



2010 Banquet Menus

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CONTINENTAL BREAKFAST

Minimum of 25 guests

“PUNAKA LĀ” – SUNRISE CONTINENTAL

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



From the Bakeshop

Freshly Baked Croissants, Assorted Danish, Hawaiian Sweet Bread,
Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting
Served with Sweet Island Butter, Tropical Preserves, Lehua Honey



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$26.00++



CONTINENTAL BREAKFAST

Minimum of 25 guests

“KAKAHIKA” – MORNING CONTINENTAL

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



From the Bakeshop

Freshly Baked Croissants, Assorted Danish, Hawaiian Sweet Bread,
Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting

Served with Sweet Island Butter, Tropical Preserves, Lehua Honey



Assorted Cereals

Cheerios, Rice Krispies, Frosted Flakes, Raisin Bran, and Fruit Loops

Served with Whole and Low Fat Milk



Yogurt Parfait

Plain and Strawberry Yogurt with Traditional Bircher Muesli, Dried Apricots,
Dried Cranberries, Dried Pineapple, and Yogurt Covered Raisins



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Teas

\$29.00++



CONTINENTAL BREAKFAST

Minimum of 25 guests

“PIHA PONO” – COMPLETE CONTINENTAL

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



From the Bakeshop

Freshly Baked Croissants, Assorted Danish, Hawaiian Sweet Bread,
Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting

Served with Sweet Island Butter, Tropical Preserves, Lehua Honey



Assorted Cereals

Cheerios, Rice Krispies, Frosted Flakes, Raisin Bran, and Fruit Loops

Served with Whole and Low Fat Milk



Yogurt Parfait

Plain and Strawberry Yogurt with Traditional Bircher Muesli, Dried Apricots,
Dried Cranberries, Dried Pineapple, and Yogurt Covered Raisins



Seasonal Tropical Fruit

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

Seasonal Fruits and Seasonal Berries



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$32.00++



BUFFET BREAKFAST MENUS

Minimum of 25 guests

HALA TERRACE BREAKFAST BUFFET

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



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, Hawaiian Sweet Bread,
Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting

Served with Sweet Island Butter, Tropical Preserves, Lehua Honey



Assorted Cereals

Cheerios, Rice Krispies, Frosted Flakes, Raisin Bran, and Fruit Loops

Served with Whole and Low Fat Milk



From the Chef's Pan

Choice of One

Farm Fresh Scrambled Eggs (Egg Beaters and Egg Whites are available with advanced notice)

Spinach-Mushroom Frittata with Jack Cheese

Eggs Benedict

Bacon and Swiss Quiche



Choice of One

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,
or Pork Sausage Links



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BUFFET BREAKFAST MENUS

Minimum of 25 guests

HALA TERRACE BREAKFAST BUFFET

Choice of One Chef's Specialty

The Kahala Signature Thin Pancakes with Maple Butter

or

Hawaiian Sweet Bread French Toast with Coconut Syrup

or

Choice of One Side

Griddled Hash Browns, Roasted Red Skin Breakfast Potatoes

Steamed Rice, or Vegetable Fried Rice

or

Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$37.00++



BUFFET BREAKFAST MENUS

Minimum of 25 guests

PLUMERIA BREAKFAST BUFFET

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



Seasonal Tropical Fruit

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

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Signature Kahala Cinnamon Buns

Served with a Trio of Glazed Toppings (Lehua Honey, Royal Frosting, and Pineapple Twist)

Freshly Baked Croissants, Assorted Danish, Hawaiian Sweet Bread,

Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting

Served with Sweet Island Butter, Tropical Preserves, Leahua Honey



Assorted Cereals

Cheerios, Rice Krispies, Frosted Flakes, Raisin Bran, and Fruit Loops

Served with Whole and Low Fat Milk



Yogurt Parfait

Plain and Strawberry Yogurt with Traditional Bircher Muesli, Dried Apricots,

Dried Cranberries, Dried Pineapple, and Yogurt Covered Raisins



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BUFFET BREAKFAST MENUS

Minimum of 25 guests

PLUMERIA BREAKFAST BUFFET

From the Chef's Pan

Choice of Two

Farm Fresh Scrambled Eggs (Egg Beaters and Egg Whites are available with advanced notice),

Smoked Salmon Frittata with Fresh Mozzarella and Chives

Eggs Benedict

Sweet Pepper and Virginia Ham Quiche



Choice of Two Breakfast Meats

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,
or Pork Sausage Links



Choice of One Chef's Specialty

The Kahala Signature Thin Pancakes with Maple Butter Sauce

Malted Waffles

Hawaiian Sweet Bread French Toast

Maple Syrup, Coconut Syrup, and Guava Syrup



Choice of Two Sides

Griddled Hash Browns, Roasted Red Skin Breakfast Potatoes, Tater Tots

Steamed Rice or Vegetable Fried Rice



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$42.00++



PLATED BREAKFAST MENUS

Minimum of 25 guests

THE CAPTAIN ROSS PLATED BREAKFAST

Captain John Ross leased acreage from King Kamehameha's heirs for a ranch on the site of what is now The Waialae Country Club. Unfortunately, this venture was abandoned in 1888. But it was the start of several farms and ranches in the area of Kahala.

Orange Juice



Basket of French Pastries and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Lehua Honey



Fresh Fruit Parfait



Mushroom and Herb Brie Frittata



Choice of One Breakfast Meat

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,
or Pork Sausage Links

and

Sautéed Yukon Potatoes with Caramelized Maui Onions



Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$28.00++



PLATED BREAKFAST MENUS

Minimum of 25 guests

THE ISENBERG PLATED BREAKFAST

Paul Isenberg of a Kauai Island sugar-planting family owned and ran a very successful farm and ranch on the very property which is now The Kahala Hotel & Resort.

Orange Juice



Warm Plate of Signature Kahala Cinnamon Buns

Served with a Trio of Glazed Toppings (Lehua Honey, Royal Frosting, and Pineapple Twist)

Presented Tableside



Fresh Half Papaya with Lime Wedge



Fresh Island Scrambled Eggs

(Egg Beaters and Egg Whites are available with advanced notice)

Choice of Two Meats

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,
or Pork Sausage Links

and

Hash Browns



Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$32.00++



PLATED BREAKFAST MENUS

Minimum of 25 guests

THE WOLBRINK PLATED BREAKFAST

Donald Wolbrink was a young city planner in 1947, and he advised the Bishop Estate trustees who were looking for ideas on what to do with the Waialae–Kahala area.

Mr. Wolbrink encouraged that the existing Golf course remain and proposed large housing lots along the beach.

In addition he suggested a world-class hotel to complete the community plans.

Orange Juice



Seasonal Tropical Fruit



Warm Plate of Signature Kahala Cinnamon Buns

Served with a Trio of Glazed Toppings (Lehua Honey, Royal Frosting, and Pineapple Twist)

Presented Tableside



Lobster Benedict

Poached Egg and Lobster on English Muffin with Béarnaise Sauce

Lyonnais Potatoes with Sweet Peppers



Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$36.00++



QUICK BREAKFAST TO-GO

Minimum of 25 guests

“KA’AKA’A”

EYE OPENER BREAKFAST-TO-GO

Passion Orange Juice

Coffee, Decaffeinated Coffee, or Herbal Tea



Whole Fruit (Apple, Orange or Banana – Chef’s Choice)

Individual Yogurt



Bacon, Egg, and Cheese Croissant

\$24.00++

“MAIKA’I KAKAHIKA”

GOOD MORNING BREAKFAST-TO-GO

Passion Orange Juice

Coffee, Decaffeinated Coffee, or Herbal Tea



Muffin

Granola Bar

Whole Fruit (Apple, Orange or Banana – Chef’s Choice)

Individual Yogurt



Steak, Egg, and Sweet Pepper Breakfast Burrito with Salsa

\$27.00 ++

“HOU HO’OMAKA”

FRESH START BREAKFAST-TO-GO

Passion Orange Juice

Coffee, Decaffeinated Coffee, or Herbal Tea



Danish

Whole Fruit (Apple, Orange or Banana – Chef’s Choice)

Granola Bar



Sausage, Egg, and Cheese Biscuit

and

Grilled Veggie Pita

\$29.00 ++



BRUNCH BUFFET

Minimum of 45 guests for two hours

“HANOHANO” THE GLORIOUS BRUNCH BUFFET

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



Seasonal Tropical Fruit

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

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Signature Kahala Cinnamon Buns

Served with a Trio of Glazed Toppings (Lehua Honey, Royal Frosting, and Pineapple Twist)

Freshly Baked Croissants, Assorted Danish,

Hawaiian Sweet Bread, Mango Bread, Pineapple Loaf, and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Leahua Honey



Salads

Chinese Chicken Salad with Won Ton Strips

Caesar Salad with Sourdough Croutons

Tossed Salad Greens with Cucumber and Carrots, Tomatoes,

and choice of Asian Shallot Vinaigrette, Thousand Island, or Kahala Signature Celery Seed Dressing



From the Chef's Pan (Choice of One)

Farm Fresh Scrambled Eggs (Egg Beaters and Egg Whites are available with advanced notice)

Eggs Benedict

Bacon and Swiss Quiche



Breakfast Meat (Choice of one)

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,
or Pork Sausage Links

(Continued on next page)



BRUNCH BUFFET

Minimum of 45 guests for two hours

“HANOHANO” THE GLORIOUS BRUNCH BUFFET



Choice of One Chef's Specialty

The Kahala Signature Thin Pancakes with Maple Butter

Hawaiian Sweet Bread French Toast

Buttermilk Macadamia Nut Pancakes

Maple Syrup, Coconut Syrup, and Guava Syrup



Choice of One Side

Griddled Hash Browns, Roasted Red Skin Breakfast Potatoes, Tater Tots

Fried Yukon Gold Potatoes with Pepper and Onions

Steamed Rice or Vegetable Fried Rice



Choice of Two Main Course Dishes

Steamed Catch of the Day prepared Hong Kong Style (Ginger, Onion, Soy Sauce and Hot Oil)

