

# 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)

Menus & pricing are valid through December 31, 2026. All events scheduled after this date will utilize new banquet menus & pricing. A 23% service charge and excise tax will apply. Menu, pricing and Service Charge are subject to change without notice. Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala Employees. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Consuming raw or undercooked fish that has not been frozen may increase the risk of infection. Allergy warning: our menus may contain or come in contact with tree nuts, peanuts and/or sesame, or traces of these allergens. VEG= Vegetarian. VEGAN = Vegan.

## 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 (NF, 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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