

Banquet Menus

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“PUKANA LĀ” – SUNRISE CONTINENTAL BREAKFAST

Minimum of 15 guests

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava



Seasonal Tropical Fruit

Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, and Honeydew)

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Freshly Baked Croissants, Assorted Danish

Cheddar Biscuits and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Honey



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$35.00++

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HALA TERRACE BREAKFAST BUFFET

Minimum of 25 guests

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava



Seasonal Tropical Fruit

Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, and Honeydew)

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Freshly Baked Croissants, Assorted Danish

Sticky Buns and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Honey



Assorted Cereals

Served with Whole and Low Fat Milk



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*



Breakfast Meat

Choice of one:

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



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HALA TERRACE BREAKFAST BUFFET

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



Accompaniments

Choice of one:

Griddled Hash Browns

Roasted Red Skin Potatoes with Bell Peppers

Steamed Rice



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$56.00++

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BREAKFAST/BRUNCH ENHANCEMENTS

Chef's Pan*

- Scrambled Eggs \$9.00++ per person
- Sausage, Egg and Cheese Burrito \$10.00++ each
- Ham and Cheese Quesadilla \$10.00++ each
- English Muffin with Ham, Egg and Cheese \$10.00++ each
- Crispy Bacon with Egg and Sharp Cheddar Cheese on Biscuit \$10.00++ each
- Bacon, Egg, and Cheese Croissant \$10.00++ each
- Vegetarian Casserole with Zucchini, Mushrooms, Eggplant, Tomatoes, Onions & Cheddar Cheese \$12.00++ each
- Roasted Vegetable, Egg and Cheese Burrito \$10.00++ each
- Crispy Potato Casserole with Broccoli, Onion and Portobello Mushrooms \$9.00++ per person
- Choice of Breakfast Meat: Bacon, Ham, Portuguese Sausage or Link Sausage \$10.00++ per person
- The Kahala Signature Thin Pancakes with Maple Butter and Macadamia Nuts \$7.00++ per person
- Hawaiian Sweet Bread French Toast with Coconut Syrup \$7.00++ per person
- Hash Browns or Fried Yukon Gold Potatoes \$10.00++ per person
- Steamed White Rice \$6.00 ++ per person
- Individual Yogurt Cups (Haupia, Guava, Mango, Pineapple) \$4.00++ each *(based on availability)*
- Kahala Signature Bread Pudding with Crème Anglaise \$10.00 per person

Omelette Station*

Minimum of 25 guests

- Ham, Bacon, Sausage, Bay Shrimp, Avocado, Zucchini
- Onions, Mushrooms, Bell Pepper, Tomatoes, Spinach
- Salsa, Cheddar Cheese
- \$26.00++ per person
- Uniformed Chef required at \$200 for Two Hours

Yogurt Station

Minimum of 25 guests

- Greek and Strawberry Yogurt,
- Traditional Bircher Muesli, Granola,
- Dried Apricots, Dried Cranberries,
- Dried Pineapple, Raisins,
- Toasted Coconut
- \$14.00 ++ per person

Bagel Bar

Minimum of 25 guests (based on availability)

- Cold Smoked Salmon, Capers, Cream Cheese,
- Red Onion, Tomato Relish, Avocado, Chopped Egg,
- Assorted Bagels with Toaster
- \$25.00++ per person

Charcuterie Board

Minimum of 25 guests

- Assorted Deli Meat: Salami, Prosciutto, Turkey, Ham
- Assorted Cheese, Assorted Crackers
- \$26 ++ per person

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“HANOHANO”
THE GLORIOUS BRUNCH BUFFET
Minimum of 45 guests

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava



Seasonal Tropical Fruit

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



From the Bakeshop

Kahala Cinnamon Buns Served with Fondant Frosting
Freshly Baked Croissants, Assorted Danish,
Kahala Signature Seasonal Scones and Assorted Muffins
Served with Sweet Island Butter, Tropical Preserves, Honey



Salads

Chinese Chicken Salad with Crispy Wonton Strips
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *
Mixed Greens with Ho Farm Tomatoes, Maui Onions, Cucumber, Carrots,
House Shallot Vinaigrette, Thousand Island, and Honey Mustard Dressing



From the Chef’s Pan

Choice of one:
Farm Fresh Scrambled Eggs *
Eggs Benedict: Toasted English Muffin, Grilled Canadian Bacon, Baby Spinach, Hollandaise Sauce*



Breakfast Meat

Choice of one:
Crispy Bacon, Portuguese Sausage, Lap Cheong
Pork Sausage Links, or Corned Beef Hash

(Continued on next page)

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**“HANOHANO”
THE GLORIOUS BRUNCH BUFFET**

Minimum of 45 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
Malted Waffles with Coconut or Maple Syrup, Grilled Pineapple, and Whipped Cream



Accompaniments

Choice of one:

Griddled Hash Browns, Cheddar Roasted Red Skin Potatoes,
Fried Yukon Gold Potatoes with Pepper and Onions
Steamed Rice



Main Course Dishes

Choice of two:

Steamed Catch of the Day prepared Hong Kong Style (Ginger, Onion, Soy Sauce and Hot Oil) **
Black Pepper Crusted Sirloin of Beef with Grilled Maui Onion
Grilled Catch of the Day with Cucumber and Roasted Tomato Salsa **
Furikake Chicken Bites
Asian Braised Pork Shoulder



Desserts

Kahala Signature Bread Pudding with Chocolate Anglaise
Seasonal Panna Cotta
Kahala Coconut Cake



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$82.00 ++

40% discount for children ages 3-9 and complimentary for children 2 and under

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REFRESHMENT ENHANCEMENTS

Hot Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Regular and Decaffeinated \$95.00++ per gallon
Selection of Fine Teas \$95.00++ per gallon
Hot Chocolate \$95.00++ per gallon

Fruit Juices and Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, Apple, Cranberry, Lemonade \$95.00++ per gallon
Island Iced Tea \$95.00++ per gallon
Fresh Sliced Fruit Infused Water \$38.00++ per gallon
Pineapple, Vanilla & Mint Infused Water \$100.00++ per gallon
Bottled Water: Hawaiian (500 ml) \$5.50++ or (335 ml) \$3.50++ each
Perrier (330 ml) at \$6.50++ each
Assorted Soft Drinks (Coca Cola Products), Oolong Tea or Green Tea \$6.00++ each

Fruit

Whole Fruit: Bananas, Oranges, Apples \$4.50++ each
Individual Yogurt Cups (Haupia, Guava, Mango, Pineapple) \$4.00++ each *(based on availability)*

