### **Breakfast Items**

### Smoked Salmon & **Bagels**

Cream Cheese, Tomatoes, Capers & Sweet Onions

### Island Fresh Eggs Frittatas, Omelettes & Scrambles Any Style

Assorted Breakfast **Breads & Pastries** 

Croissants, Muffins, Bagels with Condiments

### Local Style Breakfast

Portuguese Sausage, Eggs & White Rice

Assorted Hot & Cold Cereals

### Entrees

#### **Pancakes** Multigrain or Buttermilk with Maple Syrup & Butter

Hawaiian Sweet

**Bread French Toast** 

Coconut Syrup &

Macadamia Nuts

Yogurt Parfait

Granola & Berries

Croissant Breakfast

Sandwiches

**Breakfast Burritos** 

Salsa & Sour Cream

Fruits, Fresh Mixed

### **Potatoes**

Breakfast, Hash Browns

### Meats

Turkey or Vegetarian) Canadian Bacon. Local-Style Portuguese Sausage

### Breads

Muffins, Toast

### Sides

Fruit Assorted Fresh Tropical Berries, Papaya Boats, Fruit Kebobs

Bacon & Sausage (Pork,

Croissants, Bagels, English Muffins, Bran

### Aloha!

Welcome to beautiful Hawaii! It is our goal to work with you to ensure that the cuisine we cater for each & every flight is a success. Please note this menu is merely a **guide** - not a limitation - to what we can do, so if you like, please call to discuss the possibilities. We are here for you each & every day year round cell phones are waiting on our nightstands.

We are fully USDA & FDA certified & provide you with food in full legal compliance as well as industry-standard packaging.

# Luciano's Catering Co

# 2015 Menu

# **Boxed Meals**

in Island style Lauhala Baskets

### **Breakfast**

### Deluxe Box **Breakfast**

Breakfast Sandwich or Burrito w/ Tropical Fruit. Yogurt, OJ

### Continental Box **Breakfast**

Assorted Breakfast Breads/Pastries with Jam & Butter, Yogurt with Granola & Berries, Tropical Fruit, OJ

### Lunch

### Deluxe Box Lunch

(2)Deli Sandwiches or an Entree Salad, Tropical Fruit, Yogurt, Chips, Macadamia Nut Bar, Beverage, Chef's Choice Pasta or Potato Salad & Dessert

## Etc...

Hawaiian Themed Gift Baskets

Fruit Baskets

**Tropical Floral** Arrangements

Candies, Assorted Mixed Nuts Magazines, DVDs. Linens. Video Games. Dog Treats.

Let us be your personal shoppers

Due to the challenges of sourcing certain products in Maui and Kona. as well as dealing with USDA restrictions. we ask that orders normally be placed at least 24 hours in advance - 48 hours on weekends and holidays

**Fine Print** 

- to allow us time to acquire what we need to fulfill your order. We do understand that it is not always possible to do so, so contact whenever you are able and we will do our best to get you whatever you want.

**Ordering** 

### Cancellation & Delivery Fees

We work with our clients on a case-bycase basis to avoid any fees, however at times it is unavoidable. Any cancellation charges will based on loss of food items & labor.

Delivery to the airport

is free of charge with a minimum \$150 purchase. Orders under that total are subject to a \$35 delivery charge as well as orders delivered late in the evening or very early morning, between 10 pm to 5

### **Packaging**

Please advise us if you would like your catering presented on wooden travs complete with tropical garnish, individually plated, or bulk packed.

Please also let us know whether or not you'd like us to pack hot food items using foil tins, microwaveable containers, or presented on china.

