



Hawaiian Luau

Saturday August 28th Only!

In the month of August we let the trade winds take us with our
Culinary Trip around the World
to the Hawaiian Islands.

To create the proper authenticity we will do a typical 'pig in the ground' as described below and therefore this occasion will be a one day event only. **Saturday, August the 28th, at 6:00pm.**

Cost per person for this extravagant lavish buffet will be \$ **38.00** for adults and \$ **20.00** for kids above the age of 10. Below that a plate fee of 6 bucks will apply.

Aloha – Welcome to our Hawaiian Luau

In ancient Hawaii, men and woman ate their meals apart. Also women of all ranks were forbidden by the ancient Hawaiian religion to eat certain delicacies. This all changed in 1819, when King Kamehameha II abolished the traditional religious practices. A feast where the King ate with women was the symbolic act which ended the Hawaiian religious taboos, and the **LUAU** was born.

The favorite dish at these feasts is what gave the luau its name. Young and tender leaves of the taro plant were combined with chicken, baked in coconut milk and called luau. The traditional luau feast was eaten on the floor.

Lauhala mats were rolled out and a beautiful centerpiece made of Ti leaves, ferns and native flowers was laid the length of the mat. Bowls filled with poi, a staple of the Hawaiian diet made from pounded taro root, and platters of meat were set out and dry foods like sweet potatoes, salt, dried fish and meat covered in leaves were laid directly on the clean Ti leaves. Utensils were never used at a **LUAU**; instead everything was eaten with the fingers. Poi of various consistencies got its name from the number of fingers needed to eat it... three fingers, two fingers, or the thickest - one finger poi. These royal **LUAUS** tended to be big. One of the largest ever was hosted by Kamehameha III in 1847. The list of foods prepared included 275 hogs, 480 large calabashes of poi, 3,125 salt fish, 1,820 fresh fish, 2,245 coconuts, 4,000 taro plants and numerous other delicacies.

Luaus today are not as big as those hosted by Hawaiian royalty in the 1800s, but they are a lot of fun and still depict the epic journey of the Polynesian people across the Great Pacific to the lands that were settled along the way, portraying a recognition of their identity, heritage, and destiny, where cultural diversity is celebrated and embraced. It is their history coming alive through melodic lyrics, deep poetry, and enchanting dance, exhibiting a kaleidoscope of vibrant colors and rhythmic beats unique to the Pacific Islands. You will dine on the treasures of Hawaii, Samoa, Raratonga, Fiji, New Zealand, Tahiti and many others of the pacific islands. As you travel from culinary island to island, you will have the opportunity to taste those dishes that are the pride of Polynesia, all reflected in the traditional **HAWAIIAN LUAU**.

The background of the entire page is a vibrant, colorful illustration of a tropical scene. It features several tropical birds, including toucans and parrots, perched on palm tree branches. In the center, there is a large, stylized tiki mask with a wide, open mouth and large eyes. The overall color palette is bright and saturated, with greens, yellows, reds, and blues. The text is overlaid on this background.

What to Expect

The "IMU" is the underground cooking pit or simply the oven used for cooking a LUAU. LUAUS are always held at sunset but preparations for cooking in the "imu" are begun early in the morning of the day of the luau. A large pit is dug in the sand. Kiawe logs are placed in the bottom of the pit and topped with river rocks. A fire is started and after a couple of hours, the hot coals and hot rocks are ready for the next step. The rocks are evened out on the bottom of the pit and moist banana stalks are placed on top followed by a bed of banana leaves to put the pig, chicken and vegetables on.

The pig, sweet potatoes and laulau are placed in the imu and covered with more banana leaves and ti leaves. A mat of woven palm fronds is then placed over the whole affair, then the pit is covered with sand. After 6 to 8 hours of this steam-cooking, the kalua pig is ready. Other foods usually found at a LUAU are poi, chicken long rice, lomi salmon, haupia or coconut custard, sweet potato, salad, fish and rice. A typical luau lasts about 3 hours and by the time it's over you'll have had more than a "Taste of Polynesia."

In our case we will recreate everything close to the original; we will have the LUAU cooked in our La Caja China Box, which was introduced during last Oktoberfest. The unique design of the box allows us to finish the leaf wrapped LUAU package just like the real McCoy in the ground in the islands, 5 to 6 hours or so. To assure everybody can enjoy the event the box will be opened only after all guests have arrived, until such time you will be able to indulge in lavish appetizers, typical Hawaiian Pupu, Fruit concoctions, Hawaiian music will be playing, Lais and garlands will adorn the surroundings and flickering flames of Tiki torches will create a mellow atmosphere (and keep the mosquitoes away!)

For Reservations please call Grace.

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