Pulehu Beef with Mushroom Demi

Grilled Catch of the Day with Lehua Butter Caper

Tea Rubbed Pork Loin with Citrus Glaze

Sautéed Free Range Chicken with Shiitake Cream Sauce



Dessert

Chocolate Mousse Cake Mango Mousse Cake

Dobash Cake



Beverages

Freshly Brewed 100% Kona Coffee and Selection of Fine Teas

\$55.00 ++

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



BRUNCH BUFFET

Minimum of 45 guests for two hours

“ALI‘I”

THE ROYAL BRUNCH BUFFET

Selection of Chilled Fruit Juices

Orange, Grapefruit, Guava, and Pineapple



Smoothie Station

Pineapple, Mango, Banana, and Strawberry



Seasonal Tropical Fruit

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

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Signature Kahala Cinnamon Buns

Served with a Trio of Glazed Toppings (Lehua Honey, Royal Frosting, and Pineapple Twist)

Freshly Baked Croissants, Assorted Danish, Hawaiian Sweet Bread

Mango Bread, Pineapple Loaf, Assorted Muffins, and Assorted Sliced Breads for Toasting

Served with Sweet Island Butter, Tropical Preserves, Leahua Honey



Salads

Chinese Chicken Salad with Crispy Won Tons

Roasted Vegetable Platter

Caesar Salad with Sourdough Croutons

Tossed Salad Greens with Cucumber and Carrot Curls, Tomatoes,

Choice of Red Wine Shallot Vinaigrette, Thousand Island, and Kahala Signature Celery Seed Dressing



From the Carving Station

Whole Baked Honey Glazed Virginia Ham



(Continued on next page)



BRUNCH BUFFET

Minimum of 45 guests for two hours

“ALI‘I”

THE ROYAL BRUNCH BUFFET

From the Chef’s Pan

Choice of One

Farm Fresh Scrambled Eggs (Egg Beaters and Egg Whites are available with advanced notice)

Hamakua Mushroom and Boursin Cheese Frittata

Eggs Benedict

Bacon and Swiss Quiche



Choice of One Breakfast Meat

Virginia Ham Steak, Crisp Applewood Smoked Bacon, Portuguese Sausage
Apple Chicken Sausage, or Pork Sausage Links



Choice of One Chef’s Specialty

The Kahala Signature Thin Pancakes with Maple Butter

Hawaiian Sweet Bread French Toast

Buttermilk Macadamia Nut Pancakes

Maple Syrup, Coconut Syrup, and Guava Syrup



Choice of Two Sides

Griddled Hash Browns, Fried Yukon Gold Potatoes with Pepper and Onions

Steamed Rice



(Continued on next page)



BRUNCH BUFFET

Minimum of 45 guests for two hours

“ALI‘I”

THE ROYAL BRUNCH BUFFET

Choice of Two Main Course Dishes

Steamed Catch of the Day prepared Hong Kong Style (Ginger, Onion, Soy Sauce and Hot Oil)

Macadamia Nut Crusted Catch with Citrus Butter Sauce

Tea Rubbed Pork Loin with Citrus Glaze

Seared Scallops or Shrimp on Penne Pasta with Pesto Cream

Grilled Chicken Breast with Alii Mushroom and Fried Shallots

Pulehu Beef with Mustard Crust and Red Wine Sauce



Dessert

Chocolate Mousse Cake

Mango Mousse Cake

Guava Cake

Three Tiered Milk Chocolate Fountain

with Pound Cake, Strawberries, Marshmallows, Bananas, and Pineapples



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$68.00 ++

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



BREAKFAST ENHANCEMENTS

Chef's Pan

Stuffed Crepes with Cream Cheese and Berries



Corned Beef Hash with Onions and Peppers



English Muffin Filled with Scrambled Eggs, Cheese and Sausage



Crab Cake Benedicts with Spicy Hollandaise



Sliced Smoked Virginia Ham and Sharp Cheddar on Croissant



Crispy Bacon with Egg and Sharp Cheddar Cheese on Biscuit



Bacon, Egg, and Cheese Croissant



Steak, Swiss Cheese, and Egg Breakfast Burrito



Grilled Vegetable Tortilla Wrap



Pricing and availability upon consultation



Omelette Station

Ham, Chicken, Bay Shrimp

Onions, Bean Sprouts, Mushrooms, Bell Pepper, Tomatoes, Spinach

Cheddar Cheese

\$17.00 per person



REFRESHMENT BREAKS

Minimum of 25 guests for 30 minutes

CLASSIC BREAK

Freshly Baked Assorted Cookies
Macadamia Nut Brownies and Blondies
Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$19.00++

CITRUS BREAK

Guava Chiffon Cake
Lemon Bars
Lime Tarts
Coconut Macaroons Dipped in Orange Chocolate
Pink Lemonade
Cherry Limeade
Citrus Water

\$22.00++

THE KAHALA

Maui Style Potato Chips
Kahala Coconut Cake
Hand-Dipped Kahala Macadamia Nut Clusters
Pineapple Coconut Macaroons
Kahala Bread Pudding, Warm Vanilla Sauce
Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$24.00++



REFRESHMENT BREAKS

Minimum of 25 guests for 30 minutes

AFTERNOON TEA

Home-Baked Scones with Devonshire Cream and Fruit Preserves
Assorted Finger Sandwiches
Including Watercress, Smoked Salmon, Prosciutto with Boursin Cheese
Tea Cookies and Coconut Macaroons
Assorted Miniature Tarts and French Pastries
Choice of One Hot Tea and One Cold Tea
Hot Teas: Veranda Tea, Jasmine Tea, or Earl Grey
Cold Teas: Plantation Tea or Tropical Tea

\$28.00++

DEATH BY CHOCOLATE

Dark Chocolate and Milk Chocolate Brownies
Croquant Chocolate
Chocolate – Chocolate Mousse
Chocolate Cream Puff
Chocolate Sorbet
Truffles and Candies
Hot Chocolate
Freshly Brewed 100% Kona Coffee

\$28.00++

THE ASIAN BREAK

Assorted Sushi
California Roll, Ahi Nigiri, Shrimp Nigiri
Thai Spring Rolls with Plum Sauce
Pork Pot Stickers with Orange Ponzu Sauce
Mango Tapioca
Freshly Brewed 100% Kona Coffee
Hot Japanese Green Tea

\$34.00++



THEME REFRESHMENT BREAKS

*Minimum of 25 guests for 40 minutes
(30 day advance notice required)*

CHI ENERGY & FITNESS BREAK

Get your blood flowing and your body awakened with a full stretch and pointers on pressure points from one of our physical trainers from the Chi Energy and Fitness Center. Our trainer will involve your attendees within the meeting room allowing for group participation. Break-up the meeting dynamics and find your inner Chi. Pairing this activity with our invigorating and refreshing island favorites you will find that this unique break will re-energize and inspire.

Refreshing Chilled Towelette
Granola Bars enhanced with Lehua Honey
Oatmeal Cookies with Raisins, Cranberries and Macadamia Nuts
Peanut Butter Nut Bars
Fresh Fruit Tarts made with Low-Fat Pastry Cream and High Fiber Crust
Banana-Strawberry and Orange-Pineapple Fresh Fruit Smoothies
Energy Bars
Specialty Blended Chi Tea designed to detoxify and purify your body
\$32.00++
(Trainer fee included)

SPLASH!

Start your break with a 10 minute overview of our Resort's own Dolphin Experience. Guests are guided to our lagoon by a Dolphin Behaviorist and invited into this amazing habitat. Enjoy treats from and inspired by the sea. Your attendees will "FLIP" for this refreshment break.

Crab Rangoon with Sweet Chili Dipping Sauce
Smoked Fish Jerky
Multi-Colored Shrimp Chips
"Maui Fish Hooks" – Parmesan Cheese Bread Sticks served with a Creamy Cheese Spread, and Olive Tapenade
"Chocolate Scallops" - Chocolate Filled Cream Puffs
"Caviar Parfaits" - Tapioca and Dried Fruits
"Sand Dollars" - Snicker Doodle Cookies
Island Iced Tea
\$32.00++
(Trainer fee included)



THEME REFRESHMENT BREAKS

*Minimum of 25 guests for 40 minutes
(30 day advance notice required)*

GIFTS OF HAWAII

Celebrate the Islands of Hawaii and the gifts each island has to offer. Your guests will experience a short hula lesson from a “Hawaiian Aunty”. Our Aunty will ask guests to mirror some basic moves in the traditional Hawaiian art of dance and chanting. She may ask someone to demonstrate in front of the group!

Maui Potato Chips
Coco Cream Puffs
Guava Chiffon Cake
Haupia
Chocolate Dipped Macadamia Nuts, Dried Pineapple, and Dried Mango
Kauai Cookies
Chantilly Cream Cake
Banana-Strawberry and Orange-Pineapple Fresh Fruit Smoothies
Freshly Brewed 100% Kona Coffee
\$32.00++

(Hawaiian Aunty at \$65.00)

SPA-TACULAR BREAK

Tantric Bells chime as guests exit their conference room into a mister. Your guests walk into a refreshment break that resonates escape and relaxation. Therapists massage hands and/or necks to relieve the tension and tightness. They will replenish their strength with inventive and refreshing morsels. Feel re-engaged and Spa-tacular!

