



THE KAHALA

HOTEL & RESORT

BANQUET MENU



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BREAKFAST

PUKANA LA SUNRISE CONTINENTAL BREAKFAST

Minimum 15 guests
\$35.00 per person

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava (DF, EF, GF, NF, VEG, VEGAN)

Tropical Fruit Selection

Papaya, Pineapple, Cantaloupe, Honeydew, and Watermelon
Seasonal Berries
(DF, EF, GF, NF, VEG, VEGAN)

From the Bakeshop

Freshly Baked Croissants (NF, VEG)
Assorted Danishes (VEG)
Cheddar Biscuits (NF, VEG)
Assorted Muffins (VEG)
Sweet Island Butter (GF, NF, VEG)
Tropical Preserves (GF, NF, EF, DF, VEG)
Local Honey (GF, NF, EF, DF, VEG)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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HALA TERRACE BREAKFAST BUFFET

Minimum 25 guests

\$58.00 per person

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

Tropical Fruit Selection

Papaya, Pineapple, Cantaloupe,
Honeydew, and Watermelon
Seasonal Berries
(DF, EF, GF, NF, VEG, VEGAN)

From the Bakeshop

Freshly Baked Croissants (NF, VEG)
Assorted Danishes, Sticky Buns,
Assorted Muffins (VEG)
Sweet Island Butter (GF, NF, VEG)
Tropical Preserves (GF, NF, EF, DF, VEG)
Local Honey (GF, NF, EF, DF, VEG)

From the Chef's Pan

Choice of One:
Farm Fresh Scrambled Eggs
(DF, GF, NF, VEG)
Egg Casserole with Italian Sausage,
Spinach, Mushrooms, Bell
Peppers & Cheddar Cheese
(GF, NF)
Eggs Benedict (NF) – Toasted English
Muffin, Grilled Canadian Bacon,
Hollandaise Sauce

Breakfast Meat

Choice of One:
Crispy Bacon (GF, DF, EF, NF)
Portuguese Sausage (GF, DF, EF, NF)
Pork Sausage Links (DF, EF, NF)
Corned Beef Hash (DF, EF, NF)

Chef's Specialty

Choice of One:
The Kahala Signature Thin Pancakes
with Maple Butter & Macadamia
Nuts (VEG)
Hawaiian Sweet Bread French Toast
with Coconut Syrup (NF, VEG)
Mochi Waffle with Maple Syrup
(NF, VEG)

Accompaniments

Choice of One:
Steamed White Rice
(DF, EF, GF, NF, VEG, VEGAN)
Hash Browns (DF, EF, GF, NF, VEG)
Tater Tots (DF, EF, GF, NF, VEG)
Garlic Roasted Red Potatoes with
Bell Peppers (DF, EF, GF, NF, VEG)

Beverages

Freshly Brewed Kahala Signature
Kona Blend Coffee
Selection of Fine Teas

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BREAKFAST AND BRUNCH ENHANCEMENTS

Chef's Pan

Minimum 15 guests

Scrambled Eggs (DF, GF, NF, VEG)

\$10.00 per person

Portuguese Sausage, Egg & Cheese Breakfast Burrito (GF, NF)

\$12.00 each

Ham, Bell Pepper & Cheese Quesadilla (NF)

\$12.00 each

Toasted English Muffin with Canadian Bacon, Egg & Cheese (NF)

\$11.00 each

Bacon, Egg & Cheese Croissant (NF)

\$11.00 each

Roasted Vegetable & Egg Scramble with Cheese Burrito (NF, VEG)

\$12.00 each

Veggie Casserole with Zucchini, Mushrooms, Tomatoes, Onions & Cheese

(GF, NF, VEG)

\$12.00 per person

Spam & Egg Slider on King's Hawaiian Sweet Rolls (NF)

\$9.00 each

Choice of Breakfast Meat – Bacon, Ham, Portuguese Sausage or Pork Link Sausage

(DF, EG, GF, NF)

\$11.00 per person

The Kahala Signature Thin Pancakes with Maple Butter & Macadamia Nuts (VEG)

\$9.00 per person

Hawaiian Sweet Bread French Toast with Coconut Syrup (NF, VEG)

\$8.00 per person

Mochi Waffles with Maple Syrup (NF, VEG)

\$9.00 per person

Steamed White or Brown Rice (DF, EF, GF, NF, VEG, VEGAN)

\$6.00 per person

Hash Browns (DF, EF, GF, NF, VEG, VEGAN)

\$10.00 per person

Fried Yukon Gold Potatoes with Onions & Peppers (DF, EF, GF, NF, VEG, VEGAN)

\$10.00 per person

Individual Yogurt Cups (EF, GF, NF, VEG) – Assorted Fruit Flavors

\$5.00 each

Kahala Signature Bread Pudding with Crème Anglaise (NF, VEG)

\$11.00 per person

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Omelet Station

Serves 25 Guests

\$650.00

Chef Attendant Required: \$250.00

Additional Guests: \$27.00 per person

Ham, Bacon, Onions, Mushrooms, Bell Pepper, Tomatoes, Spinach (GF, NF)
Cheddar & Mozzarella Cheese (NF, VEG)

Yogurt Station

Serves 15 Guests

\$250.00

Additional Guests: \$15.00 per person

Greek & Strawberry Yogurt, Traditional Bircher Muesli, Coconut Chia Pudding
(EF, NF, VEG)

Granola, Raisins, Toasted Coconut Flakes, Dried Apricots, Cranberries & Pineapple
(DF, EF, GF, NF, VEG)

Bagel Bar

Serves 15 Guests

\$400.00

Additional Guests: \$27.00 per person

Cold Smoked Salmon, Capers, Whipped Cream Cheese, Shaved Red Onions,
Avocado, Tomato Relish, Chopped Egg (GF, NF)

Assorted Bagels with Toaster (NF)

Brunch Charcuterie Board

Small (20 Guests): \$450.00

Medium (35 Guests): \$650.00

Large (50 Guests): \$850.00

Assorted Deli Meats (DF, EF, GF, NF) – Salami, Prosciutto, Turkey, Ham

Assorted Domestic & International Cheeses (EF, GF, NF)

Assorted Crackers & Lavosh (NF)

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BRUNCH

PUA'ALA BRUNCH BUFFET

Minimum 25 Guests

\$85.00 per person

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

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava (DF, EF, GF, NF, VEG, VEGAN)

Seasonal Tropical Fruit

Papaya, Pineapple, Cantaloupe, Honeydew, and Watermelon

Seasonal Fruits and Berries (DF, EF, GF, NF, VEG, VEGAN)

From the Bakeshop

Kahala Cinnamon Buns with Frosting (VEG)

Freshly Baked Croissants (NF, VEG)

Seasonal Scones (NF, VEG)

Assorted Danishes, Assorted Muffins (VEG)

Sweet Island Butter (GF, NF, VEG)

Tropical Preserves (GF, NF, EF, DF, VEG)

Local Honey (GF, NF, EF, DF, VEG)

Salads

Mixed Greens with Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots (DF, EF, GF, NF, VEG, VEGAN)

Served with:

House Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Honey Mustard Dressing (DF, EF, GF, NF, VEG, VEGAN)

Thousand Island Dressing (GF, NF, VEG)

Chinese Chicken Salad, Crispy Won Ton Strips (NF)

Traditional Caesar Salad with Sourdough Croutons & Caesar Dressing (NF)

From the Chef's Pan

Choice of One:

Farm Fresh Scrambled Eggs (DF, GF, NF, VEG)

Eggs Florentine (NF, VEG) – Toasted English Muffin, Wilted Spinach, Hollandaise Sauce

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Breakfast Meats

Choice of One:

Crispy Bacon (GF, DF, EF, NF)
Portuguese Sausage (GF, DF, EF, NF)
Pork Sausage Links (DF, EF, NF)
Corned Beef Hash (DF, EF, NF)

Chef's Specialty

Choice of One:

The Kahala Signature Thin Pancakes with Maple Butter & Macadamia Nuts (VEG)
Hawaiian Sweet Bread French Toast with Coconut Syrup (NF, VEG)
Malted Waffles with Coconut & Maple Syrup, Grilled Pineapple, Whipped Cream (NF, VEG)

Accompaniments

Choice of One:

Portuguese Sausage Fried Rice (GF, DF, NF)
Crispy Hash Browns (DF, EF, GF, NF, VEG, VEGAN)
Fried Yukon Gold Breakfast Potatoes with Onions & Peppers (DF, EF, GF, NF, VEG, VEGAN)

Main Course Dishes

Choice of Two:

Chinese-Style Steamed Catch with Ginger, Carrots, Shiitake, Green Onions & Cilantro (DF, EF, NF)
Hoisin BBQ Chicken with Garlic Choi Sum & Fried Shallots (DF, EF, NF)
Roasted Pork with Black Pepper & Soy Glaze, Charred Shishito Pepper & Tomato Relish (DF, EF, NF)
Grilled Teriyaki Beef with Green Onions (DF, EF, NF)

Desserts

Kahala Signature Bread Pudding with Crème Anglaise (NF, VEG)
Lilikoi Panna Cotta (GF, NF, VEG)
Coconut Chiffon Cake (NF, VEG)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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Add-On Carving Stations

Chef Attendant Required: \$250.00

Garlic & Herb Crusted Rack of Lamb (DF, EF, NF) – Rosemary Demi-Glace, Mint Jelly
\$25.00 per person

Cantonese-Style Roast Pork Belly (NF) – Steamed Bao Buns, Hoisin & Plum Sauce, Green Onions, Cilantro
\$22.00 per person

