

HALA TERRACE BREAKFAST BUFFET

Minimum of 25 guests

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava

80

Seasonal Tropical Fruit

Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, and Honeydew) Seasonal Fruits and Seasonal Berries

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From the Bakeshop

Freshly Baked Croissants, Assorted Danish
Sticky Buns and Assorted Muffins
Served with Sweet Island Butter, Tropical Preserves, Honey

20

Assorted Cereals

Served with Whole and Low Fat Milk

80

From the Chef's Pan

Choice of one:

Farm Fresh Scrambled Eggs*

Egg Casserole with Italian Sausage, Spinach, Mushrooms, Green Bell Peppers & Cheddar Cheese*

Eggs Benedict: Toasted English Muffin, Grilled Canadian Bacon, Hollandaise Sauce*

80

Breakfast Meat

Choice of one:

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage, Pork Sausage Links, or Corned Beef Hash

80

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Effective January 1, 2025, menus & pricing are valid until June 30, 2025. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.



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Minimum of 25 guests

Chef's Specialty

Choice of one:

The Kahala Signature Thin Pancakes with Maple Butter and Macadamia Nuts Hawaiian Sweet Bread French Toast with Coconut Syrup

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Accompaniments

Choice of one:

Griddled Hash Browns

Roasted Red Skin Potatoes with Bell Peppers

Steamed Rice

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Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee Selection of Fine Teas

\$56.00++