Refreshing Chilled Towelette
Fresh Fruit Display with Fruit Coulis
Petit Key Lime Tarts
Parfaits Layered with Dark Chocolate Mousse, Blueberries and Blackberries
Biscotti and Tea Cookies
Lemon Squares & Linzer Torte
Freshly Brewed 100% Kona Coffee
Selection of Fine Teas
\$32.00++

(Spa Technician at \$55.00 per 10 guests)



REFRESHMENT ENHANCEMENTS

Hot Beverages

Freshly Brewed 100% Kona Coffee
Regular and Decaffeinated \$52.00++ per gallon
Selection of Fine Teas \$52.00++ per gallon
Hot Chocolate \$52.00++ per gallon

Fruit Juices and Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, V-8, Apple, Cranberry, Lemonade \$60.00++ per gallon
Island Iced Tea \$52.00++ per gallon
Bottled Water: Fiji, Hawaiian, San Pellegrino, or Perrier at \$6.00++ each (500ml)
Hawaiian Water \$6.00++ each
Assorted Godiva Drinks \$8.00++ each
Assorted Soft Drinks (Coca Cola Products), Oolong Tea or Green Tea \$4.50++ each

Fruit and Yogurt

Seasonal Tropical Fruit: Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, Honeydew)
Seasonal Offerings and Seasonal Berries
(30 minute limit)
\$8.00++ per person
Whole Fruit: Bananas, Oranges, Apples,
Pears, and Grape Bunches (Guaranteed Amounts necessary for orders)
\$4.00++ Each
Assorted Individual Fruit Yogurt \$6.00++ each



REFRESHMENT ENHANCEMENTS

Snacks

- Individually Bagged Potato Chips \$4.00++ each
- Candy Bars, Granola Bars or Power Bars \$4.00++ each
- By the Pound: Popcorn, Pretzels, Potato Chips, Assorted Nuts, or Wasabi Peas \$12.00++ per pound
- Blue Corn Tortilla Chips \$22.00 ++ per pound
- Guacamole or Salsa \$22.00 ++ per pint
- Assorted Finger Sandwiches \$45.00++ per dozen

Ice Cream and Frozen Novelties

- Ice Cream Sandwiches and Bars, Creamsicles, Popsicles, and Yogurt Push-ups \$6.50++ each
- Häagen-Dazs Ice Cream Bars \$8.00++ each

From the Bake Shop

- Assorted Danish, Assorted Muffins, Banana Walnut Bread, Sweet Bread, Mango Bread, Pineapple Loaf, or Freshly Baked Croissants \$45.00++ per dozen
- Macadamia Nut Brownies or Blondies \$45.00++per dozen
- Cream Puff (Chocolate, Vanilla or Coconut) \$50.00++ per dozen
- Lemon Bars \$35.00++ per dozen
- Apple or Blueberry Strudel \$36.00++ Per Baker's Pan
- Mini Fresh Fruit Tart or French Pastries \$45.00++ per dozen
- Assorted Cookies \$35.00++ per dozen
- Chocolate Dipped Strawberries \$50.00++ per dozen
- Mango Tapioca \$4.50++ each
- Bittersweet Chocolate Mousse \$4.50++ each
- Kahala Signature Scones \$45.00++ per dozen
- Hand Dipped Macadamia Nut Clusters \$50.00++ per pound
- Assorted Cup Cakes \$60.00++ per dozen



LUNCHEON BUFFET

Minimum of 45 guests

“HO‘OKŌ” EXECUTIVE LUNCHEON BUFFET

Salads

Romaine, Spinach, and Arugula with Tomatoes, Cucumbers, and Rustic Croutons

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

Chinese Chicken Salad with Won Ton Strips

House Special Potato Salad

Seafood Pasta Salad

Maui Style Potato Chips



Soup

Choice of Chicken Noodle, Cream of Mushroom or Tomato Basil



Your Choice of Bar:

Sandwich Bar

Ham and Swiss Cheese on Freshly Baked Croissant

Roast Beef and Sharp Cheddar Cheese on Light Rye

Smoked Turkey and Provolone Cheese on

Multi-Grain Roll

Burger Bar

Cheeseburger or Hamburger on Kaiser Bun

Grilled Catch of the Day on Ciabatta Bread

Hot Dog on Bun

Condiments

Served with Pickles, Sliced Maui Onions, Sliced Tomatoes, Waimanalo Lettuce Leaves, and Olives

Stone Ground Mustard and Herb Mayonnaise



Dessert

Chocolate Mousse Cake

Kahala Coconut Cake

Seasonal Tropical Fruit



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

Sandwich Bar \$41.00++ or Burger Bar \$45.00++



LUNCHEON BUFFET

Minimum of 45 guests

“KAI PUPA A LAU’AI” SOUP AND SALAD LUNCHEON BUFFET

Soups

Portuguese Bean Soup

Vichyssoise (Cold Potato and Leek Soup)



Salads

Medley of Greens and Herbs prepared with Passion Fruit Dressing

Chilled Grilled Striploin

Chilled Melon with Shaved Prosciutto

Chicken Salad with Chilled Seedless Grapes and Whole Walnuts

Red Bliss Potato Salad

Blackened Ahi Nicoise

Roasted Turkey, Granny Smith Apples, and Dried Cranberries

Three Bean Salad



Dessert

Peach Shortcake

Berries and Cream

Banana Tart

Kahala Coconut Cake

White Chocolate Lilikoi Mousse



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$42.00++



LUNCHEON BUFFET

Minimum of 45 guests

“MAI KA HAO MANAMANA” FROM THE GRILL LUNCHEON BUFFET

Salads

Waimanalo Greens Layered with Petite Tomatoes, Cucumbers, and Carrot
Served with Shallot Vinaigrette, Kahala Signature Celery Seed Dressing,
and Bacon Bleu Cheese Dressings
Blackened Seafood Pasta Salad
Marinated Grilled Vegetables
Hawaiian Pineapple Cole Slaw
House Special Potato Salad



From the Chef's Pan

Choice of Three
Cajun Grilled Shrimp and Vegetables
Grilled Teriyaki Free-Range Chicken
Grilled Catch of the Day, Watermelon Jalapeno Salsa
Grilled Boneless Pork Chop with Pineapple, Orange Glace
Assorted Grilled Sausage with Caramelized Onions and Peppers



Accompaniments

Black Eye Peas with Ham Hocks
Smashed Potato, Bacon, Sour Cream, and Chives
Roasted Ears of Kahuku Sweet Corn
Roasted Asparagus

(Continued on next page)



LUNCHEON BUFFET

Minimum of 45 guests

“MAI KA HAO MANAMANA” FROM THE GRILL LUNCHEON BUFFET



Dessert

Apple Rhubarb Pie
Seasonal Cobbler with Vanilla Bean Sauce
Chocolate Cream Pie
Watermelon Slices
Mango Mousse Cake



Beverages

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$51.00++

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



LUNCHEON BUFFET

Minimum of 45 guests

“PALEKAIKO” PARADISE LUNCHEON BUFFET

Salads

Medley of Greens with Tomatoes, Carrot, and Daikon Sprouts

Served with Shallot Vinaigrette, Thousand Island Dressing, and Bleu Cheese Dressings

Lomi Lomi Salmon

Wok-Seared Vegetables

Futo Maki Sushi and Inari Sushi, Ginger and Soy Sauce

Waldorf Chicken Salad

Citrus Fruit Salad with Toasted Almond Slivers and Toasted Coconut

∞

From the Chef's Pan

Choice of Three

Grilled Garlic Beef Sirloin with Black Pepper Jus

Stuffed Chicken Breast with Tomato, Mozzarella, and Basil

Steamed Catch of the Day prepared Hong Kong Style with Ginger, Onion, and Soy Sauce

Marinated Fresh Island Pork Loin with Calvados Sauce

Penne Pasta with Pesto, Tomatoes, Asparagus, Pine Nuts, Basil, and Fried Garlic

∞

Accompaniments

Shrimp Fried Rice

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

Steamed Fresh Vegetables

(Continued on next page)



LUNCHEON BUFFET

Minimum of 45 guests

“PALEKAIKO” PARADISE LUNCHEON BUFFET

Dessert

Chocolate Silk Pie
Tropical Fruit Mousse Trifle
Kahala Coconut Cake
Hawaiian Tiramisu
Banana Tart



Beverages

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$55.00++

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



LUNCHEON BUFFET

Minimum of 45 guests

“KAHAKAI HALE” BEACH HOUSE LUNCHEON BUFFET

Appetizers and Salads

Lomi Lomi Salmon

Caesar Salad with Sour Dough Croutons

Waimanalo Greens with Maui Onions, Tomatoes, Mushrooms, and Red Bell Peppers

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

and Honey Mustard Dressing

Chilled Roasted Corn and Three Bean Salad

Pineapple Cole Slaw



From the Chef’s Pan

Choice of Three

Macadamia Nut Crusted Island Mahi Mahi with Asian Remoulade

Grilled Korean Barbecued Beef Short Ribs

Grilled Chicken Breast with Shiitake Oriental Sauce

Eggplant Parmesan with Marinara Sauce

Seafood with Farfalle Pasta, Alfredo Sauce



Accompaniments

Choice of One

Steamed Rice, “Crystal” Fried Rice

Choice of One

Horseradish Mashed Potatoes, or Garlic Roasted Red Bliss Potatoes

(Continued on next page)



LUNCHEON BUFFET

Minimum of 45 guests

“KAHAKAI HALE” BEACH HOUSE LUNCHEON BUFFET

Dessert

Seasonal Tropical Fruit

Maui Carrot Cake (Pineapples and Macadamia Nuts)

Kahala Coconut Cake

Cheesecake with Fresh Berries

Apple Jealousie



Beverages

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$52.00++

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



LUNCHEON BUFFET

Minimum of 45 guests

“MOANA” OCEAN LUNCHEON BUFFET

Salads

Traditional Caesar Salad with Sourdough Croutons
Shrimp Salad with Fresh Dill and Celery
Tomato, Buffalo Mozzarella, and Basil Salad
Grilled Marinated Vegetables – Chilled
German Potato Salad
Tossed Greens with Tear Drop Tomatoes, Maui Onions, and Cucumbers
Thousand Island, Ranch, and Celery Seed Dressing



Soup

Hawaiian Crab Chowder with Taro



From the Chef’s Pan

Choice of Three
Salmon Sautéed with Tarragon Butter Sauce
Seafood Medley Newburg
Blue Crab Crusted Mahi Mahi
Marinated Grilled Beef, Seasoned with Hawaiian Sea Salt, Kiawe Smoked Red Wine Demi
Huli Huli Chicken
Grilled Pork Chops with Pineapple Compote and Caramelized Onions



Accompaniments

Wild Mushroom Risotto
Garlic Roasted Red Bliss Potatoes
and
Steamed Garden Vegetables

(Continued on next page)



LUNCHEON BUFFET

Minimum of 45 guests

“MOANA” OCEAN LUNCHEON BUFFET

Dessert

Apple Spice Cake

Chocolate Decadance Cake

Kahala Coconut Cake

Blueberry Cobbler with Vanilla Bean Sauce

Strawberry Shortcake



Beverage

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$61.00++

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



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE CHOI PLATED LUNCHEON

Wilbert Choi was the Landscape Architect for The Kahala Hotel Project. Mr. Choi trucked more than 100 coconut palms to the site, along with hundreds of varieties of tropical plants. These tropical selections were a guarantee that the grounds would flourish.