Roasted NY Striploin (DF, NF) – Sauce Béarnaise, Black Pepper Bordelaise
\$23.00 per person

Prime Rib of Beef (EF, NF) – Creamy Horseradish, Au Jus
\$30.00 per person

Whole Beef Tenderloin (NF) – Sauce Béarnaise, Green Peppercorn Sauce
\$42.00 per person

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ENHANCEMENTS

Hot Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee (Regular)

\$100.00 per gallon

Freshly Brewed Kahala Signature Kona Blend Coffee (Decaffeinated)

\$100.00 per gallon

Selection of Fine Teas

\$100.00 per gallon

Hot Chocolate

\$100.00 per gallon

Fruit & Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, Apple, Cranberry, or Lemonade

\$100.00 per gallon

Island Iced Tea

\$100.00 per gallon

Fresh Sliced Fruit Infused Water

\$40.00 per gallon

Pineapple, Vanilla & Mint Infused Juice

\$100.00 per gallon

Plantation Iced Tea

\$125.00 per gallon

Arnold Palmer (Iced Tea & Lemonade)

\$125.00 per gallon

Bottled Water: Hawaiian

500ml: \$6.00 each

335ml: \$4.00 each

Perrier

330ml: \$7.00 each

Assorted Soft Drinks (Coca-Cola Products), Oolong Tea, or Green Tea

\$6.00 each

Snacks

Minimum 15 Guests

Individually Bagged Potato Chips (DF, EF, NF, VEG)

\$5.00 each

Homemade Granola Bars or Power Bars

\$5.00 each

Chicken Wings with Ranch Dip (EF, NF)

\$8.00 per person

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Snacks

Serves 15:

Mixed Nuts (DF, EF, GF, VEG, VEGAN)

\$120.00

Hurricane Popcorn (EF, GF, NF, VEG)

\$60.00

Tortilla Chips with Guacamole & Salsa (DF, EF, NF, VEG)

\$120.00

Smoked Fish Dip with Maui-Style Potato Chips (GF, NF)

\$120.00

Assorted Finger Sandwiches

\$80.00

Spam Musubi (DF, EF, NF)

\$60.00

Tater Tots with Kalua Pork, Cheddar Cheese, Sour Cream, Tomatoes, Green Onions

(EF, GF, NF)

\$120.00

Fresh Fruit

Minimum 15 Guests

Fresh Whole Fruit (DF, EF, GF, NF, VEG, VEGAN) – Banana, Orange, Pear, or Apple

\$5.00 each

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From the Bakeshop

Gluten-Free Muffins (GF, VEG) – Cranberry-Orange & Chocolate Walnut

\$55.00 per dozen

Freshly Baked Cinnamon Buns (VEG)

\$52.00 per dozen

Assorted Muffins (VEG)

\$52.00 per dozen

Kahala Signature Seasonal Scones (VEG)

\$52.00 per dozen

Assorted Baked Cheddar Biscuits (NF, VEG)

\$52.00 per dozen

Freshly Baked Croissants (NF, VEG)

\$52.00 per dozen

Assorted Danishes (VEG)

\$52.00 per dozen

Assorted Cookies (VEG)

\$45.00 per dozen

Chocolate-Dipped Strawberries (EF, GF, NF, VEG)

\$56.00 per dozen

Individual Bittersweet Chocolate Mousse (GF, NF, VEG)

\$60.00 per dozen

Lilikoi or Lemon Bars (NF, VEG)

\$60.00 per dozen

Macadamia Nut Brownies (VEG)

\$60.00 per dozen

Blondies (VEG)

\$60.00 per dozen

White Chocolate Mousse with Roasted Pineapple (NF, VEG)

\$65.00 per dozen

Assorted Cupcakes (VEG)

\$65.00 per dozen

French Macarons (VEG)

\$136.00 per 24 pieces

Truffle Pops (NF, VEG)

\$65.00 per dozen

Kahalasadas (NF, VEG)

\$70.00 per dozen

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LUNCH

EXECUTIVE LUNCH BUFFET SANDWICH BAR 'EKAHI

Minimum 25 Guests
\$58.00 per person

Salads

Mixed Greens (DF, EF, GF, NF, VEG, VEGAN) – Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots

Served with:

French Dressing (GF, NF, VEG)

Thousand Island Dressing (GF, NF, VEG)

House Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Traditional Caesar Salad (NF) – Sourdough Croutons & Caesar Dressing

Kahala Deli Potato Salad (GF, NF) – Red Bliss Potatoes, Sour Cream, Bacon, Cheddar Cheese & Chives

Chinese Chicken Salad (NF) – Crispy Won Ton Strips

Maui Style Potato Chips (DF, EF, VEG)

Soups

Choice of One:

Fish Chowder (EF, NF)

Roasted Tomato Bisque with Basil (EF, GF, NF, VEG)

Chicken & Vegetable with Orzo Pasta (NF)

Sandwich Bar

Roast Beef, Ham & Smoked Turkey (DF, EF, GF, NF)

Provolone, Swiss & Sharp Cheddar Cheese (EF, GF, NF, VEG)

White, Wheat & Multi-Grain Breads (VEG)

Pickles, Sliced Maui Onions, Tomatoes & Lettuce (DF, EF, VEG, VEGAN)

Avocado Spread, Dijon Mustard & Herb Mayonnaise (NF, GF, VEG)

Desserts

Pineapple Upside-Down Cake (NF, VEG)

Mango Cheesecake (NF, VEG)

Vanilla Cream Puffs (NF, VEG)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

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EXECUTIVE LUNCH BUFFET BURGER BAR 'ELUA

Minimum 25 Guests
\$65.00 per person

Salads

Mixed Greens (DF, EF, GF, NF, VEG, VEGAN) – Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots

Served with:

French Dressing (GF, NF, VEG)

Thousand Island Dressing (GF, NF, VEG)

House Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Traditional Caesar Salad (NF) – Sourdough Croutons & Caesar Dressing

Kahala Deli Potato Salad (GF, NF) – Red Bliss Potatoes, Sour Cream, Bacon, Cheddar Cheese & Chives

Chinese Chicken Salad (NF) – Crispy Won Ton Strips

Maui Style Potato Chips (DF, EF, VEG)

Soups

Choice of One:

Fish Chowder (EF, NF)

Roasted Tomato Bisque with Basil (EF, GF, NF, VEG)

Chicken & Vegetable with Orzo Pasta (NF)

Burger Bar

Choice of Three:

Hamburgers (DF, EF, GF, NF)

Grilled Chicken (DF, EF, GF, NF)

Seared Catch of the Day (DF, EF, GF, NF)

Grilled Portobello Mushrooms (DF, EF, GF, NF, VEG, VEGAN)

Assorted Cheeses & Brioche Buns (VEG)

Pickles, Onions, Tomatoes & Lettuce (DF, EF, GF, NF, VEG, VEGAN)

Ketchup, Mustard, Relish & Herb Mayonnaise (DF, GF, NF, VEG)

Desserts

Pineapple Upside-Down Cake (NF, VEG)

Mango Cheesecake (NF, VEG)

Vanilla Cream Puffs (NF, VEG)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

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EXECUTIVE LUNCH BUFFET PIZZA BAR 'EKOLU

Minimum 25 Guests
\$70.00 per person

Salads

Mixed Greens (DF, EF, GF, NF, VEG, VEGAN) – Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots

Served with:

French Dressing (GF, NF, VEG)

Thousand Island Dressing (GF, NF, VEG)

House Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Traditional Caesar Salad (NF) – Sourdough Croutons & Caesar Dressing

Kahala Deli Potato Salad (GF, NF) – Red Bliss Potatoes, Sour Cream, Bacon, Cheddar Cheese & Chives

Chinese Chicken Salad (NF) – Crispy Won Ton Strips

Soups

Choice of One:

Fish Chowder (EF, NF)

Roasted Tomato Bisque with Basil (EF, GF, NF, VEG)

Chicken & Vegetable with Orzo Pasta (NF)

Pizza Bar

Pizza Margherita (EF, NF, VEG) – Kamuela Tomatoes, Buffalo Mozzarella & Basil

Mixed Mushroom Pizza (EF, NF, VEG) – Hamakua, Shiitake, Button & Hon Shimeji Mushrooms, Herbs & Roasted Garlic White Sauce

Pepperoni & Sausage Pizza (EF, NF) – Mozzarella & Parmesan Cheese

Asian BBQ Chicken Pizza (EF, NF) – Hoisin-Marinated Chicken, Red Onions, Chili, Green Onions, Cilantro & Cheddar Cheese

Desserts

Strawberry-Guava Cups (GF, NF, VEG)

New York Cheesecake (NF, VEG)

Seasonal Tropical Fruit (DF, EF, GF, NF, VEG, VEGAN)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

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PLATED LUNCH PIKAKE

Minimum 15 Guests and 3-courses required
All lunches include Lavosh and Dinner Rolls
\$72.00 per person

First Course

Mixed Kula Greens, Ho Farm Tomatoes, Cucumber Ribbons, Shaved Red Onions
Ciliequine Mozzarella, Basil Pesto, Balsamic Reduction, Herb Focaccia Crostini (VEG)

Main Course

Citrus-Brined Airline Chicken Breast with Calamansi-Soy Glaze and Roasted
Pineapple Gel
Blistered Ho Farm Tomatoes, Choy Sum, Shiitake Mushrooms, Sinangag Garlic
Fried Rice
(DF, EF, NF)

Dessert

Ube-Coconut Cake (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED LUNCH 'ILIMA

\$78.00 per person

First Course

Citrus-Poached Pears, Mixed Kula Greens Bouquet, Whipped Blue Cheese, Toasted Pecans
Herb Focaccia Crostini (VEG)

