

“HANOHANO”
THE GLORIOUS BRUNCH BUFFET
Minimum of 45 guests

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava



Seasonal Tropical Fruit

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

Seasonal Fruits and Seasonal Berries



From the Bakeshop

Kahala Cinnamon Buns Served with Fondant Frosting

Freshly Baked Croissants, Assorted Danish,

Banana Macadamia Nut Bread and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Honey



Salads

Chinese Chicken Salad with Crispy Wonton Strips

Caesar Salad* with Sourdough Croutons

Waimanalo Greens with Ho Farm Tomatoes, Maui Onions, Cucumber, Carrots,

House Shallot Vinaigrette, Thousand Island, Caesar Dressing* and Kahala Signature Celery Seed Dressing



From the Chef’s Pan

Choice of one:

Farm Fresh Scrambled Eggs *

Eggs Benedict: Toasted English Muffin, Grilled Canadian Bacon, Baby Spinach, Hollandaise Sauce*



Breakfast Meat

Choice of one:

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,

Pork Sausage Links, or Corned Beef Hash

(Continued on next page)

Issued December 1, 2017, menus & pricing are valid until December 31, 2018. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection



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THE GLORIOUS BRUNCH BUFFET**

Minimum of 45 guests

Chef’s Specialty

Choice of one:

The Kahala Signature Thin Pancakes with Maple Butter and Macadamia Nuts
Hawaiian Sweet Bread French Toast with Coconut Syrup
Malted Waffles with Coconut or Maple Syrup, Grilled Pineapple, and Whipped Cream



Accompaniments

Choice of one:

Griddled Hash Browns, Cheddar Roasted Red Skin Potatoes,
Fried Yukon Gold Potatoes with Pepper and Onions
Steamed Rice



Main Course Dishes

Choice of two:

Steamed Catch of the Day prepared Hong Kong Style (Ginger, Onion, Soy Sauce and Hot Oil) **
Country Fried Steak with Black Pepper Country Gravy
Grilled Catch of the Day with Asian Guacamole **
Braised Kurobuta Pork Collar with Sweet Peppers and Maui Onion
Seared Chicken with Maple Soy Braised Shiitake



Desserts

Lilikoi Meringue Tart
Dark Chocolate Mousse
Kahala Coconut Cake



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$70.00 ++

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

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