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
Pick up times are: 8am – 10am or 10am – 12pm. November 27, 2014
NO REFUNDS AFTER NOVEMBER 17