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REFRESHMENT ENHANCEMENTS

Snacks

- Individually Bagged Potato Chips \$5.00++ each
- Homemade Granola Bars or Homemade Power Bars \$5.00++ each
- Popcorn \$6.00++ per person
- Assorted Nuts \$8.00++ per person
- Tortilla Chips with Guacamole and Salsa \$8.00 ++ per person
- Assorted Finger Sandwiches \$60.00++ per dozen
- Tater Tots topped with Kalua Pork, Cheese Sauce, Sour Cream, Bacon Bits, Tomato, Green Onions & Jalapeno \$8.00 per person
- Roasted Cauliflower with Blue Cheese Dressing \$7.00++ per person
- Chicken Tender with Ranch Dip \$6.00 ++ each
- Maui Style Potato Chips with Smoked Fish Dip \$8.00 per person

From the Bake Shop

- Gluten Free Muffins: Cranberry Orange Muffins and Chocolate Walnut Muffins \$52.00++ per dozen
- Freshly Baked Cinnamon Buns \$49.00++ per dozen
- Assorted Muffins \$49.00++ per dozen
- Freshly Baked Cheddar Biscuits \$49.00++ per dozen
- Freshly Baked Croissants and Danish \$49.00++ per dozen
- Macadamia Nut Brownies or Butterscotch Blondies \$49.00++per dozen
- Lilikoi or Lemon Bars \$40.00++ per dozen
- Assorted French Pastries \$49.00++ per dozen
- Assorted Cookies \$42.00++ per dozen
- Chocolate Dipped Strawberries \$54.00++ per dozen
- Individual Bittersweet Chocolate Mousse \$60.00++ per dozen
- Kahala Signature Seasonal Scones \$49.00++ per dozen
- White Chocolate Mousse with Roasted Pineapple \$65.00++ per dozen
- Assorted Cup Cakes \$65.00 ++ per dozen
- French Macarons \$65.00++ per dozen (minimum order of 2 dozen)
- Truffle Pops \$65.00++ per dozen
- Cotton Cheesecake: Green Tea or Plain \$49.00++ per 8" pie

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“HO‘OKŌ”
EXECUTIVE LUNCHEON BUFFET
Minimum of 45 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Served with French Dressing, Thousand Island Dressing, and House Shallot Vinaigrette
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing*
Potato Salad Seafood Pasta Salad Maui Style Potato Chips



Soup

Choice of: Fish Chowder, Fresh Tomato Basil or Chicken Pasta



Your Choice of Bar:

#1

Create your own Sandwich Bar

Roast Beef, Ham, Smoked Turkey
Provolone, Swiss, and Sharp Cheddar Cheese
White Bread, Multi-Grain Roll, Brioche Roll

#2

Create your own Burger Bar *(choice of 3)*

Hamburgers*, Grilled Portobello Mushrooms,
Grilled Chicken Breast or Grilled Catch of the Day**
Assorted Cheese and Brioche Roll

Condiments

Served with Pickles, Sliced Maui Onions, Sliced Tomatoes, Lettuce Leaves, Olives,
Avocado Spread, Stone Ground Mustard, and Herb Mayonnaise



Desserts

Devil’s Food Cake Vanilla Cream Puffs Seasonal Tropical Fruit



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee and Selection of Fine Teas

Sandwich Bar \$56.00++ or Burger Bar \$62.00++

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“HO‘OKŌ”

EXECUTIVE LUNCHEON BUFFET

Minimum of 45 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Served with Kahala Signature Celery Seed Dressing, Buttermilk Ranch Dressing, and Asian Sesame Seed Dressing

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing*

Chinese Chicken Salad with Crispy Wonton Strips

Tomato, Buffalo Mozzarella, Fresh Basil and Balsamic Drizzle



Pizza Bar

Choice of four:

Hamakua Mushroom Pizza

Roasted Hamakua Mushrooms, Onions, Roasted Garlic Cloves, Olives & Mozzarella Cheese

Shrimp Scampi Pizza

Garlic Shrimp with White Wine Cream Sauce, Garlic Spinach, Mozzarella Cheese and Parmesan Cheese

Classic Pepperoni Pizza

Mozzarella Cheese and Parmesan Cheese

Kahala Ultimate Meat Pizza

Ham, Bacon, Italian Sausage, Mozzarella Cheese and Parmesan Cheese

Roasted Chicken Alfredo Pizza

White Wine Cream Sauce, Mozzarella Cheese and Parmesan Cheese



Desserts

Strawberry-Guava Tapioca Cups

New York Cheesecake

Seasonal Tropical Fruit



Beverages

Freshly Brewed Signature Kahala Kona Blend Coffee and Selection of Fine Teas

\$68.00++

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**“PALEKAIKO”
PARADISE LUNCHEON BUFFET**

Minimum of 45 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Served with Kahala Signature Celery Seed Dressing, Thousand Island Dressing, Asian Sesame Seed Dressing,

Lomi Lomi Salmon**

Futo Maki Sushi and Inari Sushi, Ginger and Soy Sauce

Chinese Chicken Salad with Crispy Wonton Strips

Potato Salad

Wok Fried Eggplant

Watercress and Bean Sprout Salad



From the Chef’s Pan

Choice of three:

Grilled Beef with Onions, Peppers and Cilantro

Seared Chicken, Oven Roasted Tomato, Mozzarella, and Basil

Sautéed Catch of the Day with Citrus Tapenade **

Wok Fried Lemongrass Pork with Onions and Mushrooms

Seafood with Farfalle Pasta, Garlic Zucchini Cream



Accompaniments

Three Onion Fried Rice (Caramelized Onion, Fried Shallot, Green Onion)

Herb Roasted Potato Medley of Yukon, Red Bliss, and Sweet Potato

Green Beans with Sausage and Fennel

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**“PALEKAIKO”
PARADISE LUNCHEON BUFFET**
Minimum of 45 guests

Desserts

Devil’s Food Cake
Marble Cheesecake
Pineapple White Chocolate Mousse Verrine
Seasonal Tropical Fruit



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$72.00++

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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Appetizers and Salads

Tomato Cucumber Salad

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Kahala Signature Celery Seed Dressing, Thousand Island Dressing and House Shallot Vinaigrette

Salmon, Tofu & Watercress Salad

Pineapple Coleslaw

Wok Fried Egg Plant



From the Chef’s Pan

Choice of three:

Macadamia Nut Crusted Island Catch of the Day with Asian Rémoulade ** (subject to market availability)