Main Course

Nicoise Salad
with Blackened Ahi



Dessert

Orange Zabaglione with Fresh Berries



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$44.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE YEE PLATED LUNCHEON

Alfred Yee is a Honolulu man who gained international fame for his pioneering use of pre-stressed concrete. Mr. Yee was selected as the Structural Engineer for The Kahala Hotel project.

First Course

Tower of Tomato and Buffalo Mozzarella
Balsamic Vinaigrette



Main Course

Stuffed Chicken Breast with Pine Nuts, Spinach, and Goat Cheese
Broccoli, Baby Carrots, and Potato Puree



Dessert

Tahitian Vanilla Crème Brûlée with Berry Compote
A Classic made with Tahitian Vanilla Beans
Served with Fresh Berries



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$56.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE WILLIAMS AND TERRY PLATED LUNCHEON

The interiors of the hotel were fashioned by David Williams of New York, and assisted by Roland Terry from Seattle, Washington.

First Course

Chinese Chicken Salad
Crispy Won Ton Strips



Main Course

Grilled Mahi Mahi and Garlic Jumbo Scallops
Olive Crushed Potato and Vegetable Ragout



Dessert

Hawaiian Style Cheesecake
A twist on New York style with a zing of Pineapples
on a Caramelized Macadamia Nut Crust



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$65.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE KILLINGSWORTH PLATED LUNCHEON

Edward Killingsworth was the Senior Architect charged with the direction to create a hotel which would become a landmark in Honolulu. The Hotel would need to be graceful, stylish, and inviting. Mr. Killingsworth succeeded in leading a team of talented individuals to build The Kahala Hotel.

First Course

Lump Crab Cakes

Bouquet of Nalo Greens, Roasted Garlic Rémoulade

»

Second Course

Vichyssoise

»

Main Course

Broiled Coulotte Steaks with Berry Jam Glaze

Fine French Beans and Scalloped Truffled Yukon Gold Potatoes

»

Dessert

Crème Caramel

A Caramel Topped Baked Custard with

Compote of Orange

»

Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$75.00++



A LA CARTE PLATED LUNCHEON MENUS

Minimum of 25 guests

All Lunches include Lavosh and Rolls

Appetizers

Wild Mushrooms and Feta Cheese
Sun Dried Tomato and Olives in a Puff Pastry with Dill Cream Sauce
\$12.00++

☞

Lump Crab Cakes
Bouquet of Nalo Greens, Roasted Garlic Rémoulade
\$22.00++

☞

Lobster and Goat Cheese Ravioli with Tarragon Cream
\$23.00

Soup

Traditional Gazpacho
\$11.00++

☞

Maui Onion Soup
\$12.00++

☞

Portuguese Bean Soup
\$12.00++

☞

Heirloom Tomato Soup with Buffalo Mozzarella Cheese
\$12.00++

☞

Chinese Shrimp Won Ton Soup
\$14.00++

☞

Sweet Kahuku Corn and Seafood Chowder with Taro
\$18.00++

(Continued on next page)



A LA CARTE PLATED LUNCHEON MENUS

Minimum of 25 guests

All Lunches include Lavosh and Rolls

Salad

Traditional Caesar Salad with Baby Romaine Leaves

\$12.00++



Field Greens with Grapes, Cranberries, and Maytag Bleu Cheese

Served with Cranberry Vinaigrette

\$12.00++



Chinese Chicken Salad with Crispy Won Ton Strips

\$13.00++



Spinach, Mushroom, and Belgian Endive Salad

Served with Warm House Smoked Bacon Vinaigrette

\$13.00++



Waldorf Salad with Grapes, Apples, Candied Walnuts and Gorgonzola Cheese

\$14.00++



Sliced Vine-Ripened Tomatoes, Cucumbers, and Buffalo Mozzarella

Presented on Waimanalo Greens and served with Parmesan, Focaccia Croutons and Balsamic Dressing

\$15.00++



Seared Jumbo Scallops with Grilled Shiitake Mushroom

Garnished with Gourmet Greens, Drizzled with Aged Balsamic Vinaigrette

\$24.00++



(Continued on next page)



A LA CARTE PLATED LUNCHEON MENUS

Minimum of 25 guests

All Lunches include Lavosh and Rolls

Seafood Entrée

Fresh Island Mahi Mahi

Shiitake Mushrooms and Macadamia Nut Crust,

Ragout of New Potatoes, Maui Onions, Tomatoes, Won Bok Cabbage, and Lemon Butter Sauce

\$31.00++



Grilled Ahi with Ponzu Butter Sauce

Served with Sweet Potato Mash and Buttered Bok Choi

\$33.00++



Blackened Salmon Fillet

Capers, Olives, Melted Tomato Butter Sauce Tossed with Fettuccine and Vegetables

\$33.00++



Misoyaki Salmon

Shiitake Rice and Buttered Soy Beans

\$34.00++



Steamed Chilean Sea Bass Hong Kong Style

Shiitake Mushrooms, Green Onions, Chinese Parsley, and Red Chili

Steamed Rice

\$44.00++



(Continued on next page)



A LA CARTE PLATED LUNCHEON MENUS

Minimum of 25 guests

All Lunches include Lavosh and Rolls

Meat and Poultry Entrée

Roasted Garlic Chicken Breast

Crispy Wrapped Mashed Potatoes with Pancetta Bacon and Asparagus

\$33.00++



Baked Chicken and Jumbo Garlic Shrimp

Olive Crushed Potatoes and Broccoli & Cauliflower

\$42.00++



Roasted New Zealand Rack of Lamb with Mustard Crust
White Bean Root Vegetable Ragout and Rosemary Lamb Jus

\$45.00++



Broiled Coulotte Steaks with Berry Jam Glaze

Fine French Beans and Yukon Gold Fries

\$45.00++



Tenderloin of Beef and Atlantic Lobster Tail

Complemented with Crushed Yukon Potatoes, Chives and paired with Broccoli and Baby Carrots

\$52.00++



Tenderloin of Beef and Seared Snapper

Pesto Mashed Potatoes and Asparagus, dressed with a Red Wine Reduction

\$52.00++

(Continued on next page)



A LA CARTE PLATED LUNCHEON MENUS

Minimum of 25 guests

All Lunches include Lavosh and Rolls

Desserts



Banana Bread Pudding



Lilikoi Mousse Cake



Pear Fruit Crisp with Whipped Cream



Coffee Eclairs with Vanilla Profiteroles



Warm French Apple Tart with Vanilla Bean Ice Cream



Tropical Sorbet, Macadamia Nut Tuile, with Fresh Fruit



Tiramisu, Kona Blend Coffee Sauce



Grand Marnier Marinated Strawberries

French Vanilla Bean Ice Cream and Chocolate Almond Wafer

All Desserts

\$16.00++

Chocolate Trio

Chocolate Opera, Chocolate Honey Mousse, White Chocolate Ice Cream

\$19.00++



LUNCHESES –TO-GO

Minimum of 25 guests

“ĀWĪWĪ”

QUICK LUNCH-TO-GO

Basil Pesto Pasta Salad

☎

Individual Bagged Chips

☎

Whole Fruit

☎

Roasted Turkey Breast and Sun-Dried Tomato Cheese on Ciabatta Bread

Banana Peppers and Olives

☎

(2) Chocolate Chip Cookies

\$28.00++

“KĀ’ILI A HELE”

GRAB AND GO LUNCH-TO-GO

Fruit Salad

☎

Individual Bagged Chips

☎

Grilled Chicken Caesar Salad with Caesar Dressing and Sourdough Croutons

☎

Ham and Jarlsberg Cheese on Freshly Baked Croissant

☎

Macadamia Nut Brownie

\$31.00++

“PAHU”

BOX LUNCH-TO-GO

Zucchini, Mushroom, and Artichoke Salad

☎

Pita Chips with Herb Cheese Spread

☎

Half Chilled Marinated Gingered Beef with Yogurt Cucumber Dip in a Flour Tortilla Wrap

Half Grilled Marinated Chicken with Caramelized Onions, Olives, and Peppers in a Flour Tortilla Wrap

☎

Lemon Pound Cake

\$33.00++



LITE RECEPTIONS

Minimum of 45 Guests for 60 minutes

The Hotel's 26,000 square foot natural lagoon is home to six Atlantic Bottlenose dolphins. The Dolphin Quest trainers offer daily education programs where guests can experience these animals up-close, and understand what makes them unique.

“NĪELE”

('Nosey') Nīele is a relatively small dolphin, but he has a big heart.

Display of Market Fresh Vegetables
Accompanied with Bleu Cheese Herb Dip

☺

Stuffed Mushrooms with Goat Cheese and Sun Dried Tomatoes – Butler Passed

☺

Roasted Eggplant, Tomato and Mozzarella on Crostini – Butler Passed

☺

Keawe Smoked Chicken with Papaya Salad on a Cucumber Cup – Butler Passed

\$29.00++

(up to six pieces per guest)

“KOLOHE”

('Rascal') Kolohe is usually one of the first dolphins to try new things and he is not shy.