Main Course

Steamed Snapper with Sesame-Soy, Green Onion, Cilantro, and Chile
Ginger-Scallion Fried Rice, Braised Baby Bok Choy (DF, EF, NF)

Dessert

Valrhona Chocolate Mousse Cake with Caramel Sauce (NF, VEG) – Garnished with Black Sesame Clusters

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED LUNCH À LA CARTE ENHANCEMENTS

Appetizers

- Blue Crab & Cream Cheese Croquettes (NF) – Avocado Purée, Spicy Aioli, Chives
\$26.00
- Bacon-Crusted Hokkaido Scallops (DF, EF, GF, NF) – Kahuku Corn Congee, Rayu Oil, Pickled Watermelon Radish
\$28.00
- King Ora Salmon Aguachile (DF, EF, GF, NF) – Lilikoi & Coconut Leche de Tigre, Salmon Roe, Pickled Shallots
\$25.00
- Roasted Beet & Goat Cheese Mousse (EF, GF, VEG) – Arugula Purée, Candied Walnut Crumb, Orange Gastrique
\$20.00

Soups

- Maui Onion Soup, Gruyère Crostini (NF)
\$13.00
- Roasted Tomato Bisque with Basil (EF, GF, NF, VEG)
\$13.00
- Seafood Chowder with Tomato-Ogo Relish (EF, GF, NF)
\$19.00

Salads

- Panzanella Salad (NF, VEG) – Kamuela & Ho Farm Tomatoes, Cucumber Ribbons, Carrot Curls, Red Onion, Shaved Radish, Torn Sourdough Croutons, Basil-Tomato Water Vinaigrette
\$16.00
- Citrus Poached Pears with Mixed Greens (VEG) – Blue Cheese, Toasted Pecans, Herb Focaccia Crostini
\$17.00
- Roasted Beet Salad (DF, EF, GF, NF, VEG, VEGAN) – Baby Arugula, Yuzu Marinated Shaved Fennel, Orange Supremes, Citrus Vinaigrette
\$18.00
- Romaine and Kale Caesar Salad (NF) – Ho Farm Tomatoes, Sourdough Croutons, Shaved Parmigiano Reggiano, Roasted Garlic Caesar Dressing
\$18.00
- Caesar Salad with Baby Romaine (NF) – Shaved Parmesan, Sourdough Croutons
\$14.00
- Chinese Chicken Salad (NF) – Crispy Wonton Strips
\$15.00
- Spinach & Belgian Endive Salad (EF, GF, NF, VEG) – Goat Cheese, Warm Balsamic Bacon Vinaigrette
\$16.00
- Greek Salad (EF, GF, NF, VEG) – with Feta & Oregano-Lemon Vinaigrette
\$14.00

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- Mixed Kula Greens (DF, EF, GF, NF, VEG, VEGAN) – with Lilikoi Vinaigrette
\$17.00
- Blackened Salmon Salad (DF, EF, NF) – with Asian Truffle Dressing
\$25.00
- Compressed Melon Salad (EF, DF, GF, NF) – with Prosciutto & Feta
\$15.00
- Vegetarian Summer Roll with Green Papaya Salad (DF, EF, GF, NF, VEG, VEGAN)
\$18.00

Seafood Entrées

- Sautéed Fresh Catch with Crab & Macadamia Nut Crust (GF) – Lilikoi-Tobiko Butter Sauce
\$47.00
- Misoyaki King Ora Salmon (DF, EF, NF) – Jade Fried Rice, Kabayaki Sauce, Gari Shoga Beurre Blanc
\$47.00
- Seafood Bouillabaisse (NF) – Fresh Catch, Clams, Shrimp, Scallop, Lobster Tail
\$65.00

Poultry & Meat Entrées

- Boursin Cheese Chicken Mousse–Stuffed Airline Chicken Breast (NF) – Creamed Garlic Spinach, Roasted Tomato, Lemon Jus
\$47.00
- Braised Beef Short Rib “Sukiyaki” (DF, NF) – Stir-Fried Choy Sum, Pickled Vegetables, Grilled Sesame Musubi, Onsen Egg
\$50.00
- Broiled Ribeye Steak (EF, NF) – Horseradish-Sour Cream Potato Purée, Bone Marrow Bordelaise
\$65.00
- Filet Mignon & Lobster Tail (EF, NF) – Prosciutto-Wrapped Asparagus, Boursin Potato Purée, Périgueux Sauce
\$75.00

Vegetarian Entrées

- Portobello Steak and Roasted Beet (EF, GF, NF, VEG) – Cauliflower Purée, Baby Carrots, Red Wine Beet Jus
\$42.00
- Root Vegetable Bolognese (DF, NF, VEG, VEGAN) – Onion, Celery, Carrot, Zucchini, Yellow Squash, Cauliflower, Eggplant, Tomato, Fried Herbs
\$38.00
- Tofu and Vegetable Green Thai Curry (DF, EF, GF, NF, VEG VEGAN) – Long Beans, Bell Pepper, Eggplant, Onion, Zucchini, Bean Sprouts, Coconut Milk, Lime, Cilantro
\$38.00
- Mixed Mushroom Risotto with Black Truffle (DF, EF, GF, NF, VEG, VEGAN) – Arborio Rice, Hamakua Mushrooms, Shimeji Mushrooms, Shiitake Mushrooms
\$48.00
- Roasted Vegetable Terrine (DF, EF, GF, NF, VEG, VEGAN) –Layered Zucchini, Eggplant, Yellow Squash, Onion & Tomatoes, Pomodoro Sauce, Pesto, Mushroom Barley, Herb Salad
\$38.00

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Dessert

All Desserts: \$26.00

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

Fresh Mixed Berry Tart (NF, VEG) – Mango Coulis & Coconut Cream
Kona Coffee Tiramisu (VEG) – Chocolate Sablé Crumbles
Lilikoi Meringue Tart (VEG) – Tropical Fruits
Passion Fruit Panna Cotta (VEG) – Fresh Berries
Chocolate Tart (NF, VEG) – Matcha Cream
Guava Chiffon Cake (NF, VEG) – Raspberry Coulis
New York Cheesecake (NF, VEG) – Guava Coulis
Kahala Coconut Mousse Cake (NF, VEG) – Pineapple
Tropical Sorbet Trio (Guava, Coconut, Mango) (VEG) – Coconut Shortbread
Tropical Sorbet (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit
Lilikoi Tapioca (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit

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LUNCH BUFFET MAILE

Minimum 45 Guests

\$75.00 per person

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

Salads

Choice of Three:

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers, and Carrots (DF, EF, GF, NF, VEG, VEGAN)

Served with:

Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Papaya Seed Vegan Dressing (DF, EF, GF, NF, VEG, VEGAN)

Ranch Dressing (GF, NF)

Traditional Caesar Salad with Sourdough Croutons (NF)

Chinese Chicken Salad with Crispy Won Ton Strips (NF)

Spinach and Strawberry Salad with Goat Cheese, Toasted Macadamia Nuts, Balsamic Vinaigrette (EF, GF, VEG)

Fried Tofu, Watercress, and Beansprout Salad with Sweet Thai Chili Dressing (DF, EF, GF, NF, VEG)

Deli Fusilli Pasta Salad with Salami, Cucumber, Olives, Fresh Mozzarella, Bell Peppers, and Sun-Dried Tomatoes in Basil Pesto Dressing (NF)

Potato and Macaroni Salad (NF)

Cold Selections

Choice of Two:

Lomi Lomi Salmon (DF, EF, GF, NF)

Wok-Fried Eggplant (DF, EF, NF, VEG, VEGAN)

Futomaki and Inari Sushi with Wasabi, Gari Shoga, and Shoyu (DF, NF)

Ahi Sashimi with Wasabi, Gari Shoga, and Shoyu (DF, EF, GF, NF)

Additional \$5.00 per person

Tomato, Buffalo Mozzarella, Fresh Basil, and Balsamic Drizzle (EF, GF, NF, VEG)

Accompaniments

Choice of Three:

Steamed White Rice (DF, EF, GF, NF, VEG, VEGAN)

Bacon and Kim Chee Fried Rice (DF, EF, GF, NF)

Garlic and Herb Roasted Baby Red Potatoes (DF, EF, GF, NF, VEG, VEGAN)

Roasted Garlic Mashed Potatoes (EF, GF, NF, VEG)

Medley of Steamed Vegetables (DF, EF, GF, NF, VEG, VEGAN)

Haricot Verts with Fennel and Italian Sausage (DF, EF, GF, NF)

Wok-Fried Asian Vegetables with Oyster Sauce Gravy (DF, EF, NF)

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From the Chef's Pan

Choice of Three:

- Grilled Teriyaki Beef with Green Onions (DF, EF, NF)
- Boneless Kalbi Short Ribs (DF, EF, NF)
- Braised Beef Short Ribs with Mushroom Bordelaise Sauce (DF, EF, NF)
- Mochiko Chicken (DF, GF, NF)
- Chicken Marsala with Hamakua Mushrooms (DF, EF, NF)
- Hibachi Chicken with Mango-Chipotle BBQ Sauce (DF, EF, GF, NF)
- Baby Back Ribs with Guava BBQ Sauce (DF, EF, GF, NF)
- Spicy Gochujang Pork and Kim Chee Stir-Fry (DF, EF, NF)
- Creamy Tuscan Shrimp Pasta with Sun-Dried Tomatoes, Baby Spinach, Basil, and Parmesan Cheese (NF)
- Thai Seafood Curry with Fresh Catch, Shrimp, Scallops, Choy Sum, Bell Pepper, Asparagus, Onion, Eggplant, Basil, and Fried Shallots (DF, EF, NF)
- Chinatown Steamed Catch with Ginger, Carrots, Shiitake Mushrooms, Cilantro, Green Onions, and Sizzling Oil (DF, EF, NF)
- Pan-Seared Catch with Ginger Crust, Ponzu Butter Sauce, Beni Shoga, and Green Onions (EF, NF)