Braised Beef with Red Wine and Mushrooms

Oven Roasted Chicken Breast with Rosemary Scented Jus

Penne Pasta with Tomatoes, Asparagus, Pine Nuts, Basil, Olive Oil and Garlic

Guava BBQ Sauce St. Louis Ribs



(Continued on next page)

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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Accompaniments

Stir-Fried Market Fresh Vegetables
Roasted Garlic Rice
Roasted Butternut Squash Mashed Potatoes



Desserts

Seasonal Tropical Fruit
Coconut White Truffle Pops
Guava Chiffon Cake
Pineapple Tart



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$70.00++

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PLATED LUNCHEON MENUS

Minimum of 15 guests

REFRESHING TASTES

First Course

Ho Farm Tomatoes with Cucumbers, Sliced Red Onions, and Endives
Buffalo Mozzarella, Basil Pesto Sauce, Balsamic Reduction
Garnished with Focaccia Crostini



Main Course

Citrus Chicken Breast Stuffed with Spinach, Boursin Cheese, and Pine Nuts
Glazed Baby Carrots, Potato Puree and Truffle Scented Jus



Dessert

Vanilla Cotton Cheesecake
Drizzled with Local Honey, Garnished with Fresh Berries



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$70.00++

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PLATED LUNCHEON MENUS

Minimum of 15 guests

A CREATIVE PALATE

First Course

Citrus Poached Pears
Mixed Greens, Bleu Cheese and Toasted Pecans



Main Course

Grilled Catch of the Day, Marinated Tomato, Cucumber, Maui Onion, Garlic Shrimp Beurre Blanc**
Wild Mushroom Mash and Roasted Asparagus
(fish subject to market availability and pricing***)



Dessert

Valrhona Chocolate Mousse Cake
with Caramel Sauce, Garnished with Black Sesame Clusters



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$75.00++ ***

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A LA CARTE PLATED LUNCHEON MENUS

*Minimum of 15 guests
All Lunches include Lavosh and Rolls*

Appetizers

Lump Crab Cakes

Bouquet of Mixed Greens, Roasted Garlic Rémoulade

\$25.00++



Seared Scallop, Pancetta Braised Kale, White Bean Puree, Brown Butter Vinaigrette

\$26.00++

Soup

Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Caprese Soup with Fresh Mozzarella Cheese (served hot)

Pesto & Balsamic Reduction

\$13.00++



Coconut Pumpkin Soup (served cold)

\$13.00++



Seafood Chowder with Taro and Ogo

\$19.00++

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A LA CARTE PLATED LUNCHEON MENUS

Minimum of 15 guests

All Lunches include Lavosh and Rolls

Salads

Traditional Caesar Salad with Baby Romaine Leaves *

\$13.00++

☎

Baby Romaine and Charred Corn Salad
Candied Bacon Ranch and Bleu Cheese Dressing

\$15.00++

☎

Chinese Chicken Salad with Crispy Wonton Strips

\$14.00++

☎

Spinach, Mushroom, and Belgian Endive Salad

Served with Warm Bacon Vinaigrette

\$15.00++

☎

Mixed Greens with Avocado, Strawberries, Toasted Walnuts,
Feta Cheese, Drizzled with Champagne Vinaigrette

\$16.00++

☎

Ho Farm Tomatoes with Cucumbers, Sliced Red Onions, and Endives
Buffalo Mozzarella, Basil Pesto Sauce, Balsamic Reduction
Garnished with Focaccia Crostini

\$16.00++

☎

Grilled Shrimp and Manoa Lettuce, Ho Farm Tomatoes, Olives, and Red Onions

Shiso Garlic Anchovy Yuzu Dressing

\$26.00++

☎

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A LA CARTE PLATED LUNCHEON MENUS

*Minimum of 15 guests
All Lunches include Lavosh and Rolls*

Seafood Entrée

Sautéed Fresh Catch of the Day with Crab Macadamia Nut Crust **
Potato Puree, Roasted Mushroom Ragout, Ogo Tomato Butter
(fish subject to market availability and pricing***)
\$45.00++ ***



Smoked Salmon Fillet, Melted Tomato Butter Sauce, Capers, Olives **
Hapa Rice, Sauté Fresh Vegetables
\$45.00++



Seared Chilean Sea Bass, Chili Soy Sauce (fish subject to market availability)**
Choi Sum, Shiitake Mushrooms, Ginger
Green Onion and Cilantro Rice
\$68.00++



Meat and Poultry Entrée

Oven Roasted Chicken Breast with Rosemary Scented Jus
Pancetta Mashed Potatoes and Asparagus
\$45.00++



Broiled New York Steak with Port Demi Glace *
Herb Buttered French Beans and Caramelized Maui Onion Roast Fingerling Potatoes
\$58.00++



Filet Mignon with Bourguignon Sauce and Atlantic Lobster Tail with Lemon Tarragon Butter *
Broccoli Florets and Blue Cheese Gratin
\$70.00++



(Continued on next page)

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A LA CARTE PLATED LUNCHEON MENUS

*Minimum of 15 guests
All Lunches include Lavosh and Rolls*

Desserts

Fresh Mixed Berry Tart with Mango Coulis and Coconut Cream



Kona Coffee Tiramisu with Chocolate Sable Crumbles and Coffee Gel



Lilikoi Meringue Tart with Tropical Fruits and Macadamia Nut Crisp



Passion Fruit Panna Cotta with Fresh Berries and Coconut Shortbread



Chocolate Tart, Matcha Cream and Cocoa Nib Crisp



Guava Chiffon Cake with Tropical Fruits and Raspberry Coulis



Tropical Sorbet, Macadamia Nut Tuile, with Fresh Fruit



New York Cheesecake with Seasonal Fruits and Guava Coulis



Kahala Coconut Mousse Cake with Pineapple and Red Fruit Coulis

Tropical Sorbet (Guava, Coconut or Mango) with Coconut Shortbread, Garnished with Fresh Fruits

All Desserts

\$26.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
and Selection of Fine Teas

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A LA CARTE RECEPTION ITEMS

BUTLER PASSED COLD HORS D'OEUVRES

Greek Olive Tapenade
 Ahi Poke on Crispy Won Ton Chip**
 Smoked Salmon with Cream Cheese and Caper Aioli on Crispy Baguette**
 Roast Chinese Duck with Cilantro and Hoisin Sauce on Crostini
 Crab Meat Salad with Avocado on Endive Leaf
 Big Island Goat Cheese, Honey Pear, Roasted Macadamia Nut on Baguette
 Smoked Salmon Mousse, Salmon Roe & Dill on Cucumber
 \$600.00++ per selection of 100 pieces

