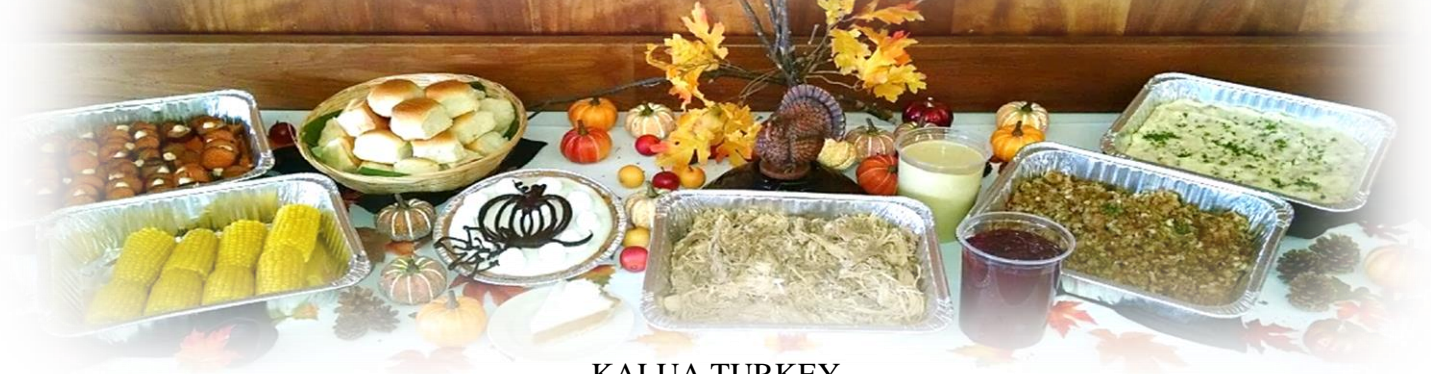


# A HAWAIIAN THANKSGIVING DINNER TO GO “2014”

## DINNER FOR 6 – 8 PEOPLE



### KALUA TURKEY

*Moist boneless shredded turkey with just a hint of keawe smoke flavor*

### PORTUGUESE SAUSAGE/MACADAMIA NUT STUFFING

*Chunks of portuguese sausage, assorted vegetables, herbs, spices & roasted Macadamia nuts, give our stuffing it's bold flavors & unique crunch*

### KALO INFUSED MASHED POTATOES

*Our fresh house made roasted garlic mashed potatoes infused with steamed & diced locally grown kalo*

### GRAVY

*Traditional rich and flavorful turkey gravy*

### ORANGE CRANBERRY SAUCE

*Made by our up and coming culinary students, this cranberry sauce is a perfect complement to your holiday fest*

### CANDIED YAMS

*Chunks of fresh roasted yams smothered with a brown sugar/butter candy sauce, topped with marshmallows and roasted until golden brown*

### FRESH ISLAND GROWN CORN

*Steamed corn on the cob served with a soy/miso butter*

### KING'S HAWAIIAN SWEET BREAD DINNER ROLLS

*King's Hawaiian Sweet Bread, a traditional family favorite*

### HAUPIA PUMPKIN PIE

*A classic pumpkin pie topped with a rich coconut haupia, all in a golden macadamia nut crust*

**\$120 pre-paid by November 17 (while supplies last)**

**To order: Call 734-9484 or email Sally Yamaguchi at [sallyyam@hawaii.edu](mailto:sallyyam@hawaii.edu)**

**Pick up times are: 8am – 10am or 10am – 12pm. November 27, 2014**

**NO REFUNDS AFTER NOVEMBER 17**