Desserts

Choice of Four:

- Seasonal Tropical Fruit (DF, EF, GF, NF, VEG, VEGAN)
- Devil's Food Cake (NF, VEG)
- Mango Cheesecake (NF, VEG)
- Pineapple White Chocolate Mousse Verrine (EF, GF, NF, VEG)
- Coconut Haupia (DF, EF, GF, NF, VEG)
- Guava Chiffon Cake (NF, VEG)
- Pineapple Tart (NF, VEG)
- Lilikoi Meringue Tart (VEG)
- Chocolate Macadamia Nut Tart (VEG)
- Chocolate Decadence (GF, NF, VEG)
- Kahala Bread Pudding with Crème Anglaise (NF, VEG)

Beverages

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

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ADD-ONS

Price per person

Additional Salad

\$3.00

Additional Cold Selection

\$3.00

Additional Accompaniment

\$3.00

Additional Chef's Pan Selection

\$5.00

Additional Dessert

\$4.00

ADD-ON CARVING STATIONS

Chef Attendant Required: \$250.00

Price per person

Garlic & Herb Crusted Rack of Lamb (DF, EF, NF) – Rosemary Demi-Glace, Mint Jelly

\$25.00

Cantonese Style Roast Pork Belly (NF) – Steamed Bao Buns, Hoisin & Plum Sauce, Green Onions, Cilantro

\$22.00

Roasted NY Striploin (DF, NF) – Sauce Béarnaise, Black Pepper Bordelaise

\$23.00

Prime Rib of Beef (EF, NF) – Creamy Horseradish, Au Jus

\$30.00

Whole Beef Tenderloin (ND, NF) – Sauce Béarnaise, Green Peppercorn Sauce

\$42.00

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RECEPTION

RECEPTION HORS D'OEUVRES

Minimum 25 Pieces

Hot Selections

\$7.00 per piece

- "Grilled Cheese" (NF, VEG) – Toasted Portuguese Sweet Bread, Brie, Roasted Tomato Jam
- Crispy Shrimp & Pork Won Tons (NF) – Soy Mustard
- Bacon Wrapped Cajun Shrimp Skewers (DF, EF, GF, NF) – Maple Syrup Glaze
- Petite Crab Cakes (NF) – Spicy Old Bay Aioli
- Yakitori Chicken Skewers (DF, EF, NF) – Green Onions, Sesame Seeds
- Chicken & Chive Pot Stickers (NF) – Green Onion Ponzu Sauce
- Kalua Pig Croquette (NF) – Green Onions, Chili Pepper Water Gel
- Fried Vegetarian Spring Rolls (NF, VEG) – Thai Sweet Chili Sauce
- Fried Vegetarian Samosas (NF, VEG) – Mango Chutney
- Birria Kalua Pig Quesadilla (NF) – Cilantro-Lime, Crema, Guacamole, Salsa Roja, Chili Consommé
- Mixed Mushroom Arancini (NF, VEG) – Hamakua, Shiitake & Shimeji Mushrooms, Arborio Rice, Roasted Tomato Compote

\$8.00 per piece

- Mini Char Siu Pork Manapua (NF) – Marinated Char Siu Pork in Sweet Bun

Cold Selections

\$7.00 per piece

- Ahi Kinilaw (DF, EF, NF) – Toasted Coconut, Thai Chile, Avocado, Bubu Arare, Calamansi-Soy Vinaigrette
- Ahi Poke on Crispy Won Ton Chip (NF) – Green Onion, Maui Onion, Ogo, Sesame, Soy
- Spicy Ahi Poke Bombs (DF, EF, NF) – Sushi Rice, Ahi Tuna, Green Onions, Inari
- Smoked Salmon Mousse (EF, GF, NF) – Whipped Crème Fraiche, Dill, Salmon Roe, Cucumber Chip
- Antipasti Skewer (EF, GF, NF) – Salami, Fontina, Kalamata Olive
- Caprese Skewer (EF, GF, NF, VEG) – Ho Farm Tomato, Ciligiene Mozzarella, Basil, Balsamic Reduction
- Prosciutto & Compressed Melon Skewer (DF, EF, GF, NF) – Honey-Balsamic Reduction
- Whipped Big Island Goat Cheese (VEG) – Honey, Pear, Toasted Macadamia Nuts, Crostini

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Premium Hors D'œuvres

\$10.00 per piece

Oysters Rockefeller (EF, GF, NF)

Oyster Shooter (DF, EF, NF) – Kusshi Oyster, Sake Marinated Ikura, Lilikoi Ponzu, Chive

California Rice Crisp Roll (GF, NF) – Crab Salad, Avocado Puree, Tsukudani, Tobiko, Rice Cracker

Lobster Medallion (NF) – Roasted Tomato, Crostini

Mini Lobster Roll (NF) – Old Bay Aioli, Pickled Celery, Japanese Milk Bread

Scallop Poisson Cru Shooter (NF) – Charred Pineapple, Lime, Coconut Emulsion, Chile, Buburu, Arare, Cilantro Oil

Ahi Tataki & Hawaiian Style Ahi Poke Duet (DF, EF, NF) – Togarashi, Soy Tare, Green Onions

Garlic & Black Pepper Crispy Fried Shrimp (DF, GF, NF) – Fried Shallots, Shrimp Chips, Nam Pla Prik Dipping Sauce

RECEPTION DISPLAYED PLATTERS

Serves ~25 Guests

Charcuterie Board (NF) – Prosciutto, Salami, Mortadella, Capicola, Cornichons, Kalamata Olives, Dried Fruit, Mango Chutney, Whole Grain Mustard, Lavosh, Crostini

\$500.00

Display of International & Domestic Cheese (NF, VEG) – Port Salut, Boursin, Brie, Goat

Cheese, Point Reyes Blue Cheese, Provolone, Parmesan, Grapes, Strawberries, Crackers, Lavosh

\$450.00

Vegetable Crudit  Display (NF, VEG, VEGAN)

Ranch Dressing (VEG), Citrus Spiced Hummus (VEG, VEGAN), Garlic Herb Cheese Dip (VEG),

Grilled Naan Bread (VEG)

\$300.00

Seasonal Tropical Fruit Display (DF, EF, GF, NF, VEG, VEGAN) – Selection of Fresh Fruits & Berries

\$250.00

Bruschetta Bar (NF) – Sun-Dried Tomato & Cream Cheese Spread, Marinated Tomatoes, Roasted

Red Peppers, Basil Pesto, Prosciutto, Roasted Turkey, Mortadella, Port Salut, Brie, Boursin

Cheese, Blue Cheese, Spanish Olive Oil, Assorted Grilled Breads

\$400.00

Ahi Sashimi (DF, EF, NF) – Soy Sauce, Wasabi, Gari Shoga

Market Price

Assorted Sushi Platter

California Roll, Spicy Ahi Roll, Futomaki Sushi, Inari Sushi (DF, NF)

Ahi, Salmon, and Hamachi Nigiri (DF, EF, GF, NF)

Wasabi, Soy Sauce, Gari Shoga (DF, EF, NF)

\$500.00

Chilled Oysters on the Half Shell (DF, EF, NF) – Goose Point Oysters, Lemon, Tabasco, Lilikoi

Ponzu, Ogo Mignonette

\$450.00

Seafood Tower (DF, EF, NF) – Shrimp Cocktail, Mussels, Clams, Lobster Tails, Ahi & Hamachi

Sashimi, Salmon Sashimi, Cocktail Sauce, Lemon, Ponzu Sauce, Shoyu, Wasabi

\$875.00

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Asian Platter

Char Siu Pork (DF, EF, NF) with Soy Mustard Sauce
Shrimp Shumai (NF) with Sweet Chili Sauce
Mochiko Chicken (DF, NF)
BBQ Chicken Summer Roll (DF, EF, GF) with Peanut Sauce
\$350.00

Island Favorite Platter

Fried Garlic Shrimp with Garlic Butter (GF, NF)
Crispy Pork Belly with Hoisin Sauce (DF, EF, NF)
Furikake Karaage Chicken with Dynamite Sauce (DF, NF) and Kabayaki Sauce
Steamed Edamame with Hawaiian Salt (DF, EF, GF, NF)
\$350.00

Kahala Signature Platter

Birria Kalua Pig Quesadilla (NF) - Cilantro-Lime, Crema, Guacamole, Salsa Roja, Chili Consommé, Garlic & Black Pepper
Crispy Fried Shrimp (DF, GF, NF)- Fried Shallots, Shrimp Chips, Nam Pla Prik Dipping Sauce
Mixed Mushroom Arancini (NF) - Hamakua, Shiitake, & Shimeji Mushrooms, Arborio Rice, Roasted Tomato Compote
\$475.00

Sliders On Brioche Roll

Minimum 25 Pieces
\$8.00 each

Braised Pork Belly (NF) – Pickled Vegetables, Chili Aioli
Kalua Pork (NF) – Guava BBQ Sauce, Coleslaw
Beef Sliders (NF) – Cheddar Cheese, Bacon, Kahala Sauce
Korean Fried Chicken (NF) – Gochujang Aioli, Kim Chee Slaw
Marinated Grilled Portobello Mushroom (NF, VEG) – Avocado Mousse

