



# *2011 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 or Pipikaula Benedict

Bacon and Swiss Quiche



Choice of One

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,

Pork Sausage Links, or Corned Beef Hash



*(Continued on next page)*



## **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,

Smoked Salmon Frittata with Fresh Mozzarella and Chives

Eggs Benedict or Pipikaula Benedict

Sweet Pepper and Virginia Ham Quiche



Choice of Two Breakfast Meats

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



#### **Choice of One Chef's Specialty**

The Kahala Signature Thin Pancakes with Maple Butter

Malted Waffles with Guava Syrup

Hawaiian Sweet Bread French Toast with Coconut 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,  
Pork Sausage Links, or Corned Beef Hash

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)



Fresh Half Papaya with Lime Wedge



Fresh Island Scrambled Eggs

or Eggs of your choice: Sunny Side Up or Over Easy

Choice of Two Meats

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

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)



Lobster Benedict

Poached Egg and Lobster Salad on English Muffin with Béarnaise Sauce

Lyonnaise 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

Eggs Benedict or Pipikaula Benedict

Quiche Lorraine



#### **Breakfast Meat (Choice of one)**

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,

Pork Sausage Links, or Corned Beef Hash

*(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 with Coconut Syrup

Buttermilk Macadamia Nut Pancakes with Guava Syrup



#### **Choice of One Side**

Griddled Hash Browns, Roasted Cheddar 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

Mango Crisp with Vanilla Anglaise

Coconut 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



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## **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

Hamakua Mushroom and Boursin Cheese Frittata

Eggs Benedict or Seafood Salad Benedict

Bacon and Swiss Quiche or Quiche Lorraine



Choice of One Breakfast Meat

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



### **Choice of One Chef’s Specialty**

The Kahala Signature Thin Pancakes with Maple Butter

Hawaiian Sweet Bread French Toast with Coconut Syrup

Buttermilk Macadamia Nut Pancakes with 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  
Mango Crisp with Vanilla Anglaise  
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



## **BRUNCH BUFFET**

*Minimum of 75 guests for two hours*

## **GOURMET BRUNCH**

### **Cold Selections:**

Oysters  
Shrimp  
Snow Crab Claws  
Ahi Sashimi  
Smoked Salmon with Condiments  
Ahi, Ebi, Salmon  
Spicy Ahi, California Rolls

### **Salads:**

Romaine Hearts  
Waimanalo Greens  
Watercress & Tofu Salad  
Spinach and Egg Salad  
Chilled Asparagus, Homemade Soup  
Tomato & Buffalo Mozzarella  
Assorted Domestic and Imported Cheeses



### **Main Course Dishes**

Butter Poached King Crab Legs  
Shrimp and Vegetable Tempura  
*Traditional Dipping Sauce*  
Miso Butterfish  
Chef's Breakfast Potatoes  
Eggs Benedict  
*Cheddar Cheese Biscuit, Smoked Salmon and Béarnaise Sauce*  
Banana French Toast  
*Chocolate Sauce*  
Smoked Chicken  
Ahi Poke Musubi  
Roasted Seasonal Garden Vegetables  
Shrimp Fried Rice

### **From the Carving Station**

Prime Rib Roast  
Red Wine Reduction, Horseradish Cream

### **Egg and Omelet Station**

Forest Mushrooms, Maui Onion, Ham, Bacon, Tomatoes  
White Cheddar Cheese, Peppers, Spinach



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## **BRUNCH BUFFET**

*Minimum of 75 guests for two hours*

## **GOURMET BRUNCH**



### **Dessert**

Chocolate Fountain and Seasonal Fruit  
Haupia Profiteroles  
Guava Mousse Cake  
Assorted Cup Cakes  
Fresh Fruit Tray  
Papaya Trifle  
Chocolate Mousse



### **Beverages**

Freshly Brewed 100% Kona Coffee  
Selection of Fine Teas

\$95.00 ++

*Minimum of 75 guests for two hours*

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

### **Smoothie Station**

Orange, Mango, Banana, and Strawberry  
\$12.00 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  
Chocolate Profiteroles  
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*

## **MAILE 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 Macarons  
Assorted 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 Brownies  
White Chocolate Pistachio Blondies  
Chocolate Mousse  
Chocolate Cream Puff  
Chocolate French Pastries  
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  
Chocolate-Green Tea Verrine  
Oatmeal Cookies with Raisins, Cranberries and Macadamia Nuts  
Date Bars  
Blackberry – Pear Crips with Oat Crumble  
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  
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, Green Tea Bavarian and Sesame Cream  
Biscotti and Tea Cookies  
Lilikoi 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
- Lilikoi or Lemon Bars \$35.00++ per dozen
- Apple 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

