

# 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)

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.

## 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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