Lobster Medallion with Roasted Tomato on Crostini
 \$800.00++ per selection of 100 pieces

DISPLAYED HOT HORS D'OEUVRES

Crispy Shrimp and Pork Gau Gee with Sweet Chili Sauce
 Roasted Mushrooms with Melting Brie and Sun Dried Tomatoes
 Crab Cakes with Sweet Chili Sauce
 Deep Fried Spring Rolls with Plum Sauce
 Pot Stickers with Green Onion Ponzu Sauce
 Kalua Pig Quesadillas with Guacamole and Tomato Salsa
 Cajun Shrimp Wrapped with Maple Bacon
 BBQ Chicken Skewers with Honey Mustard Aioli
 Fried Vegetarian Samosa
 Crispy Corn Fritters with Lemon Yogurt Dipping Sauce
 Crispy Fried Truffle Corn Croquette
 Braised Short Rib Tempura with Kalbi Jus Drizzle
 White Bean and Kale Quesadillas with Guacamole, Tomato Salsa & Monterey Jack Cheese
 Blackened Shrimp with Avocado Baguette
 \$600.00++ per selection of 100 pieces

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BANQUET SPECIALTIES

Ahi Sashimi **

Soy-Mustard Sauce and Sliced Ginger
Serves approximately 25 guests
Market Price

Display of International and Domestic Cheeses

Grapes, Lavosh, Sliced Baguettes, and Crackers
Serves approximately 45 guests
\$375.00++ full order

Display of Gourmet Fresh Market Vegetables and Naan Bread

Bacon Avocado Ranch Dip,
Carrot Hummus and Spicy Edamame Dip
Serves approximately 25 guests
\$220.00++ full order

Seasonal Tropical Fruit

Serves approximately 25 guests
\$205.00++ full order

Seafood Tower

Shrimp Cocktail, Mussels, Clams, Lobster Tails *
Ahi Sashimi, Hamachi Sashimi, Salmon Sashimi **
Cocktail Sauce, Lemon, Lime, Ponzu Sauce, Shoyu and Wasabi
Serves approximately 25 guests
\$850.00++

Bruschetta Bar

Roasted Tomatoes, Balsamic Shallots, Tomato Coulis, Tomato Confit, Pesto,
Prosciutto, Smoked Turkey, Mortadella, Manchego, Brie, Goat Cheese,
Spanish Olive Oil, Assorted Grilled Breads
Serves approximately 25 guests
\$385.00++

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ASSORTED PLATTERS

Asian Platter

Char Siu Pork with Soy Mustard Sauce
House Made Shrimp Spring Rolls with Sweet Chili Sauce
Mochiko Chicken
BBQ Chicken Summer Roll with Peanut Sauce
Serves approximately 25 guests
\$280.00++ per platter

Assorted Sushi Platter **

California Roll, Spicy Ahi,
Futo Maki Sushi, Inari Sushi
Ahi, Salmon and Hamachi Nigiri
Ginger, Soy Sauce
Serves approximately 25 guests
\$385.00++ per platter

Sliders on Brioche Roll

Minimum order of 25 pieces

Braised Pork Belly with Pickled Vegetables and Chili Aioli
Beef with White Cheddar Cheese, Bacon and Horseradish Kabayaki Cream
Grilled Tomato with Avocado and Goat Cheese
Grilled Portobello Mushroom with Avocado
Crispy Shrimp, Lettuce and Asian Remoulade
\$8.00 ++ each

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CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Garlic Roasted Rack of Lamb *

Fresh Herbs and Mango Mint Chutney

Serves approximately 8 guests \$125.00++

Garlic Citrus Whole Roasted Turkey

Herb Gravy, Coconut Cranberry Sauce, and Mini Rolls

Serves approximately 30 guests \$350.00++

with Bacon Parmesan Stuffing add \$97.00++

Chinese Style Roast Pork

Steamed Buns and Plum Sauce

Serves approximately 20 guests \$385.00++

Any of the above selections with Asian Style Wok Fried Noodles add \$8.00 ++ per person

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CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Roasted Striploin of Beef *

Sauce Béarnaise, Black Pepper Sauce, and Mini Rolls

Serves approximately 40 guests \$650.00++

Prime Rib of Beef *

Assorted Mustards, Horseradish Cream, and Mini Rolls

Serves approximately 30 guests \$1,200++

Guava Wood Smoked Prime Rib of Beef *

Soy Ginger Aioli, Caramelized Sweet Onion and Mini Rolls

Serves approximately 30 guests \$1,200.00++

Whole Beef Tenderloin *

Sauce Bearnaise, Green Peppercorn Sauce, Mini Rolls

Serves approximately 16 guests \$650.00++

Whole Chinese Roasted Pig

Steamed Buns, Plum Sauce, and Chili & Onions

Serves approximately 80 guests \$2,500.00++

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COOKING AND THEME STATIONS

Uniformed Chef required at \$200 for Two Hours

Minimum of 45 guests

Create Your Own Salad Bar

Romaine Hearts and Mixed Greens with Fresh Mozzarella and Ho Farm Tomatoes

Diced Avocado, Cucumber, Maui Onions, Carrots, Sprouts, Grated Aged Parmesan Cheese & Garlic Croutons,
Roasted Pumpkin, Roasted Beets, Diced Tofu, Walnuts, Pumpkin Seeds, Roasted Corn, Diced Ham, Bacon Bits

Shallot Vinaigrette, Ranch Dressing, and Champagne Vinaigrette

\$27.00++ per person

Pre-Made Salads

Roasted Beet & Vegetable Salad

Roasted Beets, Roasted Cauliflower,
Roasted Root Vegetable Salad,

Candied Walnuts & Wasabi Agve Vinaigrette

\$12.00++ per person

Green Papaya Salad

Shredded Papaya, Boiled Shrimp,
Mint, Cilantro, Roasted Peanuts

Thai Salad Dressing

\$10.00++ per person

Fingerling Potato Salad

Green Beans, Shredded Red Onions,
Toasted Almonds

\$8.00++ per person

Beach House Salad

Avocado, Sprouted Quinoa, Ho Farm Tomatoes,
Roasted Kabocha, Grilled Kahuku Corn, Roasted Beets,
Radish Garnish, Ho Farm Tomato Vinaigrette