Salad Bar

Minimum 25 Guests
\$27.00 each

Chopped Romaine Hearts, Mixed Greens, Ho Farm Tomatoes, Cucumbers, Maui Onions, Carrots, Mushrooms, Shaved Radishes (NF, EF, DF, GF, VEG, VEGAN)
Croutons (VEG)
Bacon Bits
Fresh Mozzarella & Grated Parmesan Cheese (VEG)
Served with:
Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)
Ranch (EF, GF, NF, VEG)
Thousand Island (GF, NF, VEG)

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COOKING & THEMED STATIONS

Minimum 25 Guests

French Fry Station

\$15.00 per person

- French Fries (DF, EF, NF, VEG, VEGAN)
- Garlic & Parsley Fries (DF, EF, NF, VEG, VEGAN)
- Truffle Parmesan Cheese Fries (EF, NF, VEG)
- Ketchup (VEG, VEGAN)
- Ranch Dressing (VEG)
- Garlic & Herb Aioli (GF, NF, VEG)

Poke Bowl Station

\$30.00 per person

\$15.00 for additional selections

Choice of Two:

- Hawaiian Style Ahi Poke (DF, EF) – Maui Onions, Ogo, Green Onions, Inamona, Sesame Oil, Soy Sauce, Hawaiian Salt, Chili Flakes
- Spicy Salmon Poke (DF, EF) – Spicy Aioli, Maui Onions, Green Onions, Tobiko
- Kim Chee Tako Poke (DF, EF, NF) – Cucumber, Green Onions, Kim Chee Marinade, Sesame Seeds
- Fried Tofu Poke with Roasted Hamakua Mushrooms and Edamame (DF, EF, NF, VEG, VEGAN) – Maui Onions, Ogo, Green Onions, Sesame Oil, Soy Sauce

Served with Steamed White Rice (DF, EF, GF, NF, VEG, VEGAN)

Tempura Station

\$30.00 per person

- Shrimp & Assorted Vegetable Tempura
- Shrimp (NF)
- Mushrooms, Asparagus, Eggplant, Sweet Potato, Kabocha, Carrots (NF, VEG)
- Tentsuyu & Ponzu Dipping Sauces (DF, EF, NF)

Ramen Station

\$25.00 per person

- Temomi Ramen Noodles (DF, NF)
- Shoyu & Tonkotsu Broths (DF, EF, NF)
- Won Bok, Shiitake Mushrooms, Bean Sprouts, Green Onion (DF, EF, GF, NF)
- House-Made Char Siu, Fish Cake, Nori, Shredded Eggs (DF, NF)

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Dim Sum Station

\$30.00 per person

Pork Hash, Half Moon, Turnip Cake (DF, NF) Mini Char Siu Bao (NF)
Shoyu Mustard (DF, EF, NF)

Street Taco Station

\$30.00 per person

Choice of Two:

Kalua Style Pulled Pork (DF, EF, GF, NF)

Sirloin of Beef Carne Asada (DF, EF, GF, NF)

Lime & Chili Marinated Fresh Catch Pescado (DF, EF, GF, NF)

Grilled Mojo Chicken (DF, EF, GF, NF)

Roasted Hamakua Mushrooms, Onions, Zucchini (DF, EF, GF, NF, VEG, VEGAN)

Served with:

Warm Corn Tortillas (DF, EF, NF)

Pico de Gallo, Guacamole, Sour Cream, Pickled Red Onions, Cheddar Cheese, Cilantro, Lime (EF, GF, NF)

Sushi Bar with Chef

Minimum 50 Guests

\$50.00 per person

Chef Attendant Required: \$250.00

Maguro, Hamachi, Ebi, Tako, Salmon, Ikura, Unagi, Spicy Tuna Temaki Hand Roll,
California Temaki Hand Roll

Sorbet & Ice Cream Station

Minimum 25 Guests

\$20.00 per person

\$5.00 per additional flavor

\$2.00 per additional topping

Choice of Two:

Ice Cream: Vanilla, Chocolate, Coffee, Macadamia Nut or Strawberry (GF, VEG)

Sorbet: Mango, Lilikoi, Coconut, Lychee or Guava (DF, EF, GF, NF, VEG, VEGAN)

Choice of Three:

Chopped Macadamia Nuts, Fresh Berries, Oreo Crumbles

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

Cupcake Station

Minimum 5 dozen

\$60.00 per dozen

Assorted Cakes: Chocolate, Vanilla, Red Velvet, Strawberry and Guava (NF, VEG)

Frostings: Coconut, Lilikoi, Chocolate, Coffee and Vanilla (NF, VEG)

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Chocolate Fountain Station (NF)

Minimum 25 Guests

\$30.00 per dozen

Strawberries, Banana, Melons

Pound Cake, Pretzels, Marshmallows, Maui Style Potato Chips

Carving Stations

Chef Attendant Required: \$250.00

Garlic & Herb Crusted Rack of Lamb (DF, EF, NF) – Rosemary Demi-Glace, Mint Jelly

Minimum 40 guests

\$25.00 per person

Cantonese Style Roast Pork Belly (NF) – Steamed Bao Buns, Hoisin & Plum Sauce, Green

Onions, Cilantro

Minimum 20 guests

\$22.00 per person

Roasted NY Striploin (DF, NF) – Sauce Béarnaise, Black Pepper Bordelaise

Minimum 40 guests

\$23.00 per person

Prime Rib of Beef (EF, NF) – Creamy Horseradish, Au Jus

Minimum 30 guests

\$30.00 per person

Whole Beef Tenderloin (DF, NF) – Sauce Béarnaise, Green Peppercorn Sauce

Minimum 16 guests

\$42.00 per person

Whole Roasted Suckling Pig (DF, EF, NF, GF)

Serves 80 guests

\$2,000.00 each

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DINNER

Minimum 15 Guests

All dinners includes Lavosh and Dinner Rolls

PLATED DINNER

PUA MELIA

\$97.00 per person

First Course

Shichimi Dusted Ahi Tataki (EF, GF NF) – Baby Mixed Greens, Daikon, Carrot, Avocado Mousse, Shiso-Ume Vinaigrette

Main Course

New York Strip (EF, NF) – Yukon Gold Potato Puree, Wilted Garlic Spinach, Glazed Baby Carrots, Sauce Au Poivre

Dessert

Coconut Mousse Dome with Pineapple Curd (VEG) – Malibu Rum Macerated Pineapple, Coconut Shortbread Crumbles

Petit Four Sec (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED DINNER NAUPAKA

\$118.00 per person

First Course

Trio of Ahi (DF, NF, EF) – Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade, Ahi Poke on Shiso Leaf

Second Course

Pipikaula and Tomato Salad, Frisée, Radicchio, Ho Farm Tomatoes, Cucumbers, Shaved Radish, Air Dried Beef, Maui Onion Dressing (DF, EF, NF)

Main Course

Hawaiian Salt & Pepper Crusted Beef Tenderloin and North Shore Style Jumbo Garlic Shrimp (NF) – Baby Bok Choy, Ginger-Scallion Potato Puree, Truffleyaki Sauce, Crispy Garlic

Dessert

Lilikoi Meringue Tart (VEG) – Tropical Fruits, Macadamia Nut Crisp

Petit Four Sec (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED DINNER KUKUI

\$125.00 per person

First Course

Ahi Poke Musubi (DF, NF) – Asian Remoulade, Kabayaki Drizzle

Second Course

Beach House Salad (DF, EF, NF, VEG, VEGAN) – Gava Grow Greens, Ho Farm Tomatoes, Cucumbers, Hearts of Palm, Papaya Seed Dressing

Third Course

Misoyaki Butterfish (EF, NF) – Baby Bok Choy, Ginger Beurre Blanc, Kabayaki Sauce, Green Onions

Fourth Course

Garlic and Herb Crusted Beef Tenderloin (EF, NF) – Horseradish and Sour Cream Potato Puree, Roasted Root Vegetables, Natural Jus

Dessert

Kahala Bread Pudding (NF, VEG) – Fresh Berries, Crème Anglaise

Petit Four Sec (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED DINNER KALO

\$135.00 per person

First Course

Oyster and Caviar (NF GF, EF) – Lightly Poached Kusshi Oyster, Cauliflower Puree, Champagne Caviar Butter Sauce, Herb Oil

Second Course

“Shrimp and Chips” (DF, NF) – Shrimp & Vegetable Tempura, Shrimp Chips, Citrus Tentsuyu Dipping Sauce

Third Course

Confit Ahi Nicoise Salad (DF, GF, NF) – Baby Lettuces, Frisée, Fingerling Potatoes, Nicoise Olives, Haricot Vert, Ho Farm Tomatoes, Quail Egg, Citrus Vinaigrette & Anchovy Aioli

Main Course

Shallot and Bone Marrow Crusted Beef Tenderloin and Butter Poached Lobster Tail (EF, NF) – Leek & Potato Gratin, Broccolini, Perigourdine Sauce, Lobster Emulsion

Dessert

Basque Cheesecake (GF, NF, VEG) – Macerated Strawberries, Marscapone Whipped Cream

Petit Four Sec (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED DINNER À La Carte Selections