Kona Maui **leff Barbas Drew Watson** 808.345.4230 808.282.3414 Cell

808.329.8985 Kitchen 808.873.8118 808.329.5838 Fax 808.873.9253

konaorders@ Lucianosmaui.com

F-mail

mauiorders@ Lucianosmaui.com

### Crew Food

Though of course our crews are happily invited to order off the menu, these are some more industry standard crew meal preparations:

### Cold Lunch

Deli Sandwich or Wrap with Chef's Choice Two Sides

Hot Lunch/Dinner: Entree Chicken, Fish, Pork, Beef, Vegetarian with Starch & Vegetables, Salad, Dessert, Roll

### Hot Breakfast

Breakfast Burrito or Croissant with Ham or Bacon, Egg & Cheese, Tropical Fruit, Yogurt, Ol

### Continental

Assorted Breakfast Breads & Pastries with lam & Butter

> Yogurt with **Granola** & Berries

Tropical Fruit, Fresh OJ

### Federal Compliance Agreement

The United States Department of Agriculture (USDA) requires that all Mainland, imported fruits & vegetables for use on outbound be considered "Safe Guarded" or quarantined products.

It is required that all quarantined items be sealed upon delivery & have a "Limited Permit Stamp" printed on every package. All orders are also subject to inspection by the USDA prior to departure. Lastly, we

are required to inform all outbound flights not to open the sealed items until airborne. If you have any questions about this regulation, please call us or ask your ground service agent handler.

www.LucianosMaui.com

### **Appetizers**

### Deluxe Seafood Sampler

Lobster Tail, Jumbo Shrimp, Crab Claws, & Sea Scallops

Fresh Tropical Fruit & Berries

### Gourmet Cheese Board

Roasted Nuts, Dried Fruit & Cracker Basket

> Fresh Vegetable Crudite Assorted Dips

Classic Antipasti Cured Italian Meats, Cheeses & Veggie Garnitures

### Mediterranean

Hummus, Olives, Feta, Tabouleh, Dolmas & Pita Basket

### Chilled

### Sliced Roast Beef Tenderloin Horseradish Sauce

Classic Jumbo Shrimp Cocktail

### Shrimp Cocktail **Japonaise**

Sake-Ginger-poached Shrimp with Wasabi-spiked Cocktail Sauce

Sushi & Sashimi

Sashimi-grade Ahi Poke

### Tuna Tataki

Two Ways - Togarashi & Furikake with Yuzu Ponzu

### Hot

### Indonesian Chicken Satav with Peanut Sauce

Greek-style Souvlaki Kébobs (Chicken/Shrimp/

Beef) in Lemon- Garlic-Oregano Marinade & Tzatziki

Teriyaki Beef or Chicken Skewers

**BBQ Baby Back** Ribs

Curry-grilled Lamb Chops Mint Chutney

### Kalua Pork Quesadillas

Tropical Fruit Salsa & Hawaiian Chile Water Aioli

> Cheese & Chix Quesadillas Traditional Style

Chicken Fingers Assorted Dipping Sauces

# Salads

All salads can be served as an entrée or as a side salad. Add grilled chicken, shrimp, steak, ahi to any salad.

### Signature

### Fresh Salsa & Guacamole with Tortilla Chips

Hummus with Pita Bread

Munchies

Dips: Maui Onion, Seafood Spread, Traditional Spinach, Hot Parmesan-Artichoke, Ranch

Chips: Maui-style Chips, Wonton Crisps, Hawaiian Taro & Purple Sweet Potato,

### Tortilla Chips Freshly-baked Crostini

Tomato Bruschetta, Tuscan Cannellini Bean Puree. Tapenade & Pesto

Classic Crab-stuffed

Mushrooms

Spanakopita

Triangles

Mini Quiche Bites

Smoked Salmon &

Boursin in

Cucumber Cups

Goat Cheese

"Truffles" in

**Assorted Coatings** 

Proscuitto-wrapped

Asparagus

w/ Boursin Cheese

Canapes

### Organic Quinoa-Tropical Fruit Salad Wok-charred Jumbo Shriimp. Asian Dressing &

Goat Cheese

### Italian Chef's Salad

Assorted Italian Antipasti Meats, Fresh Mozzarella, Parmigiano-Reggiano, Provolone, Artichokes, Olives, & Roasted Red Bell Peppers on Romaine Lettuce with Italian Vinaigrette

### Asian-Grilled Vegetable Salad

on Local Organic Upcountry Greens with Light Soy-Mirin Vinaigrette & Eurikake-crusted Goat Cheese Medallions