\$12.00++ per person

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COOKING AND THEME STATIONS

Uniformed Chef required at \$200 for Two Hours

Minimum of 45 guests

French Fry Station

French Fries with Ketchup

Garlic French Fries

Truffle Parmesan Cheese Fries

\$17.00 ++ per person

Cold Soba Noodle Platter

Shredded Lettuce, Japanese Cucumber,

Fish Cake, Sliced Eggs, Green Onions

Soba Sauce

\$6.00 ++ per person

Pasta Station (choice of two):

Fafale (Bow Tie Pasta) with Chicken Pesto Cream

Penne Pasta with Italian Sausage and Marinara Sauce

Fusilli Primavera

\$26.00 ++ per person

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COOKING AND THEME STATIONS

Uniformed Chef required at \$200 for Two Hours

Minimum of 45 guests

Poke Bowl Station “Kahala Style” **

Ahi Poke with Crab Meat, Avocado, Spicy Mayo, Cucumber and Furikake

Wasabi Ponzu Salmon Poke with Kaiware Sprouts, Maui Onion and Wakame

Kimchi Tako Poke with Cucumber, Green Onion and Daikon

Vegetarian Poke with Assorted Mushroom, Tofu and Edamame

Steamed White Rice

\$37.00++ per person

International Rice Station

Braised Pork Belly, Lap Cheong Fried Rice

Shimeji Mushroom & Asparagus Risotto

Seafood Kamameshi Seasoned Rice

\$28.00++ per person

Hoku’s Signature Station with Chef

Outdoor Functions Only

Ahi Musubi,

Crab Namasu & Asian Remoulade

\$24.00++ per person

B.B.Q. Station with Chef

Outdoor Functions Only

Choice of two proteins:

Grilled Catch with Butter Sauce, Pulehu Beef with Red Wine Sauce*,

BBQ Rubbed Island Chicken, Guava BBQ Sauce Baby Back Ribs*,

Andouille Sausage or Bratwurst Sausage

Grilled Seasonal Vegetables

\$42.00++ per person

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CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Minimum of 45 guests

Kahala Street Taco Station

Choice of three:

Tender Braised Marinated Sirloin of Beef,

Kalua Style Pulled Pork,

Maui Lager Beer Battered Mahi Mahi,

Assorted Sautéed Mushrooms with Maui Onions & Zucchini

Grilled Chicken Breast Marinated with Smokey BBQ Dry Rub

with

Warm Corn and Flour Tortillas

Condiments:

Pico De Gallo

Cilantro

Pickled Red Onions

Guacamole

Cojith Cheese

Cilantro Cremma

Lime Wedges

\$33.00++ per person

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COOKING AND THEME STATIONS

Uniformed Chef required at \$200 for Two Hours

Minimum of 45 guests

Tempura Station with Chef (outdoor events only)

Shrimp

Sweet Potato, Asparagus, Onion,

Kabocha Pumpkin, Carrots

Tempura Dipping Sauce

\$38.00++ per person

Sushi Bar with Chef **

(6 pieces per person)

Maguro, Tuna

Ebi, Shrimp

Tako, Octopus

Shake, Salmon

Hamachi, Yellowtail

Ikura, Salmon Roe

Masago, Smelt Roe

Spicy Tuna Roll

California Roll (Crab, Avocado, Cucumber)

\$48.00++ per person

Noodle Station with Chef

Noodles: Soba, Rice Noodle, Ramen

Soup Base: Tamari Soy Base Broth, Vegan Curry Scented Broth

Vegetables: Baby Bok Choy, Fresh Shiitake Mushrooms, Enoki Mushrooms,

Mustard Greens, Snow Peas, Won Bok, Bean Sprouts

Condiments: Gobo, Menma, Fish Cake, Fried Tofu, Charred Spring Onions, Chinese Parsley, Basil, Lime

\$32.00++ per person

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COOKING AND THEME STATIONS

*Uniformed Chef required at \$200 for Two Hours
Minimum of 45 guests*

Sorbet and Ice Cream Station

Your choice of two:

Ice Cream: Chocolate, Vanilla, Coffee, Macadamia Nut, or Strawberry

Sorbet: Mango, Lilikoi, Coconut, Lychee or Guava

Served with Chopped Macadamia Nuts, Fresh Berries, Brownies

Caramel Sauce, Chocolate Sauce, Red Fruit Coulis, and Fresh Whipped Cream

\$30.00++ per person

Mini Cup Cake Station

Cake: Chocolate, Vanilla, Red Velvet, Strawberry or Guava

Frosting: Coconut, Lilikoi, Chocolate, Coffee or Vanilla

\$26++ per person

Pastry Stations

(no substitutions)

Rome

Amaretto Baba Espresso Tiramisu

Chocolate Budino

Fromage Blanc Cheese Panna Cotta

Chocolate Raspberry Torta

Biscotti

\$28.00++ per person

Paris

Gateau Opera

Lemon Madelines

French Apple Tarts

Eclairs

Mille-Feuille

\$28.00++ per person

Tokyo

Green Tea Cream Puff

Black Sesame Panna Cotta

Sweet Potato Tart

Earl Grey Yuzu Chocolate Tart

Marsalla Castella

\$28.00++ per person

Hawaii

Haupia

Guava Chiffon Cake

Hawaiian Lilikoi Tart

Pineapple Carrot Cake

Lihing Strawberry Tapioca

\$28.00++ per person

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PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

THE PERFECT FLAVORS

First Course

Blue Crab Cake

Pickled Watermelon and Watermelon Radish

Micro Greens



Main Course

Oven Roasted Pepper Crusted Beef Tenderloin, Sauce Diane

Prosciutto Potato Puree

Herb Buttered French Beans and Hamakua Mushrooms



Dessert

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple and Coconut Shortbread Crumbles



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$93.00++

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PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

THE MAGNUM PLATED DINNER

First Course

Ahi Tataki **

Yuzu Miso Sauce, Tomato and Jalapeno Salsa



Second Course

Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette
Marinated Shaved Fennel, Orange & Grapefruit Supreme



Main Course

Roasted Tenderloin of Beef * and

Feuil De Brick Wrapped Catch of the Day **

Caramelized Onion Roast Fingerlings and Asparagus with Red Wine Demi and Tarragon Caper Butter
(fish subject to market availability and pricing***)



Dessert

Raspberry Panna Cotta with Lychee

Fresh Berries and Toasted Almonds



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$108.00++ ***

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PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

A CULINARY BLENDING

First Course

Trio of Ahi **

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade,
and Ahi Poke on Shiso Leaf

»

Second Course

Citrus Poached Pears

Mixed Greens, Bleu Cheese, and Toasted Pecans

»