Display of Market Fresh Vegetables
Accompanied with Stilton Cheese Herb Dip

☺

Roasted Chinese Duck with Cilantro and Plum Sauce – Butler Passed

☺

Vegetable Spring Rolls with Spicy Sweet and Sour Sauce – Butler Passed

☺

Smoked Salmon with Cream Cheese and Caper Aioli – Butler Passed

\$32.00++

(up to six pieces per guest)



LITE RECEPTIONS
Minimum of 45 Guests for 60 minutes

“NAINOA”

(‘The Wanderer’) Nainoa can be easily identified in his family of dolphins because of his chocolate-colored topside

Display of Market Fresh Vegetables
Accompanied with Stilton Cheese Herb Dip



Display of International and Domestic Cheese with Grapes, Lavosh, Sliced Baguettes, and Crackers



Hawaiian Lobster Medallion with Roasted Tomato Skewers – Butler Passed



House-Marinated Barbeque Chicken with Grilled Pineapple on Baguette – Butler Passed



Roasted Chinese Duck with Cilantro and Plum Sauce – Butler Passed



Vietnamese Summer Rolls with Mint, Cilantro, Rice Noodles, and Shrimp
with a Peanut Dipping Sauce – Butler Passed

\$40.00++
(up to six pieces per guest)



PACKAGED RECEPTIONS

Minimum of 45 Guests for 60 minutes

“KAINALU”

(‘Ocean Wave’) Kainalu is our dolphin famous for splashing people to get their attention.

Red Pepper Goat Cheese Crostini – Butler Passed

☺

Petite Potato with Caviar Cream – Butler Passed

☺

Stuffed Mushrooms with Goat Cheese and Sun-Dried Tomato – Butler Passed

☺

Display of Coconut Shrimp with Mango Sauce

☺

Display of Crab Cakes with Thai Sweet Chili Sauce

☺

Display of Pacific Prawns with Spicy Cocktail Sauce and Garnished with Lemon and Lime Wedges

☺

Chef Carved Top Sirloin of Beef and Served with Mini Rolls and Stone Ground Mustard

\$75.00++

(up to six pieces per guest)

“LIHO”

(‘Rare and Precious’) Of all our dolphins, Liho loves any and all guest interactions.

Display of International and Domestic Cheese with Grapes, Lavosh, Sliced Baguettes, and Crackers

☺

Seasonal Tropical Fruit

☺

Crab Salad with Avocado on Endive Leaf – Butler Passed

☺

Hamachi Tartare with Ponzu Mayonnaise on Crispy Won Ton Chips – Butler Passed

☺

Display of Soy Ginger marinated Chicken Skewers

☺

Display of Wild Mushrooms, Feta Cheese, Sun-Dried Tomato, and Olives in Puff Pastry

☺

Chef Carved Prime Rib of Beef with Assorted Mustards, Horseradish Cream, and Rolls

☺

Chef Carved Chinese Style Roast Pork Served with Steamed Buns and Plum Sauce

\$75.00++

(up to six pieces per guest)



PACKAGED RECEPTIONS

Minimum of 45 Guests for 60 minutes

“HOKU”

(‘Star’) Hoku is very good-natured and loves to get attention.

Hoku’s restaurant at The Kahala Hotel & Resort also gets it’s name from this heart-warming dolphin.

Display of Market Fresh Vegetables
Accompanied with Stilton Cheese Herb Dip



Seasonal Tropical Fruit



Roasted Chinese Duck with Cilantro and Plum Sauce – Butler Passed



Roasted Eggplant on Crispy Baguette with Ponzu Mayonnaise – Butler Passed



Smoked Chicken with Papaya on Crispy Baguette – Butler Passed



Display of Pot Stickers with Green Onion Ponzu Sauce



Display of Kalua Pig Quesadillas with Maui Onions, Guacamole, Pico de gallo, and Sour Cream



Chef Prepared Sushi, Made to Order with Nigiri and Hand Rolled Specialties



Chef Carved Prime Rib of Beef with Assorted Mustards, Horseradish Cream, and Rolls

\$82.00++

(up to six pieces per guest)



A LA CARTE RECEPTION ITEMS

Priced per 100 pieces

BUTLER PASSED COLD HORS D'OEUVRES

Ahi Poke on Crispy Taro Chips
Stuffed Mushrooms with Goat Cheese and Sun Dried Tomato
Smoked Salmon with Cream Cheese and Caper Aioli on Crostini
Roasted Chinese Duck with Cilantro and Plum Sauce on Baguette
Hamachi Tartare with Ponzu Mayonnaise on Crispy Won Ton Chips
Roasted Eggplant, Tomato and Mozzarella on Crostini
House-Marinated Barbeque Chicken with Grilled Pineapple on Baguette
Crab Meat Salad with Avocado on Endive Leaf
Hawaiian Lobster Medallion with Roasted Tomato Skewer
Keawe Smoked Chicken with Papaya Salad on a Cucumber Cup
Skewered Melon Balls Marinated in Vanilla, Honey Syrup
Lomi Lomi Salmon Stuffed Cherry Tomatoes
Prosciutto Wrapped Melons
Guava Glazed BBQ Pork with Pineapple Chutney Profiteroles

\$450.00++ per selection

CHILLED DISPLAYS

Scallop Ceviche and Tomato Water Shooters
Crab Claws Served on Ice with Cocktail and Spicy Sauce
Pacific Prawns Served on Ice with Spicy Cocktail Sauce, Garnished with Lemon and Lime Wedges
Oyster Shooters with Hawaiian Chili Water
Chilled Grilled Cajun Shrimp Cocktail with Garlic Remoulade

\$450.00++ per selection



DISPLAYED HOT HORS D'OEUVRES

Priced per 100 pieces

- Beef Teriyaki Skewers
- Crisp Calamari Strips with Lemon Pepper Dip
- Spicy Crab Cakes with Thai Sweet Chili Sauce
- Thai Spring Rolls with Plum Sauce
- Wild Mushrooms and Feta Cheese, Sun-Dried Tomato and Olives in a Puff Pastry with Dill Cream
- Pot Stickers with Green Onion Ponzu Sauce
- Chicken Drumettes with Spicy Lemon Sauce
- Deep Fried Crab Claws with Sweet and Sour Sauce
- Kalua Pig Quesadillas with Guacamole and Tomato Salsa
- Coconut Shrimp with Mango Sauce
- Soy Ginger Marinated Chicken Skewers
- Moroccan Lamb Skewer with Harrisa Dip
- Crispy Oysters with Garlic Spinach Cream
- Cajun Shrimp Wrapped with Maple Bacon
- Broiled Black Mussels with Zesty Tomato Sauce and Mozzarella Cheese
- Baked Beef Stuffed Empanada
- Grilled Scallops on Sautéed Plantains with Sesame Soy Aioli

\$450.00++ per selection



BANQUET SPECIALTIES

Smoked Salmon Platter
Red Onions, Capers, Cream Cheese and Baguettes
Serves approximately 35 guests
\$320.00++ full order

Display of International and Domestic Cheeses with
Grapes, Lavosh, Sliced Baguettes, and Crackers
Serves approximately 45 guests
\$320.00++ full order

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

Display of Gourmet Fresh Market Vegetables
Accompanied with Bleu Cheese Herb Dip
Serves approximately 45 guests
\$160.00++ full order

Seasonal Tropical Fruit
Serves approximately 20 guests
\$125.00++ full order

ASSORTED PLATTERS

Assorted Yakitori Platter
Tofu, Egg Plant
Chicken and Pork Skewers
Serves approximately 25 guests
\$150.00++ per platter

Asian Platter
Fried Pork and Shrimp Man Doo
Kalua Pork Spring Rolls
Mochiko Chicken
BBQ Chicken Summer Roll
Serves approximately 25 guests
\$140.00++ per platter

Assorted Sushi Platter
California Roll, Spicy Ahi,
Futo Maki Sushi
Inari Sushi
Ginger, Soy Sauce
Serves approximately 25 guests
\$150.00++ per platter



CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Garlic Roasted Rack of Lamb

Fresh Herbs and Mango Mint Chutney

Serves approximately 10 guests \$80.00++

Whole Roasted Turkey

Herb Gravy, Cranberry Sauce, and Mini Rolls

Serves approximately 45 guests \$300.00++
with Stuffing add \$85.00++

Chinese Peking Duck

Steamed Buns, Spring Onions, and Hoisin Sauce

Serves approximately 20 guests \$140.00++

Chinese Style Roast Pork

Steamed Buns and Plum Sauce

Serves approximately 20 guests \$185.00++

Salmon En Croûte with Tarragon Butter Sauce

Serves approximately 25 guests \$185.00++

Whole Baked Honey Glazed Virginia Ham

Honey Mustard Sauce, Mini Rolls

Serves approximately 50 guests \$360.00++

Whole Beef Tenderloin

Black Pepper Sauce, Mini Rolls

Serves approximately 16 guests \$420.00++



CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Roasted Sirloin of Beef

Sauce Béarnaise, Black Pepper Sauce, and Mini Rolls

Serves approximately 30 guests \$450.00++

Prime Rib of Beef

Assorted Mustards, Horseradish Cream, and Rolls

Serves approximately 30 guests \$520.00++

Chinese Suckling Pig

Steamed Buns, Plum Sauce, and Chili & Onions

Serves approximately 80 guests \$750.00++



COOKING AND THEME STATIONS

Minimum of 45 guests

Create Your Own Salad Bar

Romaine Hearts and Waimanalo Greens with Fresh Mozzarella and Big Island Vine-Ripened Tomatoes
Maui Onions, Carrots, Sprouts, Grated Aged Parmesan Cheese & Garlic Croutons,
Pumpkin and Sunflower Seeds, Kahuku Sweet Corn Kernels, Ham, Cucumber
Shallot Vinaigrette, Bleu Cheese, and Ranch Dressings
\$17.00++ per person

