

www.1stluau.com

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Come shopping for fine Hawaiian luau party foods and supplies for Hawaiian-style theme parties. Bringing paradise right to your doorstep.

... PRODUCTS ...

Char Siu Pork

Char Siu Pork is a Chinese specialty food and has been an adopted favorite of the Hawaiians for hundreds of years. You may recognize this as the pork found in fried rice. This pork is marinated for 24 hours in a tangy sauce.



Prior to cooking the pink-colored char siu spices are added to give your meat a great taste and a festive color.

Preparation: Thaw in the microwave or set on your countertop. For heating, double broiler or chafing dishes with sterno flames seem to work the best. Add a few teaspoons of water per pound of meat and steam for 15 to 20 minutes, stirring occasionally. If using a microwave, add a few teaspoons of water per pound of meat and heat for one and half minutes per pound, stirring occasionally. On the stove, add a few teaspoons of water per pound of meat and heat until warm, stirring occasionally. 45 day shelf life chilled and six months frozen.

Kalua-style Meats

Available in Pork, Chicken and Turkey: Kalua-style means that food is cooked for long hours wrapped inside banana, ti or luau leaves. The long cooking time thoroughly saturates the meat with our special spices and guarantees a tender, juicy meal.

Preparation: Thaw in the microwave or set on your countertop. For heating, double broiler or chafing dishes with sterno flames seem to work the best. Add a few teaspoons of water per pound of meat and steam for 15 to 20 minutes, stirring occasionally. If using a microwave, add a few teaspoons of water per pound of meat and heat for one and half minutes per pound, stirring occasionally. On the stove, add a few teaspoons of water per pound of meat and heat until warm, stirring occasionally. 45 day shelf life chilled and six months frozen.



Lau Lau

Lau Lau are luau leaves wrapped around butterfish and meat and/or vegetables, then steamed until tender. It's the Hawaiian-style stuffed cabbage. Our large size lau laus are 11 oz. to 14 oz. each. Keep that in mind when ordering!

Preparation: Thaw on the counter top or in the microwave (usually two minutes for one lau lau). Reheat the lau lau in the microwave for 3 minutes each or use a double broiler or chafing dishes with sterno flames (these seem to work the best) and steam for 15-20 minutes. Storage Instructions: Place in sealed container or plastic bag and keep refrigerated. 45 day shelf life chilled and six months frozen.

Butterfish Lau Lau - butterfish wrapped in taro leaves (11 oz.).

Chicken Lau Lau - chicken and butterfish wrapped in taro leaves (11 oz.).

Combo Lau Lau - pork, chicken, pork fat and butterfish wrapped in taro leaves (14 oz.).

Pork Lau Lau - pork, butterfish and pork fat wrapped in taro leaves (11 oz.).

Pork with Vegetable Lau Lau - pork, butterfish, sweet potato, pork fat, mushroom, carrot and string bean wrapped in taro leaves (14 oz.).

Vegetable Lau Lau - sweet potato, carrot, mushroom and string bean in taro leaves (14 oz.).



Lomi Salmon

Lomi Salmon contains salmon, white onion, green onion and finely chopped tomato in a light, semi-spiced sauce.

Preparation: Lomi Salmon is best when served chilled (add ice cubes one half hour prior to serving). Keep refrigerated, 15 day shelf life chilled.



Luau Leaves

Keep frozen until ready for use. To make your own lau lau or squid/chicken luau dish, simply simmer leaves in coconut milk along with your choice of meats (beef, pork, chicken or seafood) and simmer until leaves fall apart for an island-style meal. Alternatively, use as you would frozen spinach.

Re-freeze up to six months.



Portuguese Sausage

Available in Mild and Hot these sausages are fully cooked and ready to eat.

Portuguese sausage (linguica) is an island favorite for breakfast and a great idea for fundraisers. If you've ever visited the Hawaiian Islands, you're sure to remember this spicy treat.

Preparation: Microwave or if you prefer the outside to be crunchy, sear in a pan on the stove top for 1 - 2 minutes on each side or place on a grill for 1-3 minutes, flipping the sausage once during cooking. Will last up to ten days in refrigerator.



Poi

Poi is pounded (pretty much pulverized) taro root. Poi should be room temperature for serving. The longer you wait with the poi, the more tart the taste. Bubbles will appear in the poi as it sours.

Preparation: To soften frozen poi, add water as directed on the outside of the bag (one cup per pound). Place in microwave and stir every minute or place container in double broiler over stovetop. Use a blender, smoothie maker or hand-held mixer to mash out lumps and make into a paste. You may want to add a little sugar to sweeten this tart food. And yes, it's supposed to be purple in color!

Ti Leaves

To store prior to use keep in refrigerator wrapped in damp bath towel or the original packing cooler box covered with a damp bath towel and chill.

Making ti leaf leis is easiest when the leaves are frozen. Simply braid the frozen leaves. Do not freeze if you plan to use for cooking or other decorations.

Luau Package Deals

Check www.1stluau.com
for our current specials!

Luau package deals are economically priced packages created for various amounts of eaters. We offer packages from 4 - 1,000 people, and have had even larger parties.

*We also have
hand-painted coconuts
for invitations, trophies,
or table centerpieces;
Kukui Nut Leis, fresh
flower leis, luau party
decorations, music and
party suggestions.*