Main Course

Seared Tenderloin of Beef, Asian Tomato Relish and North Shore Style Garlic Shrimp*
Mashed Potatoes and Butter Bok Choi

»

Dessert

Valrhona Chocolate Mousse Cake with Caramel Sauce
Garnished with Black Sesame Clusters

»

Petit Four Sec

»

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$114.00++

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PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

A PERFECT PAIRING

First Course

Crispy Garlic & Pepper Shrimp Served with Mixed Greens
Drizzled with Creamy Maui Onion Dressing

∞

Second Course

Pan-Seared Catch of the Day with Olive Oil Marinated Tomatoes, Sautéed Garlic Spinach **

∞

Main Course

Duet of Filet Mignon, Madeira Sauce and Baked Half Maine Lobster with Macadamia Nut Butter *
Roasted Root Vegetables with Pumpkin Seeds and Herb Mashed Potatoes

∞

Dessert

Green Tea Cotton Cheesecake
Drizzled with Local Honey and Garnished with Fresh Berries

∞

Petit Four Sec

∞

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$128.00++

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Soup

Caprese Soup with Fresh Mozzarella Cheese
Pesto and Balsamic Reduction (served hot)

\$13.00++



Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Coconut Pumpkin Soup (served cold)

\$13.00++



Cream of Hamakua Mushroom Soup

\$14.00++



Cold Creamy Winter Roasted Butternut Squash Soup
Topped with Crème Fraiche and Frizzled Leeks

\$14.00++



Hot Creamy Winter Roasted Butternut Squash Soup
Topped with Crème Fraiche and Frizzled Leeks

\$14.00++



Maine Lobster Bisque, Garlic Crostini (served hot)

\$26.00++

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Appetizers

Toasted Quinoa Crusted Salmon, Couscous Salad, Bell Pepper, Red Onion, Basil, Cilantro **

\$24.00++



Trio of Ahi **

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade, and Ahi Poke on Shiso Leaf

\$32.00++



Salmon Gravlax with Caviar Cream and Endive Salad **

\$24.00++



Sushi and Sashimi Platter **

Ahi and Hamachi Sashimi, California Roll

\$32.00++



Seared Day Boat Scallop Garnished with Caviar

Fried Basil, Pickled Watermelon and Watermelon Radish, Micro Greens, Lime and Lemongrass Oil

\$30.00++



Sautéed Hudson Valley Foie Gras, Vanilla and Lemongrass Infused Grapes

Toasted Buttery Brioche, Lehua Honey Balsamic Reduction

\$29.00++



Roasted Big Island Baby Abalone with Grilled Pineapple Salsa

Salt Pickled Cucumber and Soy Wasabi Aioli

\$29.00++



Tako Sampler

Miso Tako, Crispy Fried Tako with Asian Remoulade and Smoked Tako

\$32.00++

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Salads

Baby Romaine and Charred Corn Salad
Candied Bacon, Ranch and Bleu Cheese Dressing
\$15.00++



Spinach, Mushroom, and Belgian Endive Salad
Served with Warm Bacon Vinaigrette
\$15.00++



Citrus Poached Pears with Mixed Greens
Bleu Cheese and Toasted Pecans
\$16.00++



Ho Farm Tomatoes with Cucumbers, Sliced Red Onions, and Endives
Buffalo Mozzarella, Basil Pesto Sauce, Balsamic Reduction
Garnished with Focaccia Crostini
\$16.00++



Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette
Yuzu Marinated Shaved Fennel, Orange and Grapefruit Supreme
\$17.00++



Romaine and Kale Caesar Salad
Hawaiian Sweet Bread Croutons, Ho Farm Tomatoes, Lemon with Roasted Garlic Dressing
\$17.00++



Crispy Garlic and Black Pepper Shrimps
Served with Mixed Greens and Drizzled with Creamy Maui Onion Dressing
\$26.00++



Pickled Watermelon Salad (*seasonal item, available in the summer only*)
Feta Cheese Crumbles, Micro Greens and Crushed Pistachios with Lemon Grass Ginger Vinaigrette
\$18.00++

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Intermezzo

Guava Sorbet with Prosecco

Raspberry Sorbet with Sparkling Rose

Citrus Sorbet with Compressed Apples and Mint

\$12.00++

Entrée

Seafood

Kiawe Smoked Atlantic Salmon (fish subject to market availability) **

Crispy Latke, Asparagus, Lomi Tomato, Bearnaise Sauce

\$45.00++



Grilled Jumbo Scallops and Shrimp with Morel Risotto *

Garlic Anchovy Sauce

\$52.00++



Sautéed Chilean Sea Bass **

Wok-Fried Choi Sum, Ginger Onion Sauce, and Fried Onion, Shallot Rice

(fish subject to market availability)

\$68.00++



Pan Seared Catch of the Day **

Ginger Onion Tomato Pesto Sauce, Sautéed Asian Vegetables and Hapa Rice, Drizzled with Beurre Blanc Sauce

\$45.00++

(Continued on next page)

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Meat and Poultry

Sous Vide Breast of Chicken

Carrot, Leek & Ginger Mashed Potatoes and Sauté Garden Vegetables

\$45.00++



Oven Roasted Chicken Breast with Rosemary Salt

Asparagus and Pancetta Bacon Mashed Potatoes

\$45.00++



Sautéed Free Range Chicken with Chicken Truffle Jus

Fingerling Potatoes and Roasted Cauliflower

\$45.00++



Burgundy Braised Beef Short Rib *

with Fingerling Potatoes and Sautéed Root Vegetables

\$56.00++



Domestic Lamb Chops *

Potato Leek Gratin, French Beans, Mustard Shallot Sauce

\$64.00++



Filet Mignon *

Sautéed Baby Carrots and Baby Corn, Blue Cheese Mashed Potatoes and Port Wine Sauce

\$68.00++

(Continued on next page)

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Combination Entree

Sautéed Chicken Breast and Fresh Island Catch of the Day, Sun Dried Tomato Cream **

Shiitake Risotto and Asparagus

(fish subject to market availability and pricing ***)

\$52.00++ ***



Filet Mignon and North Shore Style Shrimp *

Roasted Baby Yukon Potatoes and Butter Bok Choi

\$69.00++



Filet Mignon, Red Wine Sauce and Lobster Tail, Asian Remoulade *

Coconut Sweet Potato Puree, Green Asparagus

\$69.00++



Duet of Sous Vide Breast of Chicken, Wild Mushroom Jus and

Baked Half Maine Lobster with Macadamia Nut Butter *

Sautéed Baby Carrots and Hasselback Potatoes

\$68.00++



Duet of Pan Seared Sea Bass with Kahala Signature Miso **

Baked Half Maine Lobster with Macadamia Nut Butter *

Broccoli Florets and Hamakua Mashed Potatoes

(fish subject to market availability***)

