CHICKEN LEG QUARTERS

DILAURO'S ROLLS & COCONUT BREAD
Butter

Side Dishes *[Choose 4 sides]*

ASIAN SLAW
Napa cabbage & carrots with fresh ginger, rice wine vinegar
Toasted sesame oil & black sesame seeds

HAWAIIAN BAKED BEANS
With pineapple

WHITE RICE

BUTTERED SALT POTATOES

SWEET POTATOES
With cinnamon brown sugar honey butter

SMOKER BAKED POTATOES
With cheddar, bacon & scallion sour cream

ISLAND FRESH BABY GREENS SALAD
With water chestnuts, mandarin oranges & toasted macadamia nuts
With papaya seed dressing

GOLDEN PINEAPPLE BOATS

HAUPIA
A homemade Hawaiian fluffy coconut whip
Coconut milk, cream of coconut, fresh coconut & whipped cream
Topped with toasted coconut

Many more options on the following pages For each additional side from the above list add \$1.00 per person per side

* Kalua is a traditional Hawaiian under ground cooking method (Our succulent version is cooked in our smokers)



Luau Pig Roast food options

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Options – Make Your Luau a Feast

Please circle your choices

APPETIZERS

- ASSORTED CALIFORNIA SUSHI ROLLS “most fully cooked” Add \$1.25 per piece
Crab, shrimp, spicy tuna, egg, cucumber & carrot
Accompanied with wasabi soy & pickled ginger
- COCONUT SHRIMP Accompanied with horseradish marmalade Add \$1.25 per piece
- CRAB CAKES Accompanied with ginger scallion aioli Add \$1.75 per piece
- TARO & SWEET POTATO CHIPS Accompanied with Maui onion dip Add \$.50 per person
- SESAME TERIYAKI CHICKEN Add \$1.00 per piece
- SESAME TERIYAKI BEEF SKEWERS Add \$1.25 per piece
- VEGETABLE SPRING ROLLS {raw} Add \$2.00 per roll With Shrimp Add \$2.50 per roll
- SALTED DRY ROASTED MACADAMIA NUTS Add \$12.00 per pound

ENTREES & SIDE DISHES

- FRIED RICE with onions, egg, peas, celery & carrots Add \$1.50 per person
- MAHI MAHI WITH SPICY & SWEET FRUIT SALSA Market Price {Approx. \$3.00 per person}
- PORK BACK RIBS WITH HOISIN PLUM SAUCE Add \$3.00 per person
- HAMBURGERS, HOFMANN HOTDOGS & CONEYS Add \$3.00 per person
- CUCUMBER & YELLOW PEPPER NAMASU - Sweet vinegar dressed, garnished with bean sprouts Add \$1.00 per person
- LOMI LOMI SMOKED SALMON OR SHRIMP - Diced Tomatoes, Maui Onions & Lime Juice Add \$2.00 per person
- POLYNESIAN MEATBALLS Sweet & Sour with red peppers & pineapple..... Add \$1.25 per person
- VEGETARIAN LONG RICE {chilled thin noodle salad} Add \$1.00 per person
With fresh ginger, garlic, mushrooms, green onions, chilis & red peppers
- COLD SESAME NOODLES Add \$1.00 per person
Flavored with tahini, toasted sesame oil, gingered soy sauce, scallions & sesame seeds
- ADD TERIYAKI CHICKEN BREAST OR SPICY BABY SHRIMP TO ANY SALAD Add \$1.00 per person



Luau Pig Roast Dessert & Prop options

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Options

Complete Your Luau with these Great Items

Please circle your choices

DESSERTS

BIG ISLAND FRUIT DISPLAY {some items are seasonal} Add \$1.50 per person
May include, coconut, strawberries, kiwi, bananas, mango, papaya,
Star fruit, pineapple boats, melons & seedless grapes

