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Mahalo to our beverage sponsor Lion's Coffee

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Saturday, April 18, 2015
Kapolei High School

CALABASH & COOKS



A culinary tasting event
featuring Hawaii's favorite
chefs and students working
together to celebrate the
"melting pot" of Hawai'i

ABOUT US

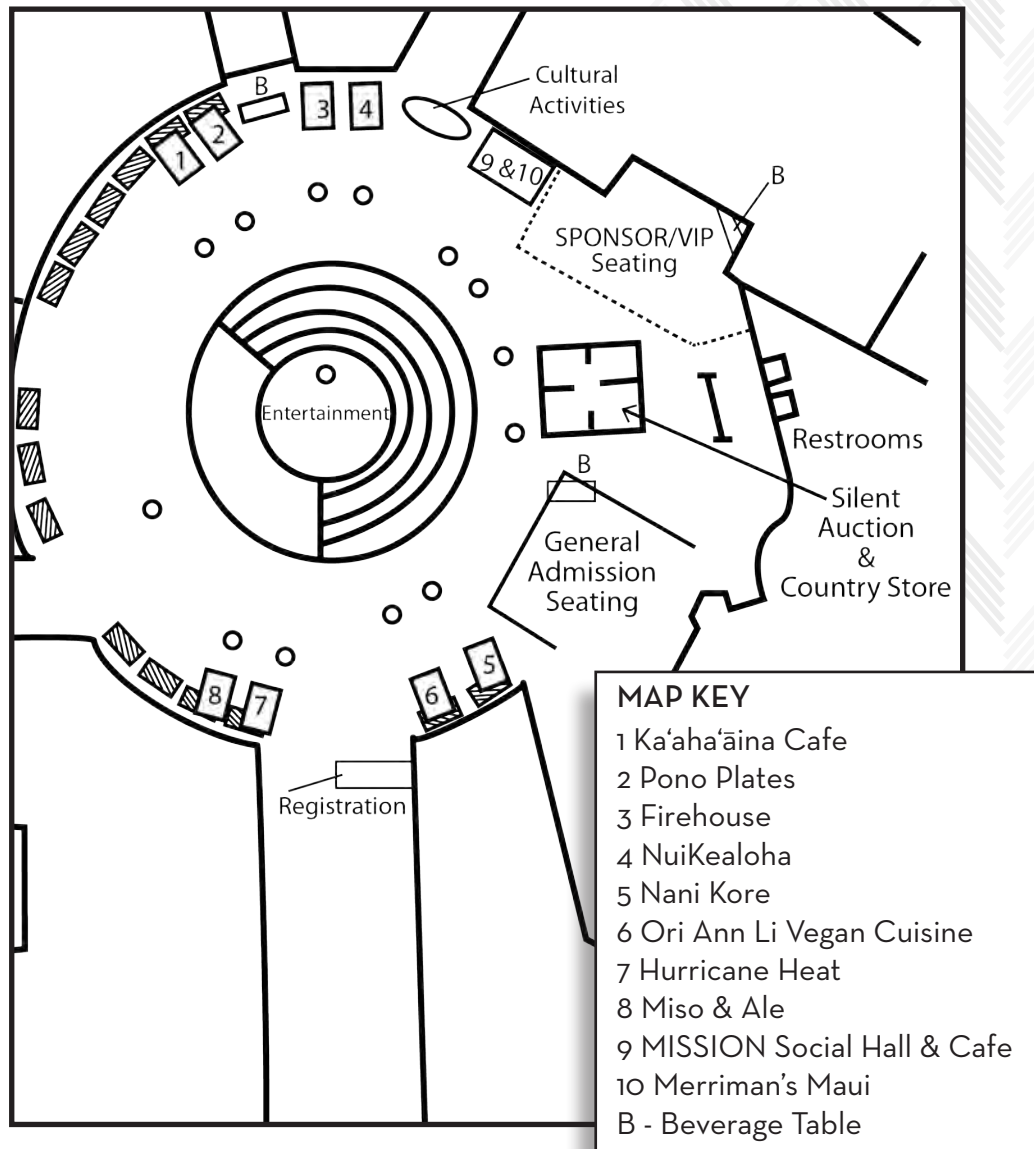


Mālama
Learning
Center

Located in West O'ahu, the Mālama Learning Center (MLC) brings art, science, conservation, and culture together to promote sustainable living throughout Hawai'i and particularly along the Leeward

coast. We do this through education. Please visit our booth and www.MalamaLearningCenter.org to learn more.

EVENT MAP



ENTERTAINMENT SCHEDULE

- 5:00 pm** VIP Reception with entertainment by David Adler accompanied by Stone San Nicolas
- 5:30 pm** Event Begins
- 5:45 pm** Welcome by Paula Akana
- 6:00 pm** Performance by Chinagu Eisa
- 6:15 pm** Entertainment by Wade Cambern
- 6:45 pm** Welcome from Mālama Learning Center
- 7:00 pm** Performance by Shakti Dance Movement & Devi Dance Company
- 7:30 pm** Silent Auction Closes
Performance by Kana'i'a & Friends with Hālau 'O Kaululaua'e & Hālau Nā Maka O Kaululaua'e
- 8:00 pm** Silent Auction Check Out Opens
- 8:30 pm** Event Ends

CHEFS & MENUS

- Ka'aha'aina Cafe** Seared ahi wasabi cream brulee with tatsoi, taro mash and ma'o greens; Warm passion fruit bread pudding
- Pono Plates** Panko-crusted taro cakes with roasted garlic aioli, pico de gallo
Roasted kabocha-kalo soup
- Firehouse** Chicken kelaquen tacos
- NuiKealoha** Kai i'a (fish soup featuring Ho Farms vegetables and fresh island fish)
- Nani Kore** Housemade kimchi salsa served in a tortilla shell, drizzled with a house sriracha aioli
- Ori Ann Li Vegan Cuisine** Taro and vegetable char siu bao
- Kapolei High School "Hurricane Heat"** Sweet 'Ewa onion, anchovy & kalamata olive bruschetta
- Miso & Ale** Pork rafute, roasted garlic eggplant jun, pickled vegetables
- MISSION Social Hall & Cafe** Ni'ihau eland ma po tofu custard, spiced rice
- Merriman's Maui** Wakame-braised local pork belly, okayu, cured yolk butter