

FOOD TRUCK CATERING MENU

MEATS

Kalua Pork

Small Pan \$80 / Large Pan \$175

Pork rubbed with red Alaea Hawaiian sea salt, smoked for 24 hours and shredded

Hawaiian Barbacoa

Small Pan \$100 / Large Pan \$225

Beef brisket marinated with our island bbq sauce, smoked for 24 hours and shredded

Pineapple Mojo Chicken

Small Pan \$80 / Large Pan \$175

Chicken marinated in fresh ground pineapple and lime juice with our own herb blend, wrapped in banana leaves, smoked and shredded

Jerk Shrimp Skewers

40 Skewers \$90 / 90 Skewers \$190

Shrimp skewers grilled with our homemade jerk seasoning served over key lime cilantro slaw

Island Style Seared Tuna

Pan \$100 / Large Pan \$230

Yellowfin tuna seared in our sweet and spicy seasoning, sliced and served over our Polynesian slaw

Tuna Poke

Small Pan \$105 / Large Pan \$240

Yellowfin Tuna marinated in sweet soy with sesame seed and scallions

SIDES

Island Style Bean Salad

Small Pan \$50 / Large Pan \$110

Garbanzo and Red Kidney beans with cilantro, red onion, and key lime vinaigrette

Tropical Fruit Salad

Small Pan \$40 / Large Pan \$90

Fresh Papaya, Mango, Pineapple

Key Lime Cilantro Slaw

Small Pan \$40 / Large Pan \$90

Fresh cut Napa cabbage mixed with cilantro and key lime vinaigrette

Island Style Vegetables

Small Pan \$50 / Large Pan \$110

A blend of fresh zucchini, squash, carrots and onion cooked with pineapple, ginger, and island bbq sauce

Coconut Rice

Small Pan \$40 / Large Pan \$90

White rice cooked with coconut milk, onions, and thyme

Smoked Fish Dip

Small Pan \$80 / Large Pan \$175

Fresh fish smoked in-house served with pickled red onions, jalapenos, and crackers

GREENS

Tropical Mixed Greens

Small Pan \$40 / Large Pan \$80

Greens with fresh fruit, plantain chips, and key lime vinaigrette

Polynesian Mixed Greens

Small Pan \$40 / Large Pan \$80

Greens with purple cabbage, shredded carrot, peanuts, red onion, sesame seeds, mandarin oranges, and our sweet soy ginger dressing

SoFlo Salad

Small Pan \$40 / Large Pan \$80

Fresh greens, avocado, plantains, red onions, tomato, fire roasted peppers and a cilantro lime dressing

SAUCES

Sauces – Pint \$10 / Quart \$18

Key Lime Vinaigrette

Polynesian Dressing

Island BBQ

Cilantro Aioli

Caribbean Chili

Chipotle Aioli

Sizing:

Small Pan 20/30 People

Large Pan 40/75