



# UNCLE'S

## HAWAIIAN GRINDZ

### PLATED EVENTS MENU AND OPTIONS

Menus designed for each guest to have a personal menu, and receive their own meal (no sharing)

#### APPETIZERS

**PICK 1 APP:** \$4.50 per guest

\*Optional Add-Ons, served as platters per table

**PICK 2 APPS:** \$8 per guest

**PICK 3 APPS:** \$11 per guest

#### PLATED DINNER OPTION A

Per person... \$19 Lunch / \$24 Dinner (Guests choose 1 entrée below, with white rice)

\*Each selection comes with a Poly Salad served before the entree

**POLY SALAD:** Pineapple, coconut, carrot, bibb lettuce, passion fruit vin on side

**CHICKEN KATSU:** Breaded chicken, charred corn, coconut flake, tonkatsu drizzle

**KALUA PIG:** Mesquite smoked pork and cabbage, toasted baguette, malt vin aioli, asparagus

**LOCO MOCO:** Grilled burger (medium), mushroom onion gravy, sunny side egg, furikake

**GIOVANNIS SHRIMP:** Grilled garlic butter shrimp, stir fry veggies, sweet chili sauce

#### PLATED DINNER OPTION B

Per person... \$24 Lunch / \$29 Dinner (Guests choose 1 entrée below, with white rice)

\*Each selection comes with a Poly Salad served before the entree

**POLY SALAD:** Pineapple, coconut, carrot, bibb lettuce, passion fruit vin on side

**BARBECUE CHICKEN:** Garlic scallion soy sauce chicken, fried rice, scallion, mac salad

**KALUA PIG:** Mesquite smoked pork and cabbage, toasted baguette, malt vin aioli, asparagus

**BEEF TERIYAKI:** Teriyaki marinated and grilled shaved steak, Asian stir fry veggies, grilled pineapple

**SUKAS SALMON:** Miso glazed salmon, mash sweet potato, asparagus, sake cream sauce

#### PLATED DINNER OPTION C

Per person... \$29 Lunch / \$34 Dinner (Guests choose 1 entrée below, with white rice)

\*Each selection comes with a Poly Salad served before the entree

**POLY SALAD:** Pineapple, coconut, carrot, bibb lettuce, passion fruit vin on side

**ISLAND MIX PLATE:** Barbecue soy sauce chicken and Grilled garlic Shrimp, Asian stir fry veggies

**GUAVA RIBS:** Guava BBQ roasted baby back ribs, spam mac and cheese, toasted sesame

**DA FILET:** Coffee peppercorn filet mignon, grilled to medium, bacon fried rice, tempura asparagus, spicy steak sauce

**WILLYS TUNA:** Sesame crusted rare seared ahi tuna fillet, seaweed salad, wasabi tobiko, black garlic soy sauce

#### DRINK

**NON ALCOHOLIC DRINKS:** Coffee, Tea and Sodas included in per person event price

**CONSUMPTION BAR:** Open Bar with Total Bill based upon what's ordered, Limitations available (i.e. Beer & Wine only)

**CASH BAR:** Guests can order and pay for their own alcoholic drinks

#### DESSERT

\*each guest receives the same pre-selected dessert

**WHIPPED OTAI:** Fresh pineapple and mango layered with coconut cream, topped with crushed mac nut... \$4 per guest

**KANAK ATTACK:** Warm Hawaiian sweet bread and vanilla custard "muffin," house caramel, crushed mac nut... \$4 per guest

**ICE CREAM:** Locally made Jarrettsville Creamery coconut Ice cream (other flavors available)... \$3 per guest

#### SERVICE

**STAFF:** minimum 1 dedicated staff (with support staff), 20% gratuity, minimum \$150 per staff person

**UNCLE'S HAWAIIAN GRINDZ**

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