3 Courses Required

Soups

- Chilled Coconut & Kabocha Soup (DF, EF, GF, NF, VEG, VEGAN) – Roasted Japanese Squash, Coconut Milk, Toasted Coconut
\$13.00
- Chilled Tomato Gazpacho (DF, EF, GF, NF, VEG, VEGAN) – Kamuela Tomatoes, Cucumber, Bell Pepper, Spanish Olive Oil
\$14.00
- Chilled Hamakua Mushroom & Potato Vichyssoise (EF, NF, VEG) – Yukon Gold Potatoes, Leeks, Roasted Hamakua Mushrooms, Chives
\$14.00
- Roasted Tomato Bisque (NF, VEG) – Slow-Roasted Kamuela Tomatoes, Basil, Grilled Cheese Croutons
\$13.00
- Maui Onion Soup (NF) – Caramelized Maui Onions, Crostini, Gruyere Cheese, Fried Onions
\$13.00
- Crab & Kahuku Corn Chowder (EF, NF) – Blue Crab, Charred Corn, Potato, Bacon
\$18.00
- Maine Lobster Bisque (EF, GF, NF) – Cognac, Crème Fraîche, Chives
\$24.00

Appetizers

- Kalua Pig Croquettes (NF) – Braised Cabbage, Lomi Ho Farm Tomatoes, Hawaiian Chili Pepper Water Emulsion
\$16.00
- Escargot Bourguignonne (NF) – Garlic Herb Butter, Hamakua Mushrooms, Blue Cheese, Toast Points
\$22.00
- Ahi Katsu (GF, NF) – Nori Wrapped Ahi Tuna, Wasabi Avocado Purée, Daikon, Tamari Soy Butter Sauce
\$28.00
- Salmon Gravlax (EF, NF) – Endive, Pickled Red Onions, Crispy Capers, Crème Fraîche, Chives, Smoked Roe, Herb Focaccia Crostini
\$25.00
- Sashimi and Sushi Sampler (DF, NF) – Ahi & Hamachi Sashimi, California Roll, Spicy Tuna Roll, Gari Shoga, Wasabi, Soy Sauce
\$35.00
- Seared Diver Scallops with Thai Flavors (DF, EF, GF, NF) – Cucumber Ribbons, Pickled Red Chili, Kaffir Lime Salt, Coconut Milk & Lemongrass Vinaigrette, Thai Basil
\$32.00
- Char-Grilled Hamachi Kama (DF, EF, NF) – Passion Fruit Ponzu Sauce, Scallion–Cilantro Salad, Charred Lemon
\$25.00

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Jumbo Shrimp Cocktail (DF, EF, GF, NF) – Horseradish-Spiked Bloody Mary Cocktail Sauce,
Lemon, Celery Leaves
\$30.00

Hudson Valley Foie Gras Mousse on Toasted Hawaiian Sweetbread – Roasted
Pineapple Gel, Port Wine Reduction, Toasted Macadamia Nuts, Alae Salt
\$32.00

Salads

Panzanella Salad (NF, VEG) – Kamuela & Ho Farm Tomatoes, Cucumber Ribbons, Carrot Curls,
Red Onion, Shaved Radish, Torn Sourdough Croutons, Basil-Tomato Water Vinaigrette
\$16.00

Spinach and Belgian Endive Salad (DF, GF, NF) – Shaved Mushrooms, Grated Egg, Warm
Bacon Vinaigrette
\$16.00

Citrus Poached Pears with Mixed Greens (VEG) – Blue Cheese, Toasted Pecans, Herb
Focaccia Crostini
\$17.00

Burrata Cheese and Tomato Salad (EF, GF, NF, VEG) – Ho Farm Tomatoes, Basil Pesto,
Balsamic Reduction, Parmesan Fricco
\$18.00

Roasted Beet Salad (DF, EF, GF, NF, VEG, VEGAN) – Baby Arugula, Yuzu Marinated Shaved
Fennel, Orange Supremes, Citrus Vinaigrette
\$18.00

Romaine and Kale Caesar Salad (NF, VEG) – Ho Farm Tomatoes, Sourdough Croutons, Shaved
Parmigiano Reggiano, Roasted Garlic Caesar Dressing
\$18.00

Crispy Garlic and Black Pepper Shrimp Salad (DF, EF, GF, NF) – Baby Mixed Greens, Creamy
Maui Onion Dressing
\$28.00

Blackened Salmon Tataki Salad (DF, EF, NF) – Local Mixed Greens, Ho Farm Tomatoes, Red
Onions, Truffle Asian Dressing
\$28.00

Vegetarian Summer Roll with Green Papaya Salad (DF, EF, GF, NF, VEG, VEGAN)
\$18.00

Intermezzo

Guava Sorbet with Prosecco (DF, EF, NF, GF, VEG, VEGAN)

Raspberry Sorbet with Sparkling Rosé (DF, EF, NF, GF, VEG, VEGAN)

\$12.00

Seafood Entrées

Kiawe Smoked Atlantic Salmon (GF, NF) – Crème Fraîche–Scallion Potato Purée, Roasted
Asparagus, Sauce Choron with Lomi Tomatoes
\$46.00

Confit Nairagi with Ogo Salsa Verde (EF, GF) – Okinawan Sweet Potato Purée, Baby Carrots,
Macadamia Nut Beurre Noisette
\$46.00

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- Steamed Snapper with Nuoc Cham Butter Sauce (EF, NF) – Wok Vegetables, Ginger–
Scallion Fried Rice, Fried Shallots, Red Chili, Cilantro
\$48.00
- Misoyaki Butterfish (DF, EF, NF) – Furikake-Crusted Musubi, Baby Bok Choy, Pickled Ginger
Beurre Blanc, Scallion
\$48.00
- Seafood Risotto with Lobster Saffron Broth (EF, GF, NF) – Shrimp, Scallop, Fresh Catch,
Lobster, Crispy Kale, Parmigiano Reggiano
\$65.00

Vegetarian Entrées

- Portobello Steak and Roasted Beet (EF, GF, NF, VEG) – Cauliflower Purée, Baby Carrots, Red
Wine Beet Jus
\$42.00
- Root Vegetable Bolognese (DF, NF, EF, VEG, VEGAN) – Onion, Celery, Carrot, Zucchini, Yellow
Squash, Cauliflower, Eggplant, Tomato, Fried Herbs
\$38.00
- Tofu and Vegetable Green Thai Curry (DF, EF, GF, NF, VEG, VEGAN) – Long Beans, Bell
Pepper, Eggplant, Onion, Zucchini, Bean Sprouts, Coconut Milk, Lime, Cilantro
\$38.00
- Mixed Mushroom Risotto with Black Truffle (DF, EF, GF, NF, VEG, VEGAN) – Arborio Rice,
Hamakua Mushrooms, Shimeji Mushrooms, Shiitake Mushrooms
\$48.00
- Roasted Vegetable Terrine (DF, EF, GF, NF, VEG, VEGAN) – Layered Zucchini, Eggplant, Yellow
Squash, Onion & Tomatoes, Pomodoro Sauce, Pesto, Mushroom Barley, Herb Salad
\$38.00

Poultry & Meat Entrées

- Herb-Marinated Airline Chicken Breast (EF, NF) – Roasted Fingerling Potatoes, Asparagus,
Chicken Glace, Tarragon Emulsion
\$45.00
- Crispy Brick Chicken (EF, NF) – Herb Mashed Potatoes, Market Vegetables, Capers, Lemon–
Thyme Natural Jus
\$45.00
- Grilled Boneless Kalbi Short Rib (DF, EF, NF) – Kim Chee Fried Rice, Garlic–Sesame Spinach,
Scallion Salad
\$52.00
- New York Striploin (EF, NF) – Blue Cheese Potato Purée, Creamed Spinach & Corn, Sauce Vin
Rouge, Crispy Onions
\$62.00
- Pan-Seared Filet Mignon (EF, NF) – Potato Rosti, Asparagus, Périgourdine Sauce with Fine
Herbs
\$70.00

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Combination Entrées

- Seared Island Catch and Diver Scallops (EF, GF, NF) – Saffron Risotto, Wilted Spinach, Ho Farm Tomatoes, Basil, Capers, Lemon Butter Sauce
\$62.00
- Herb-Crusted Salmon & Chicken Mousse Roulade (NF) – Crispy Chicken Breast Filled with Light Mousse, Glazed Baby Carrots and Yukon Gold Potato Fondant
\$65.00
- Red Wine Braised Beef Short Rib and Chicken (DF, EF, NF) – White Bean & Bacon Cassoulet, Root Vegetables, Mushrooms, Cabernet Reduction, Soft Herbs
\$65.00
- Grilled New York Strip and Crispy Jumbo Garlic Shrimp (EF, NF) – Roasted Garlic Mashed Potatoes, Asparagus, Hamakua Mushrooms, Maui Onion Bordelaise Sauce
\$75.00
- Petit Filet Mignon and Barbequed Lobster Tail (EF, NF) – Crushed Herb & Crème Fraîche Yukon Gold Potatoes, Broccolini, Green Peppercorn Sauce, Lobster Emulsion
\$82.00

Desserts

All Desserts: \$26.00

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

- Coconut Mousse Dome with Pineapple Curd (VEG) – Malibu Rum Macerated Pineapple, Coconut Shortbread Crumbles
- Chocolate Praline Gateau (NF, VEG) – Caramel Sauce, Mandarin Oranges, Cocoa Nib Clusters
- Dark Chocolate Tart (VEG) – Chocolate Mousse, Macadamia Nut Tuile
- Vanilla Panna Cotta (NF, VEG) – Strawberry Gelée, Coconut Shortbread
- Espresso Amaretto Baba (VEG) – Chocolate Sablé Crumbles, Coffee Gelée
- Tiramisu Verrine (VEG) – Kahlúa Gelée, Chocolate Biscotti
- Vanilla Cotton Cheesecake (NF, VEG) – Drizzled with Local Honey, Crème Anglaise
- Kahala Churros Martini with Macadamia Nut Ice Cream (VEG) – Caramel Sauce, Caramel Popcorn
- Vanilla Mille-Feuille (NF, VEG)
- Tropical Sorbet (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit
- Lilikoi Tapioca (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit

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DINNER BUFFET LOKELANI

Minimum 45 guests

\$98.00 per person

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

Salad Options

Choice of Three:

Mixed Greens (DF, EF, GF, NF, VEG, VEGAN) – Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots

Served with:

Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Papaya Seed Vegan Dressing (DF, EF, GF, NF, VEG, VEGAN)

Ranch Dressing (GF, NF)

Chinese Chicken Salad (NF) – Crispy Won Ton Strips

Deli Potato Salad (GF, NF) – Baby Red Bliss Potatoes, Sour Cream, Bacon, Chives & Cheddar

Salmon, Tofu & Watercress Salad (DF, EF, NF) – Thai Sweet Chili Dressing

Spinach Salad (GF, NF) – Bacon, Crumbled Blue Cheese, Shaved Red Onions, Grated Egg, Balsamic Vinaigrette

Greek Salad (EF, GF, NF, VEG) – Romaine, Olives, Cucumbers, Feta, Lemon-Oregano Vinaigrette

Charred Vegetable Panzanella Salad (NF, VEG) – Grilled Summer Vegetables, Mozzarella, Torn Croutons, Sherry Vinaigrette

Cobb Salad (GF, NF) – Turkey, Egg, Tomato, Avocado, Bacon, Blue Cheese, Ranch

Arugula & Beet Salad (EF, GF, VEG) – Blue Cheese, Cranberries, Pistachios, Honey-Balsamic Vinaigrette

Quinoa & Wakame Salad (DF, EF, NF, VEG, VEGAN) – Watermelon Radish, Cucumber, Japanese Dressing

Cold Selections

Choice of Two:

Caprese (EF, GF, NF, VEG) – Kamuela Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Drizzle

Wok-Seared Eggplant (DF, EF, NF) – Hoisin Glaze

Futomaki & Inari Sushi (DF, NF) – Wasabi, Gari Shoga, Soy Sauce

Lomi Salmon (DF, EF, GF, NF) – Hawaiian Salt Cured Salmon, Tomatoes, Onions

Ocean Seaweed Salad (DF, EF, NF, VEG, VEGAN)

Chilled Hiyakko Tofu (DF, EF, NF) – Pickled Ginger, Bonito Flakes, Ponzu

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Starch Accompaniments

Choice of Two:

Steamed White Rice (DF, EF, GF, NF, VEG, VEGAN)

Local Style Fried Rice (DF, NF)

Bacon and Kim Chee Fried Rice (DF, EF, NF)

Garlic and Parmesan Roasted Red Bliss Potatoes (DF, EF, GF, NF)

Confit Fingerling Potatoes (DF, EF, GF, NF)

Yukon Gold Potato and Cauliflower Au Gratin (EF, GF, NF)

Vegetable Accompaniments

Choice of One:

Medley of Steamed Broccoli and Summer Squashes (DF, EF, GF, NF, VEG, VEGAN) – Zucchini, Yellow Squash

Braised Baby Bok Choy (DF, EF, NF, VEG) – Shiitake Mushrooms, Ginger-Soy, Fried Shallots

Sautéed Baby Carrots, Baby Corn, Haricot Verts (EF, GF, NF, VEG) – Lemon and Thyme Browned Butter

Tofu and Vegetables with Green Thai Curry Sauce (DF, EF, NF, VEG, VEGAN) – Deep-Fried Tofu, Market Vegetables, Coconut Milk, Green Thai Curry, Cilantro

From the Chef's Pan: Entrées

Choice of three from any category

Chef's Pan Pasta Selections:

Penne with Garlic, Tomato, and Asparagus (DF, VEG) – Wilted Spinach, Pine Nuts, Marinara
Garden Vegetable Fusilli (DF, EF, NF, VEG) – Zucchini, Yellow Squash, Asparagus, Eggplant, Onion, Tomato, Basil Pesto

Truffle Mac and Cheese (NF, VEG) – Cheddar, Mozzarella, Parmesan Cheese, Herb Panko Crust
Mixed Mushroom Fettuccine (NF, VEG) – Hamakua, Shiitake, Hon Shimeji, Button Mushrooms, Herb and Boursin Cheese Cream Sauce

Chef's Pan Chicken Selections:

Pulehu Chicken (DF, EF, NF) – Vinegar-Soy Marinated Chicken Thighs, Pickled Red Onions

Spicy Barbecued Piri Piri Chicken (DF, EF, GF, NF) – African Spiced Marinated Chicken, Blistered Shishito Peppers

Minute Chicken on Crispy Cake Noodle (DF, NF) – Chinese 5-Spice Marinated Chicken, Onions, Carrots, Choy Sum, Shiitake Mushrooms, Red Bell Pepper

Chef's Pan Pork Selections:

Crispy Pork Lechon Kewali (DF, EF, NF) – Ho Farm Tomato, Pickled Onion, and Scallion Relish, Pickled Red Chilies, Calamansi-Soy Dipping Sauce

Spicy Pork and Kim Chee Stir Fry (DF, EF, NF) – Gochujang Marinated Pork Butt, Onion, Green Onions

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Chef's Pan Beef Selections:

Asian Braised Short Ribs (DF, EF, NF) – Hoisin Glaze, Scallion-Jalapeño Relish, Fried Garlic
Slow Braised Beef with Roasted Mushrooms (DF, EF, NF) – Red Wine Bordelaise Sauce
Char Grilled Flat Steak (DF, EF, GF, NF) – Green Onion Chimichurri

Chef's Pan Seafood Selections:

Pan Seared Furikake Salmon (EF, GF, NF) – Pickled Ginger Butter Sauce, Green Onions
Chinatown Steamed Catch (DF, EF, NF) – Ginger, Carrots, Shiitake Mushrooms, Sizzling Oil,
Cilantro, Green Onions
Macadamia Nut Crusted Catch (EF, GF) – Lilikoi Butter Sauce
Sautéed Island Catch of the Day (EF, GF, NF) – Citrus Beurre Blanc with Maui Onion, Tomato,
Ogo, Green Onion Relish

Desserts

Choice of Five:

Tropical Fruit Platter (DF, EF, GF, NF, VEG, VEGAN)
Coconut Tapioca (EF, GF, NF, VEG)
Vanilla Bean Panna Cotta (GF, NF, VEG)
Mango Panna Cotta (GF, VEG)
Kona Coffee Tiramisu (VEG)
Chocolate Chantilly Cake (VEG)
Pineapple Tarte (VEG)

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DINNER BUFFET KOA

Minimum 45 guests

\$115.00 per person

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

Salad Options

Choice of Three:

Mixed Greens (DF, EF, GF, NF, VEG, VEGAN) – Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots

Served with:

Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Papaya Seed Vegan Dressing (DF, EF, GF, NF, VEG, VEGAN)

Ranch Dressing (GF, NF)

Traditional Caesar Salad (NF) – Parmesan Cheese, Sourdough Croutons, Caesar Dressing

Kamuela Tomato & Maui Onion Salad (DF, EF, GF, NF, VEG, VEGAN)

Pineapple Coleslaw (DF, EF, NF, VEG)

Macaroni & Potato Salad (DF, GF, NF, VEG)

Kale & Strawberry Salad (EF, GF) – Goat Cheese, Bacon, Toasted Macadamia Nuts, White Balsamic Vinaigrette

Fusilli Pasta Salad (NF) – Sun-Dried Tomatoes, Olives, Salami, Mozzarella, Pesto

Thai Chicken & Green Papaya Salad (DF, EF) – Peanuts, Lime-Patis Vinaigrette

Kula Greens & Hearts of Palm Salad (DF, EF, GF, NF, VEG, VEGAN) – Yuzu & White Balsamic Dressing

Broccoli & Crab Salad (DF, GF, NF)

Pipikaula Salad (DF, EF, NF) – Onions & Tomatoes

Cold Selections

Choice of Two:

Fresh Asparagus (DF, EF, GF, NF, VEG, VEGAN) – Tricolor Bell Peppers, Tomato

Cold Ginger Chicken (DF, EF, GF, NF) – Ginger-Green Onion Sauce

Compressed Kona Gold Pineapple (DF, EF, GF, NF, VEG, VEGAN) – Li Hing Powder

Layered Sushi Rice (DF, NF) – Spicy Ahi, Crab Salad, Avocado, Furikake

Ahi Tataki (DF, EF, NF) – Chilled Soba, Sesame Spinach, Ginger-Soy Dressing

Futomaki & Inari Sushi (DF, NF) – Wasabi, Gari Shoga, Soy Sauce

Korean-Style Kim Chee Tako Poke (DF, EF, NF)

Ahi & Au Poke (DF, EF) – Sesame Oil, Soy, Maui Onion, Ogo

Ahi Sashimi (DF, EF, NF) – Daikon, Wasabi, Soy Sauce

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Starch Accompaniments

Choice of Two:

Steamed White Rice (DF, EF, GF, NF, VEG, VEGAN)

Saffron Rice Pilaf (EF, GF, NF)

Crab Fried Rice (DF, NF)

Vegetable Chow Mein (DF, NF, VEG)

Roasted Garlic Mashed Potatoes (EF, GF, NF, VEG)

Olive Oil Potato Purée with Kale (DF, EF, GF, NF, VEG, VEGAN)

Okinawan Sweet Potato Purée with Coconut (EF, GF, NF, VEG)

Loaded Country Style Smashed Potatoes (GF, EF, NF)

Vegetable Accompaniments

Choice of One:

