



EVERY DETAIL. EVERY TIME.

Hau' oli Momona Kumaono ("Happy Sweet Sixteen")

As Katie's friends arrive they will walk down a tiki torch lined driveway, which will set the tone for what's to come. As they approach the house they will walk under a ticki arch reading "ALOHA" and guests will be greeted with grass skirts and leis. Everyone will be directed to the back yard where the party really begins.

A tent with fabric liner will be placed in the back yard to cover the: dance floor, DJ, seating and tiki bar. Ticki Gods, palmetto leaves Adirondack chairs, wooden benches, brightly covered tables, a wooden leaf blade ceiling fan and lots of up lighting will create a Polynesian vibe. There will be no actual cabana, but the looks of the tent will more than make up for this. The idea is to keep things bright and fun. Katie and her friends will be able to dance, mingle and celebrate here, come rain or shine!

Everyone will enjoy some Polynesian inspired fair that will be cooked on the grill to keep with the Polynesian vibe. (Please see below for the menu). The food station and grill will be moved under the porch, in order to keep the space under the tent comfortable for partying. All Service staff will be dressed in Hawaiian shirts and flower leis.

Hors D' Oeuvres will be served from 6:00 – 7:00 pm and Dinner service will start promptly thereafter. The cake cutting is TBD based on the flow and feel of the evening.

Is there anything that needs to be added or modified? Please let me know your thoughts.



CHEF'S GARDEN
Catering & Events

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Hors D' Oeuvres

Seared Hawaiian Tuna with Julienne Snow Peas, Cilantro, Ginger,
and a Hoison Barbecue Sauce

Pepper Seared Beef Sirloin Satays with a Coconut and
Curry Dipping Sauce

Assorted Fresh Rolled Sushi

Dinner

Baby Lettuces with Mango, Almonds, Goat's Cheese and a Citrus
Vinaigrette

Chef Attended Grill Station with Japanese Ono (a white fish) and a
tropical relish and Mixed Petit Skewers with Jumbo Shrimp, Pork Tenderloin,
and Free Range Chicken Served with A Sweet and Sour Sauce

Whipped Taro infused with Lemon Grass, Garlic, and Ginger

Or

Sweet Basmati Rice

Roasted Island Vegetables with a Cilantro and Balsamic Glaze

Fresh Artisan Breads with Herb Whipped Butter

Birthday Cake (to be priced separately)



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