Roast Beef, Ham, Smoked Turkey

Provolone, Swiss, and Sharp Cheddar Cheese

Light Rye, Multi-Grain Roll, Fresh Baked Croissants

##### Burger Bar

Cheeseburger, Hamburger

Grilled Catch of the Day, Hot Dogs

Kaiser Buns, Ciabatta Bread, and Hot Dog Buns

#### Condiments

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

Stone Ground Mustard and Herb Mayonnaise



#### Dessert

Chocolate Mousse

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**

Kahala Fish Chowder

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**

Strawberry Shortcake

Berry Crumble

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 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  
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

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

Baked Chicken Breast with Creamy Cheddar Cheese 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

Carrot Cake

Kahala Coconut Cake

Cheesecake Squares with Fresh Berries

Apple Strudel with Almond Frangipane

∞

#### **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  
Breast of Chicken, Piccata with Capers  
Grilled Pork Chops with Pineapple Compote and Caramelized Onions

❧

#### **Accompaniments**

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

*(Continued on next page)*



## **LUNCHEON BUFFET**

*Minimum of 45 guests*

### **“MOANA” OCEAN LUNCHEON BUFFET**

#### **Dessert**

Apple Strudel with Almond Frangipane

Chocolate Decadance Cake

Kahala Coconut Cake

Berry and Pear 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**

Fresh Berries with Orange Gratin and Biscotti



#### **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**

Sliced Vine Ripened Tomato and Buffalo Mozzarella, Fresh Basil  
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  
Fresh Berries and Almond Tuile



#### **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  
Morel Mashed Potato and Curry Roasted Asparagus



#### **Dessert**

Hawaiian Style Cheese Tart  
Pineapple Compote and Macadamia Nut Tuile



#### **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**

Cold Heirloom Tomato Soup

Basil Oil and Fresh Mozzarella Cheese



#### **Main Course**

Broiled Coulotte Steaks with Port Wine Demi Glace

Fine French Beans and Truffled Mashed Yukon Gold Potatoes



#### **Dessert**

Crème Caramel

Orange Confit and Amond Tuile



#### **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 (served hot or cold)

\$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

Fresh Basil, 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 Confit of Garlic

Served with Okinawa 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++



Sake Kasu Marinated Salmon

Shiitake Rice and Steamed Choi Sum

\$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**

Roulade of Chicken Breast with Rosemary Salt  
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 Port Wine Demi Glace  
Fine French Beans and Sautéed Yukon Potatoes

\$45.00++



Tenderloin of Beef and Atlantic Lobster Tail Kabob with Vegetables  
Complemented with Crushed Yukon Potatoes

\$52.00++



Tenderloin of Beef and Sea Bass  
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

☎

Chocolate Bread Pudding with Peanut Caramel

☎

Lilikoi Mousse with Fresh Raspberries and Coconut Tuile

☎

Fresh Fruit Crisp with Whipped Cream

☎

Flourless Chocolate Cake with Green Tea Cream and Raspberry Sauce

☎

Apple Tart with Vanilla Ice Cream, Almond Frangipane

☎

Tropical Sorbet, Macadamia Nut Tuile, with Fresh Fruit

☎

Tiramisu Espresso Sauce

☎

Grand Marnier Marinated Strawberries

Vanilla Ice Cream and Almond Tuile

All Desserts

\$16.00++

Chocolate Trio

White, Milk and Dark Chocolate Mousse with Berry Jus and Cocoribe Tuile

\$19.00++



## **LUNCHEES –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 Won Ton 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 on Crostini  
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

\$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  
Spinach and Cream Cheese Turnover  
Guava Glazed BBQ Pork with Pineapple Chutney Profiteroles

\$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 Satay Platter

Lamb, Chicken and Pork Satay  
Serves approximately 25 guests  
\$165.00++ per platter

### Asian Platter

Char Siu Pork with Soy Mustard Sauce  
Shrimp Spring Rolls with Sweet Chili Aioli  
Mochiko Chicken  
BBQ Chicken Summer Roll with Peanut Sauce  
Serves approximately 25 guests  
\$150.00++ per platter

### Assorted Sushi Platter

California Roll, Spicy Ahi,  
Futo Maki Sushi  
Inari Sushi  
Ginger, Soy Sauce  
Serves approximately 25 guests  
\$175.00++ 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 \$70.00++

Whole Roasted Turkey

Herb Gravy, Cranberry Sauce, and Mini Rolls

Serves approximately 30 guests \$290.00++  
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 \$370.00++



## 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

Shanghai Noodles

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

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

\$25.00++ 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, Fruit Sorbets

Served with Chopped Macadamia Nuts, Fresh Berries, Brownies

Caramel Sauce, 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

## **ROASTED PINEAPPLE CARVING STATION**

Roasted Pineapple

Coconut Financiers

Dark Rum Crème, Caramel Sauce

\$17.00++ 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 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 on Devils Food Cake