Pasta Station with Chef

Your choice of two
Spicy Seafood with Melted Vine-Ripened Tomato,
or Carbonara Sauce or Bolognese Sauce
or Grilled Vegetables
or Marinara Sauce with Sausage of the Day
\$22.00++ per person

B.B.Q. Station with Chef

Outdoor Functions Only
Your Choice of Two
Grilled Seasonal Vegetable, Grilled Mahi Mahi
Pulehu Beef, Cajun Spiced Island Chicken
Marinated Beef Bratwurst
\$30.00++ per person



COOKING AND THEME STATIONS

Minimum of 45 guests

Chinese Station

Chinese Roast Pork

Young Chow Fried Rice (Shrimp, Char Siu, Egg)

Stir-Fry Chicken, Beef, or Shrimp (Choice of one)

\$20.00++ per person

Risotto Station

Your Choice of Two

Asparagus

Hamakua Coast Mushroom

Slipper Lobster Meat

Roasted Vegetables

Shrimp and Scallops

Smoked Salmon

\$28.00++ per person



COOKING AND THEME STATIONS

Minimum of 45 guests

Tempura Station with Chef

Shrimp, Fish, Vegetables

Tempura Dipping Sauce

\$20.00++

Sushi Bar with Chef

(6 pieces per person)

Maguro, Tuna

Ika, Cuttlefish

Ebi, Shrimp

Tako, Octopus

Shake, Salmon

Hamachi, Yellowtail

Ikura, Salmon Roe

Masago, Smelt Roe

California Roll, Crab, Avocado, Cucumber

\$25.00++



COOKING AND THEME STATIONS

Minimum of 45 guests

Ice Cream Station

Chocolate and Vanilla Ice Cream

Served with Chopped Macadamia Nuts, Cookie Nuggets

Strawberry Coulis, Blueberry Coulis, Chocolate Sauce, Raspberry Coulis, and Fresh Whipped Cream

\$18.00++ per person

Pastry Station

Mini French Pastries, Assorted Cookies, Tiramisu, Cream Puffs,

Haupia Cake and Chocolate Mousse Cake

\$14.00++ per person

Crepe Station with Chef

Strawberry, Apple, Banana, and Caramel

Served with Fresh Whipped Cream, Chocolate Sauce

Grand Marnier Anglaise, Raspberry Coulis

\$19.00++ per person

Cup Cake Tower

Chocolate, Vanilla, Coconut

Carrot, Almond, Pound Cake, Lemon

(24 pieces)

\$120++ per tower



COOKING AND THEME STATIONS

Minimum of 45 guests

Chocolate Fountain

Three Tiers of Flowing Milk Chocolate

\$19.00 per person for two hours

Includes use of Chocolate Fountain and 2 pieces of each dipping item per person

Dipping Items

Strawberries

Pound Cake

Marshmallows

Mangoes

Bananas

Pineapple

3 pieces of each condiment (18 pieces total) \$21.00++ per person

4 pieces of each condiment (24 pieces total) \$23.00++ per person

\$7.00 per person for each additional hour fountain is used (not including dipping items)



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE SWADLEY PLATED DINNER

Frank Swadley was the first General Manager of the Kahala Hilton. He was instrumental in the opening and running of the Hotel for the first year.

First Course

Maui Onion Soup



Main Course

Herb-Crusted Snapper

Creamed Spinach, Shallot Reduction and Potato Puree



Dessert

Chocolate Mousse

Tower of Bittersweet Chocolate wrapped in a Chocolate Shell

Served with Fresh Berries on a Chocolate Chip Gelato



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$65.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE “KANEALA” KALEIKINI PLATED DINNER

Bob Burns, the second General Manager of the Hotel signed a bright young entertainer, Danny Kaleikini. Mr. Kaleikini would entertain guests and locals in the evening at the Hala Terrace.

First Course

Blue Crab Cakes

Presented on a Bouquet of Nalo Greens and Garlic Aioli Drizzle



Main Course

Prime Rib

Stuffed Red Bliss Potatoes, Broccoli Florets, and Baby Carrots



Dessert

Kahala Fruit Cocktail

Fresh Fruits in Earl Grey and Vanilla Infused Syrup

Lilikoi Sorbet

Served in a Sugar Rimmed Glass

Garnished with a Shortbread Cookie



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$75.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE MAGNUM PLATED DINNER

In the eighties a relatively unknown actor named Tom Selleck played the role of Thomas Magnum in the television series Magnum P.I. The show and cast became a huge success and had a very large following of fans. Tom Selleck frequented The Kahala Hotel because the show featured the King Kamehameha Club (now an intimate ballroom called Kahala O Ke Kai). It was the bar on the beach that was managed by Tom's best friend Rick. Tom Selleck was a familiar face to many of the guests and staff at the hotel and was/is a part of The Kahala Family.

First Course

Sashimi

Ahi Tataki



Second Course

Pazanella Salad



Third Course

Roasted Tenderloin of Beef

Almond Crusted Catch, Yukon Fries and Asparagus with Red Wine Demi and Tarragon Caper Butter



Dessert

Passion Fruit Panacatta

Berry Compote



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$89.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE BURNS PLATED DINNER

Bob Burns became the General Manager of the Kahala Hilton in 1965 and lead the hotel towards a stronger future.

Mr. Burns managed the difficult years when the hotel was in its infancy.

He established relationships with the local community and helped build a reputation of luxury and quality with celebrities, heads of state, and international dignitaries.

First Course

Trio of Ahi

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke



Second Course

Citrus Poached Pears

Waimanalo Valley Greens, Bleu Cheese, and Toasted Pecans



Main Course

Tenderloin of Beef and Garlic Shrimp

Pesto Mashed Potatoes and Braised Bok Choi



Dessert

Tahitian Vanilla Crème Brûlée with Berry Compote

A Classic made with Tahitian Vanilla Beans

served with Fresh Berries



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$97.00++

Menus are subject to change. Prices are subject to 20% service charge and applicable excise tax.

Issued October 23, 2009, menus & pricing are valid until December 31, 2010. All events scheduled after this date will utilize new banquet menus & pricing.



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE PIETSCH PLATED DINNER

Charlie Pietsch was born and raised in neighboring Kaimuki and grew up in the very area in which The Kahala Hotel and Resort exists today. Mr. Pietsch became a real estate broker and helped to develop the Waialae – Kahala area by constructing over 1800 homes in the area.

He also pursued the lease from the Bishop Estate to build the prospective hotel that was earmarked for the community. Mr. Pietsch sought a partner and traveled to California where he struck a deal with Conrad Hilton to build the hotel as 50 / 50 partners.

First Course

Crispy Garlic & Pepper Shrimps Served with Waimanalo Greens
Drizzled with Kahala Signature Celery Seed Dressing



Second Course

Pan-Seared Snapper with Tomatoes and Artichoke Puree



Main Course

Duet of Filet Mignon and Half Maine Lobster
Served with Asparagus, Rosemary Mashed Potatoes, and Madeira Sauce



Dessert

New Century Black Forest
Modern day take of the Classic Black Forest Cake made of
Chocolate sponge with Light Chocolate Mousse and Sour Griotte Cherries



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$110.00++



A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Appetizers

Baked Vine-Ripened Tomato with Gruyere Cheese on Bruschetta
\$20.00++



Trio of Ahi

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke
\$22.00++



Escargot in Puff Pastry with Garlic Butter
\$22.00++



Salmon and Gravlox with Caviar Cream and Endive Salad
\$22.00++



Sushi and Sashimi Platter

Ahi and Hamachi Sashimi, California Roll
\$22.00++



Crispy Garlic and Black Pepper Shrimps
Served with Waimanalo Greens and Drizzled with Kahala Signature Celery Seed Dressing
\$23.00++



Two Thai Marinated Jumbo Prawns
on Lemongrass Skewers

\$23.00++



Blue Crab Cakes

Bouquet of Nalo Greens and Garlic Aioli Drizzle
\$23.00++



Sautéed Foie Gras with Blueberry Compote and Toasted Brioche
\$25.00++



(Continued on next page)



A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Appetizers

Oysters Rockefeller

\$25.00++



Half Grilled Kona Lobster

Macadamia Nut Pesto

\$26.00++

Soup

Vichyssoise (Cold Potato and Leek)

\$12.00++



Heirloom Tomato Soup with Buffalo Mozzarella Cheese

\$12.00++



Maui Onion Soup

\$12.00++



Seafood Bisque

\$22.00++



Maine Lobster Bisque

\$24.00++

(Continued on next page)

A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Salad

Traditional Caesar Salad with Baby Romaine Leaves

\$12.00++

☞

Spinach, Mushroom, and Belgian Endive Salad

House Smoked Kahaluu Bacon Vinaigrette

\$13.00++

☞

Citrus Poached Pears with Waimanalo Valley Greens

Bleu Cheese and Toasted Pecans

\$14.00++

☞

Sliced Vine-Ripened Tomatoes, Cucumbers, and Buffalo Mozzarella

Waimanalo Greens, Focaccia Croutons, and Balsamic Dressing

\$15.00++

☞

Grilled Assorted Mushroom on Nalo Greens with Avocado, Grapes and Pancetta

Shallot Vinaigrette

\$15.00++

☞

Seared Jumbo Scallops, Grilled Shiitake Mushroom Garnished with Gourmet Green

Drizzled with Aged Balsamic Vinaigrette

\$24.00++

☞

Intermezzo

Lilikoi

Lychee

Champagne

Pomegranate

Kalamansi

Lemon Thyme

\$6.00++



A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Entrée

Seafood

Grilled Mahi Mahi Cioppino Style

Garlic Angel Hair Pasta and Julienne Vegetable

\$36.00++



Warm Kiawe Smoked Atlantic Salmon

Shiitake Rice, Lomi Kula Vine-Ripened Tomatoes, Roasted Maui Onion Nage

\$41.00++



Oven Roasted Jumbo Head on Prawns on Linguine

Served with a Lobster Cream and Seasonal Vegetable Ragout

\$42.00++



Grilled Jumbo Scallops and Shrimp with Risotto,

Garlic Anchovy Sauce

\$45.00++



Blue Crab Stuffed Whole Kona Cold Lobster

Steamed Parsley Potatoes and Asparagus

\$56.00++



Sautéed Chilean Sea Bass

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

\$54.00++



Kahala Bouillabaisse

A Rich Stew Flavored with Tomato, Fennel, Saffron, Scallops, Mussels, Deep Sea Shrimp,