\$80.00++ ***



Grilled Petite Beef Tenderloin with Truffled Demi Glace

Pan Seared Chilean Seabass with Madadamia Nut Butter

Roasted Broccoli, Zucchini and Coconut Mashed Potatoes

(fish subject to market availability***)

\$82.00++ ***



(Continued on next page)

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A LA CARTE DINNERS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

Desserts

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple, Coconut Shortbread Crumbles

∞

Chocolate Praline Gateau with Caramel Sauce, Mandarin Oranges, Cocoa Nibs Clusters

∞

Dark Chocolate Tart with Milk Chocolate Mousse and Macadamia Nut Tuile

∞

Vanilla Panna Cotta with Strawberry Gelee and Coconut Shortbread

∞

Espresso Amaretto Baba with Chocolate Sable Crumbles and Coffee Gelee

∞

Tiramisu Verrine, Kahlua Gelee and Chocolate Biscotti

∞

Vanilla Cotton Cheese Cake drizzled with Local Honey and Crème Anglaise

∞

Kahala Churros Martini with Macadamia Nut Ice Cream

Drizzled with Caramel Sauce and Garnished with Caramel Popcorn

∞

Vanilla Mille-Feuille

with Macerated Strawberries and Vanilla Ice Cream

All Desserts

\$26.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
and Selection of Fine Teas

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BEACH SIDE CELEBRATION DINNER BUFFET
“HO’OLAULE’A”
Minimum of 75 Guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Buttermilk Ranch Dressing
Hawaiian Pineapple Coleslaw
Grilled Market Fresh Vegetables with Tri-Colored Pasta and Herb Dressing
Broccoli and Crab Salad
Potato Salad
Fried Tofu Salad



From the Chef’s Pan

Choice of three:
Spicy Island BBQ Chicken with Crispy Fried Onion
Grilled Fresh Island Catch of the Day, Passion Fruit Butter and Mango Salsa**
(fish subject to market availability and pricing ***)
Guava BBQ Sauce St. Louis Ribs *
House-Made Pulehu Beef and Grilled Sweet Maui Onions *
Fired Roasted Chili Shrimp and Scallops, Lime & Lemongrass *



(Continued on next page)

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BEACH SIDE CELEBRATION DINNER BUFFET
“HO‘OLAULE‘A”
Minimum of 75 Guests

Accompaniments

Parmesan Roasted Red Bliss Potatoes with Olive Oil and Garlic
Assorted Grilled Vegetables
Macaroni and Cheese with Cauliflower



Desserts

Guava Chiffon Cake
Raspberry Dark Chocolate Truffle Pops
Seasonal Tropical Fruit
Coconut Mousse Cake
Macadamia Nut Cream Tart
Kahala Signature Bread Pudding with Crème Anglaise

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$96.00++

40% discount for children ages 3-9 and complimentary for children 2 and under

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MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests

Salads

Ocean Seaweed Salad

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Asian Sesame Seed Dressing

Sea Scallops and Grilled Vegetables Tossed with Bowtie Pasta

Roasted Duck, Apples, and Seedless Grape Salad

Marinated Artichokes and Mushrooms

Oriental Broccoli and Bay Shrimp Salad



Cold Selections

Fresh Asparagus

Ahi and Au Poke **



From the Carving Station

Roasted Striploin of Beef with Béarnaise Sauce and Black Pepper Sauce *



(Continued on next page)

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MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests

From the Chef's Pan

Choice of three:

Maui Potato Chips Crusted Catch of the Day, House-made Tartar Sauce **

(fish subject to market availability and pricing***)

Shrimp, Scallops, Mussels in Chardonnay Cream Sauce with Mushrooms and Zucchini

Grilled Beef with Green Peppercorn Sauce and Crispy Garlic

Roasted Chicken Breast in Tomato Garlic Broth with Olives and Capers

Hoisin Black Bean Baby Back Ribs, Chinese Parsley, Green Onions and Red Chili



Accompaniments

Steamed Rice

Olive Oil Mashed Potatoes with Kale

Medley of Steamed Broccoli and Summer Squash



Desserts

Fresh Fruit Tart

Earl Grey Yuzu Chocolate Tart

New York Cheesecake

Guava Chiffon Cake

Matcha Cream Puffs

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$110.00++

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HUKILAU DINNER BUFFET

Minimum of 75 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *
Salmon, Tofu, and Watercress Salad
Gourmet Tomato, Cucumber, and Red Onion Salad
Waldorf Chicken Salad



Cold Selections

Tomato, Buffalo Mozzarella, Fresh Basil, and Balsamic Drizzle
Wok-Seared Eggplant
Cold Chicken with Ginger Onion Sauce
Futo Maki Sushi and Inari Sushi
Wasabi, Ginger, and Soy Sauce
Sashimi **



From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish *



From the Chef's Pan

Choice of three:

Sautéed Fresh Island Catch of the Day with Maui Onion Ogo Sauce**
(fish subject to market availability and pricing***)
Wok-Fried Shrimp, Scallops, Top Shell, and Mussels, Asian Vegetables, Garlic Pepper Sauce
Pulehu Chicken Breast with Hamakua Mushroom Jus
Keawe Smoked Salmon with Lomi Tomato and Mac Nut Pesto
Pulehu Style Short Ribs



(Continued on next page)

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HUKILAU DINNER BUFFET

Minimum of 75 guests

Accompaniments

Crab Meat Fried Rice
Herb Cauliflower Potato Gratin
Sautéed Baby Carrots, Baby Corn, and Haricots Verts



Desserts

Lilikoi Meringue Tart
Chocolate Mousse Verrine
Seasonal Tropical Fruit
White Chocolate Mousse with Roasted Pineapple
Coconut Haupia
Mango Cheesecake
Chocolate Macadamia Nut Tart
Seasonal Fruit Tart
Kahala Signature Bread Pudding with Crème Anglaise
Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$135.00++ ***

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All Dinner Buffets include Lavosh and Dinner Rolls

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THE KAHALA'S POLYNESIAN DINNER BUFFET