Wok Fried Stir Fry Vegetables (DF, EF, NF) – Won Bok, Choy Sum, Shiitake Mushroom, Carrot, Oyster Sauce

Roasted Garden Vegetables (DF, EF, GF, NF, VEG, VEGAN) – Asparagus, Zucchini, Yellow Squash, Eggplant, Baby Carrot, Ho Farm Tomatoes

Haricot Verts, Italian Sausage, and Fennel (DF, EF, GF, NF)

Roasted Brussels Sprouts (EF, GF, NF) – Lemon and Thyme Browned Butter

Tofu and Vegetables with Green Thai Curry Sauce (DF, EF, NF, VEG, VEGAN) – Deep-Fried Tofu, Market Vegetables, Coconut Milk, Green Thai Curry, Cilantro

From the Chef's Pan: Entrées

Choice of three from any category

Chef's Pan Pasta Selections:

Garden Vegetable Fusilli (DF, EF, NF, VEG) – Zucchini, Yellow Squash, Asparagus, Eggplant, Onion, Tomato, Basil Pesto

Mixed Mushroom Fettuccine (NF, VEG) – Hamakua, Shiitake, Hon Shimeji, Button Mushrooms, Herb and Boursin Cheese Cream Sauce

Truffle Mac and Cheese (NF, VEG) – Cheddar, Mozzarella, Parmesan Cheese, Herb Panko Crust

Chef's Pan Chicken Selections:

Herb Roasted Chicken (DF, EF, GF, NF) – Citrus Brined Chicken Thighs, Shimeji Mushrooms, Lemon-Thyme Chicken Jus

Pan Seared Togarashi Dusted Chicken (EF, GF, NF) – Sweet Chili Butter Sauce, Green Onions

Korean Fried Chicken (DF, NF) – Twice Fried Cubed Chicken Thighs, Sweet & Spicy Soy-Gochujang Glaze, Fried Garlic, Green Onions

Thai Grilled Lemongrass Chicken (DF, EF, GF, NF) – Fried Shallots, Red Chili, Cilantro, Nuoc Cham Dipping Sauce

Chef's Pan Pork Selections:

BBQ Baby Back Ribs (DF, EF, NF) – Hoisin BBQ Sauce, Green Onion, Cilantro, Chili

Kalua Pig and Cabbage (DF, EF, GF, NF) – Shredded Slow Roasted Pork Butt with Hawaiian Salt

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Chef's Pan Beef Selections:

Kalbi Short Ribs (DF, EF, NF) – Sesame, Green Onions

Pulehu Steak (DF, EF, GF, NF) – Black Pepper Beef Jus, Crispy Fried Onions

Szechuan Beef and Choy Sum Stir Fry (DF, EF, NF) – Carrot, Onion, Celery, Red Bell Pepper, Green Onions

Chef's Pan Seafood Selections:

Kiawe Smoked Salmon Lomi Tomato (DF, EF, GF, NF) – Citrus Beurre Blanc with Maui Onion, Tomato, Ogo, Green Onion Relish

Steamed Kona Kampachi (DF, EF, GF, NF) – Limu Salsa Verde

Wok-Fried Shrimp, Scallop, Mussels, and Top Shell (DF, EF, NF) – Asian Vegetables, Black Bean Sauce

Seafood Newburg (EF, GF, NF) – Shrimp, Scallops, Mussels, Brandy-Lobster Sauce, Crispy Fried Onions

Misoyaki Butterfish (DF, EF, NF) – Kabayaki Drizzle, Shaved Green Onions

Desserts

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

Choice of Six:

Tropical Fruit Platter (DF, EF, GF, NF, VEG, VEGAN)

Chocolate Decadence (GF, NF, VEG)

Black Sesame Panna Cotta (GF, NF, VEG)

Kona Coffee Panna Cotta, Espresso Crumble, Crushed Almonds (VEG)

Okinawan Sweet Potato & Haupia Pie (VEG)

Lilikoi Meringue Tart (VEG)

Fresh Fruit Tartlet (VEG)

Bread Pudding with Crème Anglaise (VEG)

Chocolate Pot Au Crème (VEG)

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DINNER BUFFET ENHANCEMENTS

Price per person

Additional Salad

\$4.00

Additional Cold Selection

\$4.00

Additional Accompaniment

\$4.00

Additional Chef's Pan Selection

\$7.00

Additional Dessert

\$5.00

Add-On Carving Stations

Chef Attendant Required: \$250.00

Garlic & Herb Crusted Rack of Lamb (DF, EF, NF) – Rosemary Demi-Glace, Mint Jelly

\$25.00 per person

Cantonese Style Roast Pork Belly (NF) – Steamed Bao Buns, Hoisin & Plum Sauce, Green Onions, Cilantro

\$22.00 per person

Roasted NY Striploin (DF, NF) – Sauce Béarnaise, Black Pepper Bordelaise

\$23.00 per person

Prime Rib of Beef (EF, NF) – Creamy Horseradish, Au Jus

\$30.00 per person

Whole Beef Tenderloin (DF, NF) – Sauce Béarnaise, Green Peppercorn Sauce

\$42.00 per person

Whole Roasted Suckling Pig (DF, EF, NF, GF)

Serves 80 guests

\$2,000.00 each

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LATE NIGHT SNACKS

Musubi

Spam Musubi (NF, DF, EF) – ½ Teriyaki Glazed Spam, Rice, Nori
Minimum 50 Guests
\$6.00 per piece

Displayed Snacks

Serves 25 Guests

French Fry Board (NF, VEG) – French Fries and Sweet Potato Fries
Ketchup, Chipotle Aioli, Furikake Ranch, Roasted Garlic & Herb Hollandaise
\$175.00

Hurricane Tater Tots (NF, GF) – Tater Tots, Bacon, Cheddar Cheese, Furikake, Spicy Aioli, Green Onions
\$175.00

Steamed Edamame (NF, GF, VEG) – Sea Salt, Garlic Butter, Chili-Tamari Soy Glaze
\$175.00

Popcorn Bar (NF, EF, VEG) – Popcorn, Melted Butter, Parmesan Cheese, Flaming Hot Cheetos Dust, Furikake, Arare
\$175.00

Chips and Dips (NF, EF, VEG) – Tortilla Chips, Pico de Gallo, Guacamole, Charred Corn Esquites Dip, Jalapeño Nacho Cheese Sauce
\$175.00

Kahala Signature Displayed Snacks

Serves 25 Guests

Grilled Pita Bread & Lavosh with Kahala Dips (NF) – Edamame Hummus, Smoked Ahi Dip, Sour Cream & Maui Onion Dip
\$225.00

Flat Bread Pizzas (NF) – Pepperoni & Cheese, Roasted Mixed Mushrooms with Herbs, Three-Cheese Blend
\$225.00

Chicken Wings Platter (NF, EF) – Buffalo Hot Sauce, Blue Cheese Dressing, Garlic-Soy Glaze
\$225.00

Stations

Serves 25 Guests

Late Night Street Tacos Station (NF, EF) – Flour & Corn Tortillas, Pickled Red Onions, Cotija Cheese, Shredded Iceberg Lettuce, Cilantro, Salsa Verde, Guacamole, Sour Cream, Lime
Choice of: Shredded Ancho Chicken or Kalua Pig Carnitas
\$350.00

Carne Asada substitution available – additional \$100.00

Ramen Station (NF, DF) – Temomi Ramen Noodles, Fish Cake, House-Made Char Siu, Shredded Eggs, Green Onions
Choice of Broth: Tonkotsu or Shoyu Broth
\$350.00

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CHILDREN PLATED MEALS

For Children ages 3 – 9 years old

KEIKI MENU

\$34.00

Petite Macaroni and Cheese (EF, NF)

Boneless Chicken Fingers (NF)

Tater Tots (EF, NF, DF, GF, VEG)

Corn and Carrots (EF, NF, DF, GF, VEG)

Chocolate Ice Cream with Cookie (NF)

Tropical Fruit Punch

KAMA LEI MENU BELOVED CHILD

\$36.00

Fruit Cup (EF, NF, DF, GF)

Grilled Keiki Cheeseburger (NF, EF)

Lettuce and Tomatoes (EF, NF, DF, GF, VEG, VEGAN)

Tater Tots (EF, NF, DF, GF, VEG)

Vanilla Ice Cream, Chocolate Sauce (NF)

Tropical Fruit Punch

KEIKI DELUXE MENU KAMALI'I

\$50.00

Spaghetti with Meat Ball (NF)

Deep Fried Shrimp (NF, EF)

Chicken Karaage (NF, GF)

French Fries (NF, EF)

Fried Rice (NF, DF)

Fresh Fruit (GF, NF, DF, EF)

Vanilla Ice Cream, Chocolate Sauce (NF)

Tropical Fruit Punch

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WEDDING CAKES

Male 'Ana Mea 'Ono

2 Tiered

6" & 10"	20 Pieces	\$285.00
8" & 12"	30 Pieces	\$400.00

3 Tiered

6" & 8" & 10"	75 Pieces	\$600.00
8" & 10" & 12"	100 Pieces	\$700.00
6" & 10" & 14"	100 Pieces	\$710.00
8" & 12" & 16"	125 Pieces	\$860.00

*Note: The serving figures for two and three tiered cakes are based on saving the cake top for the wedding couple.

FROSTING
Whip Cream
Butter Cream
Creamed Cheese

FILLINGS
Raspberry
Mango
Chocolate
Passion Fruit
Vanilla Bavarian*
Chantilly*
Haupia*
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 fillings require refrigeration.

Special Cake Frosting and Decoration

*Please note, Fondant, Marzipan, and Sugar Decor 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 placements of flowers on the cake.

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