Snapper, and Lobster Tail

Crusty Baked Bread with Rouille

\$55.00++

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A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Meat and Poultry

Confit of Smoked Breast of Chicken

Served with Garlic Shallot Linguine and Garden Vegetables

\$40.00++



Hoisin Black Bean Glazed New Zealand Lamb Chops

Wok Vegetables and Lemon Grass Scented Rice

\$48.00++



Pulehu-Beef Tenderloin

Crispy Taro Cakes with Big Island Mushrooms, and Lomi Lomi Tomato, Kiawe Smoked Jus

\$52.00++



Macadamia Nut Crusted Rib Eye Steak Prepared with a Red Wine Demi

Roasted Fingerling Potatoes and Asparagus

\$53.00++



Char-Grilled New York Steak

Garlic Pomme Frits and Green Bean Ragout, Mushroom Demi

\$53.00++



Filet Mignon

Served with Asparagus, Bleu Cheese Gratinated Rosemary Potatoes, and Port Wine Sauce

\$55.00++



(Continued on next page)



A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Combination Entree

Chicken Breast and Mahi Mahi

Herb Risotto, Shiitake Mushroom and Asparagus

\$43.00++



Grilled Chicken Breast with Catch of the Day

Served with Garlic Mashed Potato and Braised Leeks

\$45.00++



Beef Tenderloin and Grilled Mahi Mahi

Garlic Mashed Potatoes and Asparagus

\$48.00++



Seared Chicken Breast and Sautéed Deep Sea Shrimp

Gratin Potatoes and Asparagus

\$48.00++



Tenderloin of Beef and Garlic Shrimp

Paired with Pesto Mashed Potatoes and Braised Bok Choi

\$52.00++



Beef Tenderloin and Lobster Tail

Okinawan Sweet Potato, Green and White Asparagus, Garlic Red Wine, and Asian Remoulade

\$55.00++



Duet of Grilled Rack of Lamb and Half Kona Cold Lobster

Served with Herbed Mashed Potato, Baby Zucchini, and Baby Carrots

\$58.00++

(Continued on next page)



A LA CARTE DINNERS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

Desserts

Banana Bread Pudding



Dobash Cake



Raspberry Fudge Cake



Lilikoi Mousse Cake



Pineapple Haupia Cake



Warm French Apple Tart, Vanilla Bean Ice Cream



Tropical Sorbet, Macadamia Nut Tuile with Fresh Fruit



Tiramisu, Kona Blend Coffee Sauce



Grand Marnier Marinated Strawberries

French Vanilla Bean Ice Cream and Chocolate Almond Wafer



Pear Fruit Crisp with Whipped Cream



Mango Pie with Vanilla Anglaise



Coffee Eclairs with Vanilla Profiteroles



Rolled Crepes with Apple Compote

All Above Desserts

\$16.00++

Chocolate Trio

Chocolate Opera, Chocolate Honey Mousse, White Chocolate Ice Cream

\$19.00++

Dessert service includes Freshly Brewed 100% Kona Coffee and Selection of Fine Teas

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

Salads

Mixed Greens, Petite Tomatoes, Rustic Croutons
Raspberry Vinaigrette, Buttermilk Ranch, and Kahala Signature Celery Seed Dressing
Hawaiian Pineapple Coleslaw
Grilled Market Fresh Vegetables with Tri-Colored Pasta and Herb Dressing
Broccoli and Crab Salad
Blackened Seafood Salad
House Special Potato Salad

Soup

Lobster Bisque with Old World Breads

Barbeque Station with Chef

Choice of Three

Spicy Island BBQ Chicken with Crispy Fried Onion



Kiawe Grilled Fresh Island Mahi Mahi
Passion Fruit Butter and Mango Salsa



Hoisin Black Bean Baby Back Ribs



House-Made Pulehu Beef and Grilled Sweet Maui Onions



Korean Style Kal Bi Beef Short Ribs



Grilled Chili Lime Shrimp and Scallops Kabob

(Continued on next page)



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

Accompaniments

Roasted Red Bliss Potatoes with Olive Oil and Garlic
Grilled Corn-on-the-Cob with Herb and Garlic Butter
Stewed White Beans with Ham
Four Cheese Macaroni Bake
Corn Bread Muffins with Lehua Honey Butter

Dessert

Guava Cake
Watermelon Slices
Seasonal Tropical Fruit
Chocolate Hazelnut Pave
Apple Crumble Pie and Fresh Whipped Cream
Warm Kahala Bread Pudding with Vanilla Sauce

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$71.00++

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



MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests

Salads

Ocean Seaweed Salad

Mixed Field Greens with Sugar Glazed Walnuts and Feta Cheese

Served with Warm Bacon and Honey Mustard Dressing

Sea Scallops and Grilled Vegetables Tossed with Bowtie Pasta

Roasted Duck, Apples, and Seedless Grape Salad

Marinated Artichokes and Mushrooms

Display of Old World Breads with Olive Oil and Whipped Herb Butter

Cold Selections

Chilled Shrimp and Mussel Display with Spicy Cocktail Sauce

Fresh Asparagus

Ahi and Au Poke

From the Carving Station

Choice of One

Roasted Sirloin of Beef with Béarnaise Sauce and Black Pepper Sauce

Whole Baked Honey Glazed Virginia Ham

Roasted Pork Loin with Mango Chutney and Herb Sauce

From the Chef's Pan

Choice of Three



Baked Potato Crusted Catch of the Day



Seafood Medley with Garlic Butter



(Continued on next page)



MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests



Grilled Beef with Green Peppercorn Sauce



Chicken Scallopini



Stuffed Tofu with Pork, Shiitake Mushroom, and Hoisin Black Bean Sauce

Accompaniments

Steamed Rice

Gnocchi with Butter and Parsley

Medley of Steamed Broccoli and Summer Squash

Dessert

Fresh Berry Mousse Parfait with Chocolate Shavings

Mango Pie with Vanilla Anglaise

Triple Chocolate Decadence Cake

Guava Chiffon Cake

Roasted Banana Tiramisu

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$75.00++

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



HUKILAU DINNER BUFFET

Minimum of 75 guests

Salads

Gourmet Greens with Diced Avocado, Petite Tomatoes, and Pine Nuts
Served with Aged Balsamic Dressing and Raspberry Shallot Vinaigrette

Fresh Romaine Salad Served with Traditional 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

Inari Sushi

Wasabi, Ginger, and Soy Sauce

Sashimi

From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish



Roast Leg of Lamb with Fresh Herbs and Mango Mint Chutney

(Continued on next page)



HUKILAU DINNER BUFFET

Minimum of 75 guests

From the Chef's Pan

Choice of Three



Sautéed Seabass with Chili Lime Butter and Baby Shrimp



Wok-Fried Shrimp, Scallops, Top Shell, and Mussels
Asian Vegetables, Garlic Pepper Sauce



Broiled Catch of the Day
Maui Onion Ogo Butter Sauce



House-Made Roasted Cantonese Duck with Hoisin Sauce



Pulehu Chicken Breast with Hamakua Mushroom Jus



Accompaniments

Shrimp Fried Rice

Sweet Potato Gratin

Sautéed Baby Carrots, Baby Corn, and Haricot Covert

(Continued on next page)



HUKILAU DINNER BUFFET

Minimum of 75 guests

Dessert

Cherry-Frangipane Tart
Bittersweet Chocolate Mousse
Seasonal Tropical Fruit
Pineapple Upside Down Cake
Hau pia
Chantilly Cream Cake
Macadamia Nut Toffee Tart
Fresh Fruit Tart
Warm Kahala Bread Pudding with Vanilla Sauce

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$89.00++

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

All Dinner Buffets include Lavosh and Dinner Rolls



THE KAHALA'S POLYNESIAN DINNER BUFFET

Minimum of 75 guests

Salads

Mixed Greens with Carrots, Cucumbers, Fried Taro Strips

Served with Lilikoi Vinaigrette, Kahala Signature Celery Seed Dressing, and Thousand Island Dressing

Chinese Chicken Salad with Crispy Won Tons

Pipikaula Salad with Onions and Tomatoes

Seared Ahi over Oriental Vegetables and Ginger Soy Dressing

Salmon, Tofu, and Watercress Salad

Warabi Salad with Dried Shrimp and Tomato

Cold Selections

Lomi Lomi Salmon

Grilled Vegetables

Poi

Futo Maki Sushi

Inari Sushi

Wasabi, Ginger, and Soy Sauce

Tako Poke

From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish

❧

Roasted Pig with Chili Pepper Water

From the Chef's Pan

Choice of Three

❧

Traditional Pork Lau Lau

❧

Spicy Crispy Chicken

Red Chili Lemon Sauce

❧

Kalua Pork and Cabbage

(Continued on next page)



THE KAHALA'S POLYNESIAN DINNER BUFFET
Minimum of 75 guests

Braised Beef with Red Wine and Taro



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



Baked Macadamia Nut Crusted Mahi Mahi



Pulehu Chicken Breast with Grilled Maui Onions



Kiawe Smoked Pork Ribs with Sweet Pineapple Glaze



Guava Glazed BBQ Pork Ribs with Pineapple Chutney



Accompaniments

Steamed Rice or Coconut Raisin Pilaf

Roasted Shimeji Mushroom Mashed Potatoes

Stir-Fried Market Fresh Vegetables

Dessert

Kahala Coconut Cake

Hawaiian Linzertorte

Haupia

Layered Fresh Fruit and Tapioca Parfait with Toasted Coconut Shavings

Coconut Tiramisu

Mai Tai Mousse Tart

Macadamia Nut Cream Pie

Freshly Brewed 100% Kona Coffee, Selection of Fine Teas

\$98.00++

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



**“HOKU PA’A GOURMET BUFFET”
THE NORTHERN STAR ~ GUIDING LIGHT**

Minimum of 75 Guests

Salads

Waimanalo Green Salad
Celery Seed Dressing, Shallot Vinaigrette, and Ranch Dressing
Caesar Salad with Sourdough Croutons
Artichoke and Mushroom Salad
Oriental Shrimp and Broccoli Salad with Almonds
Pear and Duck Salad