CHOCOLATE LAVA FLOW {Fondue} Add \$.50 per person

CHOCOLATE COCONUT MACAROONS Add \$1.50 per person
FUDGE BROWNIES & MACADAMIA BLONDIES

CHOCOLATE CAKE Add \$1.00 per person
With coconut frosting

HOMEMADE CREAMY RICE PUDDING Add \$1.00 per person

CHOCOLATE COVERED MACADAMIA NUTS Add \$.75 per piece

BEVERAGES

ASSORTED SODA {cans} & SPRING WATER {bottles} Add \$1.50 per person

GUAVA, PINEAPPLE & PAPAYA FRUIT PUNCH {can spike it yourself!} Add \$1.00 per person

PROPS & DECORATIONS {for buffet tables}

FISHING NETS, RIVER STONES, BEACH GLASS, BAMBOO WATERFALL Add \$95.00
SHELLS, FLORAL PRINT BANDANAS, PALM LEAVES, SILK FLOWERS, ETC.

150 gallon GOLDFISH POND WITH WATERFALL, TROPICAL PLANTS & FOUNTAIN (kids keep the fish if you want!)..... Add \$250.00

FRUIT & FLORAL GARNISH {for buffet tables}

FRESH PALM LEAVES, TROPICAL FLOWERS, GREENS, Add \$75.00
WHOLE PINEAPPLE & COCONUTS, ETC

COLORFUL LEIS "plastic" - for your guests Add \$.50 each

DO IT YOUR SELF! Hawaiian Shirts, Island Music, Limbo



Luau Pig Roast Pricing

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PIG ROAST - PER PERSON PRICING WITHOUT OPTIONS

# OF GUESTS	*Best Deal! <u>SELF SERVICE</u> Complete Pig Roast Pig cooked on site	<u>FULL SERVICE</u> Complete Pig Roast	<u>PIG ONLY</u> Self Service Cooked on site	<u>COOKED PIG ONLY</u> Self Service <i>Delivery & Set up</i>	<u>RUBBED, INJECTED, SLOW SMOKED, PORK BUTTS</u>
300 – 399	\$17.45	\$20.45	\$9.45	\$7.95	\$4.95
200 – 299	\$17.95	\$20.95	\$9.95	\$8.45	\$5.45
125 – 199	\$18.95	\$22.95	\$10.95	\$8.95	\$5.95
75 – 124	\$19.95	\$23.75	\$11.95	\$9.95	\$6.95

For groups less than 75 or more than 399 guests please call for pricing

ASK ABOUT FREE EXTRAS FOR “NON SATURDAY, NON HOLIDAY” EVENTS **\$2500.00 MINIMUM FOR SOME FULL SERVICE SATURDAY EVENTS

Sometimes pigs come in larger, we will absorb the first 5 pounds. Overage cost \$3.75 per pound, e.g. 9 lbs. over = \$15.00 extra

*** BEST DEAL! SELF SERVICE Complete Pig Roast**
Pig cooked on site

Full Pig Roast, all sides, set up for self serve

All disposable products

Caterer will set up cooker 2 – 12 hours before event begins. Automatic thermometer goes off when pig is fully cooked!

FULL SERVICE Complete Pig Roast

Complete Pig Roast, Tropical Shirt dressed professional servers to set up & serve for two hours & clean Buffet area

All disposable products

Arrive approx. 2 – 3 hours before event begins

PIG ONLY Self Service

Cooked on site

Caterer will deliver & set up pig in smoker 5 – 12 hours {depends on size of pig} before event begins.

Automatic thermometer goes off when pig is fully cooked!

Includes Slaw, rolls our BBQ sauces

COOKED PIG ONLY Self Service

Delivery & set up Only

Caterer will deliver & set up fully cooked pig ready to eat.

Includes Slaw, rolls our BBQ sauces

RUBBED, INJECTED, & SLOW SMOKED PORK BUTTS

Self Service (Priced for Pick up, Delivery & Service is available)

Caterer will deliver & set up fully cooked “Fallin’ Apart” pork Butts ready to eat.

Includes Slaw, rolls our BBQ sauces

CUSTOMER KEEPS ALL LEFTOVERS ON BUFFET & PIG!
 WE ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS

ANY MENU CHANGES CAN BE MADE
 PLEASE ADD 8% SALES TAX & GRATUITY