Minimum of 75 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing

Chinese Chicken Salad with Crispy Wonton Strips

Pipikaula Salad with Onions and Tomatoes

Seared Ahi over Oriental Vegetables and Ginger Soy Dressing **

Salmon, Tofu, and Watercress Salad

Green Papaya Salad



Cold Selections

Lomi Lomi Salmon **

Grilled Vegetables

Poi

Futo Maki Sushi and Inari Sushi

Wasabi, Ginger, and Soy Sauce

Tako Poke *



From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish *



Roasted Pork with House Made Chili Pepper Water

(Continued on next page)

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THE KAHALA'S POLYNESIAN DINNER BUFFET

Minimum of 75 guests

From the Chef's Pan

Choice of three:

Spicy Crispy Chicken, Chili Garlic Sauce

Kalua Pork and Cabbage

Braised Beef with Taro Leaves

Steamed Shrimp, Scallops, Clams, and Mussels in White Wine, Butter, and Garlic Ogo Broth

Huli Style Chicken Breast with Grilled Maui Onions

Macadamia Nut Crusted Fresh Island Catch of the Day, Asian Remoulade **

(fish subject to market availability and pricing***)



Accompaniments

Oven Baked Molokai Sweet Potatoes, Coconut Flakes and Salted Caramel

Roasted Shimeji Mushroom Mashed Potatoes

Stir-Fried Market Fresh Vegetables



Desserts

Coconut Mousse Cake

Guava Chiffon Cake

Coconut Haupia

Pineapple Tart

Seasonal Tropical Fruit

Chocolate Macadamia Nut Tarts

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$150.00++ ***

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**“KAMALI‘I”
CHILDREN PLATED MEALS**

KEIKI “DELUXE” MENU

Spaghetti with Meat Ball

Deep Fried Shrimp

Chicken Karaage

French Fries

Fried Rice

Fresh Fruit



Tropical Fruit Punch

\$45.00++

**“KEIKI”
CHILD**

Petite Macaroni and Cheese



Boneless Chicken Fingers

Tater Tots

Corn and Carrot



Chocolate Ice Cream

with Cookie



Tropical Fruit Punch

\$30.00++

**“KAMA LEI”
BELOVED CHILD**

Fruit Cup



Grilled Keiki Cheeseburger *

Served with Lettuce and Tomatoes

Tater Tots



Vanilla Ice Cream

Chocolate Sauce



Tropical Fruit Punch

\$33.00++

For children ages 3 – 9 years old

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VEGETARIAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Starter

Fried Tofu Salad, Carrots, Maui Onions, Green Onions Ψ
Roasted Maui Onion Dressing on a bed of Mixed Greens
\$13.00++

or

Crispy Fried Truffle Corn Croquette, Ψ
Drizzled with Truffle Sauce on Asian Slaw
\$14.00++

or

Soba Noodle Salad $\text{\textcircled{V}}$
Asian Mixed Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions
Roasted Sesame Seed Vinaigrette
\$14.00++

or

Vegetarian Summer Roll with Green Papaya Salad $\text{\textcircled{V}}$
\$15.00++

or

Lettuce Wrap: Wok Fried Shiitake Mushrooms and Tofu, Vegetable Spring Roll Ψ
with Tamari and Mirin Glaze on Crispy Rice Noodles
\$15.00++

(Continued on next page)

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VEGETARIAN/VEGAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Entrée

Kabocha Pumpkin Ravioli with Roasted Garlic Cream

\$32.00++ \mathcal{V}

∞

Broiled Portobello Mushrooms

Roasted Cauliflower, Zucchini, Broccoli, Garlic Pasta with Black Truffle

\$52.00++ \mathcal{V}

∞

Cauliflower Fettuccini Alfredo, Assorted Mushrooms, Fried Basil

\$36.00 ++ \mathcal{V}

∞

Roasted Butternut Squash, Tomatoes, Basil Linguini with Toasted Coconut

\$36.00 ++ \mathcal{V}

∞

Ginger Coconut Sauce Linguine

with Assorted Mushrooms, Tomatoes and Asparagus

\$36.00 ++ \mathcal{V}

∞

Spiced Lentil and Mushroom Fried Rice with Bok Choy

\$36.00++ (GF) \mathcal{V}

∞

Roast Cauliflower and Broccolini, Dahl, Cumin Indian Pilaf

\$36.00++ \mathcal{V}

∞

Coconut Tofu Sticks

Roasted Cauliflower with Green Beans and Mushrooms, Brown Rice

\$36.00++ \mathcal{V}

∞

Hamakua Mushrooms

Rice Noodles, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$37.00++ \mathcal{V}

∞

Roasted Cauliflower, Broccolini, Zucchini and Olive Oil Mashed Potatoes

\$38.00++ \mathcal{V}

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VEGETARIAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Desserts

Dark Chocolate Mousse Verrine γ

∞

Kahala Fruit Martini $\text{\textcircled{V}}$

Lime Essence, Guava Sorbet

∞

Coconut Tapioca $\text{\textcircled{V}}$

∞

Coconut Haupia $\text{\textcircled{V}}$

with Li Hing Mui Pineapple Compote

∞

Dark Chocolate, Soy Milk Panna Cotta $\text{\textcircled{V}}$
with Black Sesame Crumbles and Tahini Sauce

∞

All Desserts

\$26.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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WEDDING CAKES
MALE ‘ANA MEA ‘ONO

Note: The following serving figures for two & three tiered cakes are based on saving the cake top for the Bride and Groom.

2 Tiered=6" & 10"	20 Pieces	\$265.00
2 Tiered=8" & 12"	30 Pieces	\$370.00
3 Tiered=6" & 10" & 14"	100 Pieces	\$675.00
3 Tiered=8" & 12" & 16"	125 Pieces	\$825.00

FROSTING
Whip Cream
Butter Cream
Creamed Cheese

FILLINGS
Raspberry
Mango
Chocolate
Passion Fruit
*Vanilla Bavarian
*Chantilly
*Hau pia
Pineapple
Lemon Cream
Cream Cheese
Strawberry

SPONGE CAKE
Chocolate
Vanilla
Coconut
Carrot
Red Velvet
Guava
Almond
Pound Cake
Lemon

* These Fillings are unable to be used with Fondant Cakes. These filling require refrigeration

SPECIAL CAKE FROSTING AND DECORATION

Fondant

- Please note Fondant, Marzipan, and Sugar Décor prices will vary with design and cake size. These types of cakes will require images for the Executive Pastry Chef to determine costs.
- Cakes with Fresh Raspberries or Fresh Strawberries will have an additional charge per pound. Client to provide fresh flowers for wedding cake adornment. Florists or our Executive Pastry Chef may assist with placement of flowers on cake.

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