### Macadamia Nut Pesto Pasta Salad Asst Vegetables

Togarashi-seared Ahi

Buckwheat Soba Noodle Salad with Mango

### Classics

### Organic Mixed Greens Garden

Traditional Caesar

### Caprese

Grilled Chicken Cobb

Chinese Chicken

Greek Salad

Classic Chef Salad

Hawaiian Potato Salad

Dressing choices include Italian, Bleu Cheese, Papaya, Ranch, Balsamic Vinaigrette, Asian. Other dressings available upon request

Kids menu

available, too

### Soups

### Organic Tomato-Basil

Roasted Tomato Garlic Crab Bisque

#### Minestrone

New England Clam Chowder

Garden Vegetable

### Miso

Thai Hot & Sour Shrimp

Broccoli-Cheddar

# Sandwiches

### Deconstructed Sandwich Presentation

Meats & Cheeses Platter, Condiment Tray & Bread Basket

### Dry Sandwich Presentation

Pre-assembled Meat, Cheese, Bread Platter & Condiment Tray

### Chef's Selection Assorted Finger Sandwich Platter

Assembled, dressed & cut. Ready-to-eat. No Condiment Tray

### Macadamia Nut-

**Dinners** 

#### crusted Mahimahi Fruit Salsa & Steamed Red Cargo Rice

Togarashi-seared Ahi with Hawaiian BBQ Sauce

### Prime NY Strip

Cabernet-Thyme Demiglace & Blue Cheese-n-Balsamic Onion Topping

### Filet Mignon

Porcini-dusted. Bacon-Hamakua Mushroom Bread Pudding, Truffled Veal Demiglace

### Kona Coffee Rubbed Pork Tenderloin

with Pipeline Porter BBQ Sauce

### Rack of Lamb

Tuscan marinade. Rosemary-Citrus Reduction & Sun-dried Tomato-Cannelini Bean Ragout

**BBQ Babyback Ribs** 

### Shrimp, Vegetable, Tofu Cole Slaw & Potato Salad

### Ala Carte

Local Fresh Catch (Mahi, Ahi, Ono, Opah, Monchong? Beef: Prime NY Strip, Filet Mignon

Pork: Tenderloin Lamb: Rack of Lamb

Seafood: Jumbo Shrimp, Lobster Tail **BBQ** Demiglace

# Desserts

**Assorted Cookies** & Brownies

> Cheesecake Plain or Lilikoi

Pineapple Upside Down Cake

Hawaiian Banana **Bread Pudding** 

Chocolate, Mac Nuts & Maui Rum Caramel

Petit Fours

Chocolate Dipped Strawberries Dark, Milk, White

Assorted Cakes & Pies

> **Lemon Tarts** with Fresh Berries

### Frozen Desserts

Premium Ice Creams & Sorbets packed in a cooler with dry ice

### Sides

### Assorted Veggies

**Entrees** 

Herb-Roasted

Chicken

Wild Mushroom-

Marsala Reduction

Pasta

Marinara, Bolognese,

Arrabiata, Alfredo, Pesto

Primavera, Garlic &

Olive Oil, Roasted Red

Bell-Chardonnay Cream

Sauces

Penne

Roast Eggplant & Goat

Cheese in a Roasted Red

Bell-Chardonnay

Cream Sauce

Scaloppini,

Piccata, Marsala,

Parmigiana

Veal or Chicken

Asian Stir Fry

Beef, Chicken,

Grilled, Steamed, Stir-Fried;

### Rice

Steamed White, Brown or Red Cargo; Herbed Wild Rice Pilaf;

Pasta

### Potatoes

Mashed, Au Gratin, Baked or Twice-baked Potatoes, Roasted

Organic Quinoa or Couscous

### Sauces

Cabernet-Thyme Demiglace,

Truffled Porcini-Marsala Reduction,

Teriyaki or Hawaiian BBQ

> **Tropical** Fruit Salsa

Pipeline Porter

Rosemary-Citrus Reduction