MAHALO TO OUR SPONSORS!

Presented By:

Hawaiian Electric

Saturday, March 12, 2016
Kapolei High School Plaza

A culinary tasting event featuring Hawai‘i’s favorite chefs and students working together to celebrate the “melting pot” of Hawai‘i.

MEDI A SPONSOR: gokapolei
ABOUT US

Since its inception in 2004, Mālama Learning Center has worked to unify schools, residents, and businesses in West O‘ahu through education that incorporates art, science, conservation, and culture. Mālama Learning Center uses a hands-on approach to learning, preparing its participants for diverse real-world experiences and 21st century careers. Now calling Kapolei High and Camp Pālehua home, Mālama Learning Center has expanded operations and opportunities for people of all ages.

ENTERTAINMENT SCHEDULE

5:00 PM  VIP Reception with Entertainment by David Adler
5:30 PM  Event Begins
5:40 PM  Welcome by Paula Akana
5:50 PM  Performance by Chinagu Eisa Hawai‘i
6:15 PM  Entertainment by Jon Kaina
6:45 PM  Welcome from Mālama Learning Center
7:00 PM  ‘Ahi Poke Bowl Contest and Exhibition
7:30 PM  Meet the Chefs
7:40 PM  Performance by Hālau ‘O Kaululaua‘e
8:00 PM  ‘Ahi Poke Bowl Contest Winners Announced
8:30 PM  Comedy by Augie T!
9:00 PM  Event Ends

CHEFS & MENU

Roy’s Ko Olina: Island ‘Ahi Poke Tartar with Shaved MA‘O Farm Baby Vegetable Shoots
Firehouse: Chamorro Style Kaua‘i Shrimp Patties with Togarashi Aioli and Finadene Sauce
Pono Plates: Grilled Smoked Chicken on Greens with Creamy Ginger Orange Dressing and Slow Braised Miso Kalbi Ribs on Roasted Okinawan Sweet Potato Garlic Mash
La‘ela‘e: Kalua Pork with Barbeque Sauce on Taro Bun and Smoked Meat, Noodles & ‘Ewa Sweet Onion
Wai‘anae High: Beef Sliders on Sweet Roll with MA‘O Farm Greens and Taro Chips
Campbell High: Kalua Pork & Spinach Wontons with Pineapple & ‘Ewa Sweet Onion Salsa
Moanalua High: Paniolo Beef Stew with ‘Ewa Sweet Onion and Herb Bread
Radford High: ‘Ahi Poke Fried Rice
Kapolei High: Pineapple, Banana & Liliko‘i Crumble with Handmade Liliko‘i Whipped Cream
Waipahu High: Coconut Panna Cotta with Pineapple Compote