Cold Selections

Vine-Ripened Tomato and Fresh Mozzarella with Pesto and Balsamic Reduction
Fresh Asparagus
Island Fresh Ahi Sashimi
Ahi and Au Poke
Shrimp and Crab Claw Cocktail with Cocktail Sauce

From the Carving Station

Roasted Tenderloin with Black Pepper Jus



From the Chef’s Pan

Grilled Lamb Chops with Rosemary Jus



Sautéed Onaga with Tomato, Onion, and Caper Relish



Seared Chicken Breast with Black Truffles



(Continued on next page)



**“HOKU PA’A GOURMET BUFFET”
THE NORTHERN STAR ~ GUIDING LIGHT**

Minimum of 75 Guests

Accompaniments

Assorted Garden Beans and Grape Tomatoes
Gratin Potatoes
Wild Rice Pilaf with Pecans

Dessert

Kahala Bread Pudding with Vanilla Sauce
Italian Tiramisu
Cherry-Frangipane Tart
Mango Panacatta
White Chocolate Lilikoi Mousse
Orange Zabaglione with Fresh Berries
Maui Carrot Cake (Pineapples and Macadamia Nuts)

Freshly Brewed 100% Kona Coffee, Selection of Fine Teas

\$125.00++

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



**“KAMALI’ I”
CHILDREN PLATED MEALS**

**“KEIKI”
CHILD**

Petite Macaroni and Cheese



Boneless Chicken Fingers
Tater Tots
Corn and Carrot



Chocolate Ice Cream
with Cookie



Tropical Fruit Punch

\$22.00++

**“KAMA LEI”
BELOVED CHILD**

Fruit Cup



Grilled Keiki Cheeseburger
Served with Lettuce and Tomatoes
Tater Tots



Vanilla Ice Cream
Chocolate Sauce



Tropical Fruit Punch

\$25.00++

For children ages 3 – 9 years old



VEGETARIAN MENUS

All Meals include Lavosh and Rolls

“MAI KA ‘ĀINA” FROM THE LAND

Wok-Seared Bean Sprouts
Baby Bok Choy and Choy Sum Salad with Tofu
Oriental Dressing



Eggplant Lasagna



Assorted Sorbets
on Macadamia Nut Wafer



Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$50.00++

“MĀKEKE HOU” MARKET FRESH

Kahuku Sweet Corn and Grilled Asparagus
Chili Miso Vinaigrette



Gazpacho
Chilled Blend of Tomato, Bell Pepper, Cucumber,
and Celery



Broiled Portobello Mushrooms
Fettuccini, Asparagus, and Black Truffles



Fresh Seasonal Berry Tart
Vanilla Bean Ice Cream



Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$64.00++



VEGAN MENUS

All Meals include Lavosh and Rolls

MA'EMA'E Ā MA'ALAHĪ PURE AND SIMPLE

Mixed Field Greens Salad
Shallot Mustard Vinaigrette
∞

♥ Grilled Vegetable Napoleon
Tofu and Pesto
∞

Tropical Sorbet
Fresh Fruits
∞

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$42.00++

“PONO NO KE OLAKINO” WHOLESOME

Asian Watercress Salad
Sesame Vinaigrette
∞

Teriyaki Tofu Steak
Mushrooms and Asparagus
Brown Rice
∞

Melon Flavored Sorbet
Fresh Fruit
∞

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$45.00++

VEGETARIAN AND VEGAN ALA CARTE

All Meals include Lavosh

Starter

Gazpacho

Chilled Blend of Tomato, Bell Pepper, Cucumber, and Celery

\$11.00++

☞

Nalo Greens and Kula Tomatoes

Served with a Shallot Vinaigrette

\$12.00++

☞

♥ Waimanalo Greens Salad

Complimented with a Shallot Mustard Vinaigrette

\$12.00++

☞

♥ Asian Watercress Salad with Sesame Vinaigrette

\$12.00++

☞

Kahuku Sweet Corn and Grilled Asparagus

Presented with Chili Miso Vinaigrette

\$14.00++

☞

Wok-Seared Bean Sprouts,

Baby Bok Choy, Choy Sum Salad, and Tofu

Served with an Oriental Dressing

\$17.00++

(Continued on next page)



VEGETARIAN AND VEGAN ALA CARTE

All Meals include Lavosh

Entrée

Grilled Vegetables and Vegetable Pasta

\$30.00++



♥ Grilled Vegetable Napoleon

Tofu and Pesto

\$30.00++



♥ Teriyaki Tofu Steak

Mushrooms, Asparagus, and Brown Rice

\$33.00++



California Style Roasted Vegetables

Couscous Stuffed Tomato

\$34.00++



Broiled Portobello Mushrooms
Fettuccini, Asparagus, and Black Truffles

\$48.00++



♥ Vegan



VEGETARIAN AND VEGAN ALA CARTE

All Meals include Lavosh

Desserts

Cantaloupe Melon Sorbet

Fresh Seasonal Berries



Assorted Sorbets

Macadamia Nut Wafer



♥ Fresh Seasonal Berry Tart

Tropical Sorbet



♥ Tropical Sorbet

Fresh Fruit



♥ Melon Flavored Shaved Ice

Fresh Fruit

All Desserts - \$16.00++

♥ Vegan

Dessert service includes Freshly Brewed 100% Kona Coffee and Selection of Fine Teas

All Dinners include Lavosh and Rolls

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	\$180.00
2 Tiered=8" & 12"	30 Pieces	\$240.00
3 Tiered=6" & 10" & 14"	100 Pieces	\$400.00
3 Tiered=8" & 12" & 16"	125 Pieces	\$550.00

FILLINGS

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

SPONGE CAKE

Chocolate
Vanilla
Coconut
Carrot
Red Velvet
Guava
Almond
Pound Cake
Lemon

FROSTING

Whip Cream
Butter Cream

* 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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SPECIALTY DESSERT GALLERY

MEA 'AI MOMONA

These offerings from our Executive Pastry Chef have been designed to highlight desserts that are uniquely Kahala.

Pricing and availability upon consultation

Hawaiian Style Cheesecake

A twist on the New York style with a zing of Pineapples on a Caramelized Macadamia Nut Crust

Chilled Italian Cheesecake

Layers of Sweet Mascarpone Cheese and Almond Biscuit wrapped in Gianduja Chocolate served with Dark Chocolate Sauce

Apple Tart

Slices of Granny Smith Apples on Puff Pastry with Almond Filling served with Caramel and Vanilla Sauces

Maui Gold Carrot Cake

Carrot Cake with Island Pineapples and Macadamia Nuts Accented with a Coulis of Kula Strawberries

Tahitian Vanilla Crème Brûlée with Berry Compote

A Classic made with Tahitian Vanilla Beans served with Fresh Berries

Coconut Cassis with Gingerbread

Mango Mousse encased with Tuile of Coconut, Gingerbread and Coconut Sorbet served with Cassis Compote

New Century Black Forest

Modern day take of the Classic Black Forest Cake made of Chocolate sponge with Light Chocolate Mousse and Sour Griotte Cherries

Strawberry Mascarpone Charlotte

Light Mousse made of Mascarpone Cheese with Almond Sponge, Strawberry Coulis, and Balsamic Glaze

Hazelnut Silk Pie

Decadent Hazelnut flavored Chocolate Silk Pudding in a Buttery Hazelnut Crust



SPECIALTY DESSERT GALLERY

These offerings from our Executive Pastry Chef have been designed to highlight desserts that are uniquely Kahala.

Pricing and availability upon consultation

Six Textures of Chocolate

Chocolate done six ways
Brownie, Croquant, Mousse, Custard, Sorbet, and just Chocolate

Crème Caramel

Caramel Topped Baked Custard with
Compote of Orange

Roasted Apples with Yogurt

Honey Roasted Apples, Yogurt Mousse, and Saffron Ice Cream

Chocolate Mousse

Tower of Bittersweet Chocolate wrapped in a Chocolate Shell
served with Fresh Berries on a Chocolate Chip Gelato

Zesty Citrus Tart

Custard of Lemons & Oranges baked in a
Sweet Dough Crust
Topped with Crème Fraîche

‘Ekolu

Three Tropical Sorbets on Butter Pound Cake
Sauce of Grand Marnier Sabayon

Kahala Fruit Cocktail

Fresh Fruits in Earl Grey & Vanilla infused Syrup
Lilikoi Sorbet
Served in a Sugar Rimmed Glass
Shortbread Cookie



SPECIALTY DESSERT GALLERY

These offerings from our Executive Pastry Chef
have been designed to highlight desserts that are uniquely Kahala.

Pricing and availability upon consultation

Seasonal Insertions

Summer

Mango Charlotte with Opal Basil

Light Mango Mousse with a Hint of Opal Basil
Wrapped in Lady Finger Sponge
on a Coulis of Mango & Raspberry

Autumn

Warm Apple Crepes

Crisp Apples seasoned with spices wrapped in thin Crepes
Topped with Cinnamon Ice Cream
on a pool of Carrot Syrup

Winter

Red Wine Pear Tart

Pears poached in Red Wine
Baked in a Pistachio Crust served with
Red Wine Pear Sorbet

Spring

Rhubarb Tart

Lightly poached Rhubarb on Sweet Crust
served with Rhubarb-Apple Salad and
Banana Cream