

Aloha Chicago

ENTERTAINMENT

❁ Hawaiian Luau Pig Roast ❁

\$17.99 per person

Sweet Baby Ray's Pit Roasted Whole Hog GF
Seasoned with island spices and infused with a citrus marinade hickory smoked 'slow and low' over night; served with complimentary mini buns and tortillas

Huli Huli Chicken

Marinated overnight in 'Huli Huli' sauce; a Hawaiian 'street food' classic; grilled on site!

Choice of Three Luau Sides and Salads

Minimum 50 guests

❁ Hawaiian Luau Picnic ❁

\$15.99 per person

'Kalua' Pulled Pork

Hawaiian-style pulled pork; seasoned and wrapped in banana leaves; slow smoked, hand pulled, and served with complimentary mini buns and tortillas

Huli Huli Chicken

Marinated overnight in 'Huli Huli' sauce

Choice of Three Luau Sides and Salads

❁ Aloha Add On ❁

Teriyaki Beef Ka-Bobs

add \$4.99 per person

Pineapple and soy marinated sirloin steak with onions and apples; finished with a teriyaki drizzle

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❀ Luau Sides and Salads ❀

Luau Fruit Salad GF VG

Fresh cut pineapple, honeydew melon, cantaloupe, papaya, strawberries, grapes, blue berries, mandarin oranges, watermelon, and blackberries

Polynesian Chopped Salad GF VG

Chopped romaine, cucumbers, tomato, red onion, granny smith apple, and crunchy lo mein noodle with sesame ginger dressing

Sweet Onion, Cucumber, and Tomato Salad GF VG

(seasonal availability)

Freshly sliced English cucumbers, red onions, and tomatoes with red wine vinaigrette

Big Island Coleslaw VG

Shaved green & red cabbage, sliced green onion, diced pineapple, and mandarin oranges with creamy sweet and tangy dressing

Sweet Ginger-Sesame Slaw VG

Shaved green & red cabbage, julienne carrots, snap peas, red and yellow bell peppers, cilantro, green onions, and sesame seeds with ginger soy vinaigrette

Potato-Mac Salad GF VG

A Hawaiian luau original combining both picnic classics

Island Roasted Potatoes GF VG

A colorful medley of red, sweet, Yukon gold, and purple potatoes with sweet and spicy island seasoning

Island Rice VG

Teriyaki seasoned rice, fresh pineapple, sliced green onions, diced bell pepper, and fresh cilantro

Red Beans & Rice VG

Traditional island recipe with ham and hints of coconut milk

❀ Luau Desserts ❀

\$2.99 per person

Upside Down Pineapple Cupcakes

Coconut Cupcakes

Key Lime Bars

Coconut Chocolate Macadmia Trifle

Fruit Kabobs

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Luau Hors D'oeuvres

three dozen minimum

Coconut Chicken Bites

\$1.00 per piece

Chicken breast marinated in coconut milk tossed with panko bread crumbs and coconut flakes; fried until golden brown served with our Thai chili dipping sauce garnished with sesame seeds and green onions

Hoisin Glazed Chicken Wing

\$2.00 per piece

Jumbo chicken wings fried then tossed in hoisin sauce and garnished with pineapple salsa

Chicken Pineapple Skewer

\$1.50 per piece

Tender chicken, peppers, onions, and pineapple marinated in our house made teriyaki sauce, skewered and garnished with sesame seeds and green onions

Spicy Hawaiian Chicken Sliders

\$2.75 per piece

Smoked pulled chicken with our house made spicy Hawaiian sauce topped with crunchy Asian slaw served on a mini bun

Beef Pineapple Skewer

\$2.50 per piece

Tri-tip sirloin, peppers, onions and pineapple marinated in our house made teriyaki sauce and grilled topped with toasted sesame seeds and green onions

Teriyaki Beef Satay

\$1.50 per piece

Served on a bamboo knot pick with our sweet ginger teriyaki glaze garnished with sesame seeds and fresh chives

Waikiki Meatballs

\$1.00 per piece

House made beef meatballs oven roasted then tossed in Hawaiian inspired barbecue sauce.

Kahlua Pulled Pork Sliders

\$2.75 per piece

Hawaiian-style pulled pork; seasoned and wrapped in banana leaves; smoked for up to 14 hours; hand pulled and served with complimentary mini buns

Bacon Wrapped Pineapple

\$1.50 per piece

Fresh pineapple wrapped with smoked bacon finished with honey jalapeno glaze

Ahi Tuna Poke

\$2.50 per piece

Marinated fresh tuna served on a wonton cup garnished with sesame seeds, green onions and wasabi cream

Coconut Shrimp

\$2.50 per piece

Fresh shrimp dipped in coconut batter, rolled in an aromatic combination of breadcrumbs, coconut, and spice, served with a tasty Thai Chili dipping sauce.

Shrimp and Pineapple Skewer

\$2.50 per piece

Fresh grilled shrimp and pineapple with onion on skewers finished with house made teriyaki sauce.

Citrus Shrimp Ceviche

\$2.00 per piece

Classic shrimp ceviche topped with chipotle slaw served in a wonton cup

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E N T E R T A I N M E N T

Standard Full Bar

\$21.99 per person

Standard Liquors

Smirnoff Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Rum

Johnny Walker Red

Jack Daniels Whiskey

Jim Beam Bourbon

El Jimador Tequila or comparable item

Canyon Road Winery Varietals

Choice of Three Varietals

Chardonnay

Pinot Grigio

Sauvignon Blanc

Merlot

Pinot Noir

Cabernet Sauvignon

Beer

Miller Lite

312 Urban Wheat

Upgraded Beer Selections Available

Non-Alcoholic Beverages and Mixers

Coke

Diet Coke

Sprite

Panna Still Water

Pellegrino Sparkling Water

Schweppes's Club Soda

Schweppes's Tonic Water

Tropicana Orange Juice

Tropicana Cranberry Juice

Tropicana Grapefruit Juice

Dekuyper Triple Sec

Rose's Lime Juice

Rose's Grenadine

Zing Zang Bloody Mary Mix

Mr & Mrs T's Sweet n' Sour Mix

Martini Sweet & Dry Vermouth

Additional Options Available:

Bleu Cheese

Stuffed Olives

Red Bull

Pineapple Juice & Lemonade

Children's Beverages include all non-alcoholic beverages available

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E N T E R T A I N M E N T

❀ Beer, Wine & Soda Bar ❀

\$11.99 per person

Canyon Road Winery Varietals

Choice of Three Varietals

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Cabernet Sauvignon

Beer

Miller Lite
312 Urban Wheat
One Additional Selection from:
Two Brothers Domain DuPage
Two Brothers Sidekick IPA

Upgraded Beer Selections Available

Non-Alcoholic Beverages

Coke
Diet Coke
Sprite
Bottled Water

❀ Specialty Tropical Drinks ❀

\$3.99 per person- Full Bar Package
\$7.99 per person- Beer, Wine, and Soda Bar

❀ Ask Us About... ❀

Professional waitstaff
Interactive and theme food stations
Specialty cocktails, Champagne Toasts, and Wine Service
China, flatware and glassware
Linen napkins and runners
Highboys and lounge furnishings
Centerpieces, floral, décor
Lighting and Audio Visual
Espresso and Gelato Carts