Orange Confit, Whipped Cream

Mandarin Orange Sorbet



#### **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 Martini

Tropical Fruits and Haupia with Lime Essence

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  
Phyllo Wrapped Catch of the Day, Yukon Fries and Asparagus with Red Wine Demi and Tarragon Caper Butter  
∞

#### **Dessert**

Passion Fruit Panacatta  
Fresh Berries  
∞

#### **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

Fresh Berries and Almond Tuile



#### **Friandise**



#### **Beverage Service**

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$97.00++



## **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 with Curry Glaze  
Served with Asparagus, Rosemary Mashed Potatoes, and Madeira Sauce



#### **Dessert**

Chocolate - Caramel Tart  
Milk Chocolate Mousse and Cocoa Nib Tuile



#### **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*

### **Amouse Bouch**

Uni Soup Shooter

\$9.00++

☎

Quartered Ahi Musubi

\$9.00++

☎

Foie Gras with Raspberry Compote

\$11.00++

☎

Buckwheat Blinis with Cream Fraiche Topped with Caviar (*minimum 25 orders*)

\$12.00++

☎

House Smoked Salmon with Cream Caviar (*minimum 25 orders*)

\$12.00++

☎

### **Soup**

Vichyssoise (Cold Potato and Leek)

\$12.00++

☎

Heirloom Tomato Soup with Buffalo Mozzarella Cheese (served hot or cold)

\$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*

### **Appetizers**

Baked Vine-Ripened Tomato with Gruyere Cheese on Bruschetta

\$20.00++

or

Trio of Ahi

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke

\$22.00++

or

Escargot in Puff Pastry with Garlic Butter

\$22.00++

or

Salmon and Gravlox with Caviar Cream and Endive Salad

\$22.00++

or

Sushi and Sashimi Platter

Ahi and Hamachi Sashimi, California Roll

\$22.00++

or

Crispy Garlic and Black Pepper Shrimps

Served with Waimanalo Greens and Drizzled with Kahala Signature Celery Seed Dressing

\$23.00++

or

Two Thai Marinated Jumbo Prawns on Lemongrass Skewers

\$23.00++

or

Blue Crab Cakes, Bouquet of Nalo Greens and Garlic Aioli Drizzle

\$23.00++

or

Sautéed Foie Gras with Blueberry Compote and Toasted Brioche

\$25.00++

or

Oysters Rockefeller

\$25.00++

or

Half Grilled Kona Lobster Macadamia Nut Pesto

\$26.00++



## 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, Fresh Basil

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

Grapefruit Campari

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++



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++



## **A LA CARTE DINNERS**

*Minimum of 25 guests*

*All Dinners include Lavosh and Dinner Rolls*

### **Meat and Poultry**

Sous Vide 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++



Prime Rib Au Jus

Baked Potatoes, Baby Carrots and Baby Zucchini

\$53.00++



Char-Grilled New York Steak

Garlic Pomme Frits and Green Bean Ragout, Mushroom Demi

\$53.00++



Filet Mignon

Served with Roasted Asparagus, Rosemary Mashed 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

Sautéed 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, Yellow and Green Zucchini Spaghetti

\$45.00++



Pan Roasted Beef Tenderloin and Grilled Mahi Mahi  
Garlic Mashed 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

Chocolate Bread Pudding with Peanut Caramel

☞

Flourless Chocolate Cake

☞

Chocolate Tart with Milk Chocolate Mousse & Coconut Tuille

☞

Lilikoi Mousse with Fresh Raspberries

☞

Vanilla Panna Cotta with Strawberry Gelee

☞

Apple Tart, Vanilla Ice Cream and Cyder Syrup

☞

Tropical Sorbet, Macadamia Nut Tuile with Fresh Fruit

☞

Tiramisu, with Sweet Marsala Lime and Espresso Sauce

☞

Grand Marnier Marinated Strawberries

Vanilla Ice Cream and Almond Wafer

☞

Fruit Crisp with Whipped Cream

☞

Mango Tart with Brown Sugar Whipped Cream

☞

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

☞

Pavlova with Kiwi, Raspberries, and Lilikoi Cream

All Above Desserts

\$16.00++

### Chocolate Trio

White, Dark and Milk Chocolate Mousse, Pistachio Cake and Raspberries

\$19.00++

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



**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 Chiffon Cake  
Watermelon Slices  
Seasonal Tropical Fruit  
Chocolate Hazelnut Terrine  
Apple Crumble 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

Oriental Broccoli and Bay Shrimp Salad

### **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, Chardonnay Cream Sauce with Mushrooms

☞

*(Continued on next page)*



## **MAUNALUA BAY DINNER BUFFET**

*Minimum of 75 Guests*



Grilled Beef with Green Peppercorn Sauce



Chicken Marsala



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 Crisp with Vanilla Anglaise

Chocolate Decadence Cake

Guava Chiffon Cake

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 and Inari Sushi

Wasabi, Ginger, and Soy Sauce

Sashimi

### **From the Carving Station**

Prime Rib of Beef with Assorted Mustards and Horseradish

### **From the Chef's Pan**

Choice of Three

☞

Sautéed Seabass with Maui Onion Ogo Sauce

☞

Wok-Fried Shrimp, Scallops, Top Shell, and Mussels

Asian Vegetables, Garlic Pepper Sauce

☞

Hoisin Black Bean Pork Chops

☞

House-Made Roasted Cantonese Duck with Hoisin Sauce

☞

Pulehu Chicken Breast with Hamakua Mushroom Jus

*(Continued on next page)*



## **HUKILAU DINNER BUFFET**

*Minimum of 75 guests*

### **Accompaniments**

Shrimp Fried Rice

Herb Potato Gratin

Sautéed Baby Carrots, Baby Corn, and Haricot Covert

### **Dessert**

Cherry-Frangipane Tart

Bittersweet Chocolate Mousse

Seasonal Tropical Fruit

Pineapple Upside Down Cake

Haupia

Chantilly Cream Cake

Macadamia Nut Caramel Tart

Fresh Fruit Tart

Warm Kahala Bread Pudding with Vanilla Sauce

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$85.00++

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 Pork 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

»

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

Roasted Shimeji Mushroom Mashed Potatoes

Stir-Fried Market Fresh Vegetables

**Dessert**

Kahala Coconut Cake

Guava Linzertorte

Haupia

Layered Fresh Fruit and Tapioca Parfait with Toasted Coconut Shavings

Coffee Tiramisu

Banana Crumb 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 Mustard Demi



Chilean Sea Bass 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  
Lobster Risotto  
Morel Mashed Potato

**Dessert**

Kahala Bread Pudding with Vanilla Sauce  
Tiramisu  
Cherry-Frangipane Tart  
Mango Panacatta  
White Chocolate Lilikoi Mousse  
Orange Zabaglione with Fresh Berries  
Carrot Cake

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**

**“GOURMET” KEIKI MENU**

\*Teriyaki Chicken  
Steamed Rice, Baby Carrots



Vanilla Ice Cream with Chocolate Sauce



Tropical Fruit Punch

\$36.00++

\*Grilled Fish Entrée \$38.00++

\*Teriyaki Beef Entrée \$40.00++

**“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

Melon Sorbet

Fresh Seasonal Berries



Fresh Seasonal Berry Tart

Tropical Sorbet



♥ Tropical Sorbet

Fresh Fruit



Mango Kanten Parfait

with Lilikoi Creme

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

**FROSTING**  
Whip Cream  
Butter Cream  
Creamed Cheese  
White Chocolate Cream Cheese

**FILLINGS**  
Raspberry  
Mango  
Chocolate  
Passion Fruit  
\*Vanilla Bavarian  
\*Chantilly  
\*Haupia  
Pineapple  
Lemon Cream  
Cream Cheese  
White Chocolate Cream Cheese

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

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

### SPECIAL CAKE FROSTING AND DECORATION

Fondant

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



## **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

**Ricotta Cheesecake**  
with Pineapple Compote and Spiced Creamaux

**Jasmine Rice Pudding Brulée**  
Tropical fruits and Coconut Sorbet

**Apple Tart**  
Fuji Apples, Almond Frangipane and Caramel Sauce

**Flourless Chocolate Cake**  
Black Sesame Paste and Green Tea Ice Cream

**Tahitian Vanilla Crème Brûlée**  
Fresh Berries and Almond Tuile

**Caramel and Chocolate Ganache Tart**  
Milk Chocolate Mousse and Coconib Tuile

**Vanilla Pannacotta**  
Strawberry Gelee and Pistachio Biscotti

**Fromage Blanc Tart**  
Raspberries and hazelnut Crumble

**Lilikoi Meringue Tart**  
Mint Syrup and Fresh Berries



## **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**

Manjari Chocolate done six ways  
Sorbet, Crispy Mousse, Croquant, Soft Mousse, Cake, and Meringue

### **Crème Caramel**

Orange Confit and Almond Tuile

### **Carmel Fuji Apples**

Sable Breton and Vanilla Ice Cream

### **Three Chocolate Mousses**

White, Dark and Milk Mousses  
on Pistachio Cake with Raspberries

### **Grapefruit Granite**

with Coconut Sorbet and Basil Syrup

### **Yuzu Sorbet**

with Fresh Melon and Pound Cake

### **Kahala Fruit Martini**

Tropical Fruits and Haupia with Lime Essence