



PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

THE PERFECT FLAVORS

First Course

Blue Crab Cake
Pickled Watermelon and Watermelon Radish
Micro Greens



Main Course

Oven Roasted Pepper Crusted Beef Tenderloin, Sauce Diane
Prosciutto Potato Puree
Herb Buttered French Beans and Hamakua Mushrooms



Dessert

Lilikoi Meringue Tart
Tropical Fruits and Macadamia Nut Crisp



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$85.00++

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

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THE MAGNUM PLATED DINNER

First Course

Ahi Tataki **

Yuzu Miso Sauce, Tomato and Jalapeno Salsa



Second Course

Roasted Beet Salad, Nalo Greens, Creamy Citrus Vinaigrette
Marinated Shaved Fennel, Orange & Grapefruit Supreme



Main Course

Roasted Tenderloin of Beef * and

Feuil De Brick Wrapped Catch of the Day **

Caramelized Onion Roast Fingerlings and Asparagus with Red Wine Demi and Tarragon Caper Butter
(fish subject to market availability and pricing***)



Dessert

Passion Fruit Panna Cotta

Fresh Berries and Coconut Shortbread



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$98.00++ ***

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A CULINARY BLENDING

First Course

Trio of Ahi **

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke on Shiso Leaf



Second Course

Citrus Poached Pears

Waimanalo Valley Greens, Bleu Cheese, and Toasted Pecans



Main Course

Seared Tenderloin of Beef, Asian Tomato Relish and North Shore Style Garlic Shrimp*
Mashed Potatoes and Butter Bok Choi



Dessert

Macadamia Nut Financier

Roasted Pineapple, White Chocolate Cremeux



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$108.00++

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A PERFECT PAIRING

First Course

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



Second Course

Pan-Seared Snapper with Olive Oil Marinated Tomatoes, Sautéed Garlic Spinach **



Main Course

Duet of Filet Mignon, Madeira Sauce and Baked Half Maine Lobster with Macadamia Nut Butter *
Served with Broccolini, Herb Mashed Potatoes



Dessert

Milk Chocolate Mousse
Seasonal Berries and Coconut Cream



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$119.00++

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A LA CARTE DINNERS

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Soup

Traditional Gazpacho

\$13.00++



Caprese Soup with Burrata Cheese

Pesto and Balsamic Reduction (served hot)

\$13.00++



Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Maine Lobster Bisque, Garlic Crostini (served hot)

\$26.00++



Roasted Corn Chowder, Crispy Bacon

\$13.00++



Cold Creamy Winter Roasted Butternut Squash Soup

Topped with Crème Fraiche & Frizzled Leeks

\$14.00++



Hot Creamy Winter Roasted Butternut Squash Soup

Topped with Crème Fraiche & Frizzled Leeks

\$14.00++

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Appetizers

Toasted Quinoa Crusted Salmon, Couscous Salad, Bell Pepper, Red Onion, Basil, Cilantro **
\$24.00++

☞

Trio of Ahi **

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke on Shiso Leaf
\$28.00++

☞

Salmon Gravlax with Caviar Cream and Endive Salad **
\$24.00++

☞

Sushi and Sashimi Platter **

Ahi and Hamachi Sashimi, California Roll
\$28.00++

☞

Blue Crab Cakes *

Pickled Watermelon and Watermelon Radish, Micro Greens
\$26.00++

☞

Seared Day Boat Scallop on Coconut Risotto *
Garnished with Caviar, Fried Basil, Lime and Lemongrass Oil
\$27.00++

☞

Sautéed Hudson Valley Foie Gras, Vanilla and Lemongrass Infused Grapes
Toasted Buttery Brioche, Lehua Honey Balsamic Reduction
\$27.00++

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Salads

Baby Romaine and Charred Corn Salad
with Candied Bacon, Ranch and Bleu Cheese Dressing
\$14.00++



Spinach, Mushroom, and Belgian Endive Salad
Served with Warm Bacon Vinaigrette
\$15.00++



Citrus Poached Pears with Waimanalo Valley Greens
Bleu Cheese and Toasted Pecans
\$16.00++



Ho Farm Tomatoes and Buffalo Mozzarella, Fresh Basil
Balsamic Dressing
\$16.00++



Roasted Beet Salad, Nalo Greens, Creamy Citrus Vinaigrette
Yuzu Marinated Shaved Fennel, Orange and Grapefruit Supreme
\$17.00++



Orzo, Grilled Kahuku Corn and Avocado Salad
Scallions, Almond and Lemon Vinaigrette
\$26.00++



Crispy Garlic and Black Pepper Shrimps
Served with Waimanalo Greens and Drizzled with Kahala Signature Celery Seed Dressing
\$26.00++



Romaine and Kale Caesar Salad
Hawaiian Sweet Bread Croutons, Ho Farm Tomatoes, Lemon with Roasted Garlic Dressing
\$17.00++

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Intermezzo

Lychee Sorbet with Prosecco

Guava Sorbet with Sparkling Rose

Lilikoi Sorbet with Sparkling Moscato

Lychee Sorbet with Ruby Rose Champagne Gelee

\$10.00++

Entrée

Seafood

Kiawe Smoked Atlantic Salmon (fish subject to market availability) **

Crispy Latke, Asparagus, Lomi Tomato, Bearnaise Sauce

\$44.00++



Grilled Jumbo Scallops and Shrimp with Morel Risotto *

Garlic Anchovy Sauce

\$49.00++



Sautéed Chilean Sea Bass **

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

(fish subject to market availability)

\$65.00++



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Meat and Poultry

Sous Vide Breast of Chicken

Big Island Goat Cheese Polenta and Sauté Garden Vegetables

\$43.00++



Oven Roasted Chicken Breast with Rosemary Salt

Asparagus and Pancetta

Bacon Mashed Potatoes

\$43.00++



Sautéed Free Range Chicken with Chicken Truffle Jus

Fingerling Potatoes and Garlic Broccolini

\$45.00++



New Zealand Lamb Chops *

Potato Leek Gratin, French Beans, Mustard Shallot Sauce

\$52.00++



Prime Rib Au Jus, Creamy Horseradish *

Roasted Garlic Mashed Potatoes, Creamed Spinach Succotash

\$57.00++



Filet Mignon *

Served with Roasted Broccolini, Blue Cheese Mashed Potatoes, and Port Wine Sauce

\$62.00++



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Combination Entree

Sautéed Chicken Breast and Fresh Island Catch of the Day, Sun Dried Tomato Cream **

Shiitake Risotto and Asparagus

(fish subject to market availability and pricing ***)

\$48.00++ ***



Filet Mignon and North Shore Style Shrimp *

Mashed Potatoes and Butter Bok Choi

\$58.00++



Filet Mignon, Red Wine Sauce and Lobster Tail, Asian Remoulade *

Coconut Sweet Potato Puree, Green Asparagus

\$59.00++



Duet of Sous Vide Breast of Chicken, Wild Mushroom Jus and

Baked Half Maine Lobster with Macadamia Nut Butter *

Served with Broccolini and Mashed Potatoes

\$65.00++



Duet of Pan Seared Sea Bass with Kahala Signature Miso **

Baked Half Maine Lobster with Macadamia Nut Butter *

Served with Broccolini and Mashed Potatoes

(fish subject to market availability***)

\$70.00++ ***



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Desserts

Kahala Signature Bread Pudding, Crème Anglaise and Fresh Berries

❧

The Kahala Coconut Cake with Lilikoi Coulis and Coconut Pineapple Ice Cream

❧

Dark Chocolate Tart with Milk Chocolate Mousse and Macadamia Nut Tuile

❧

Vanilla Panna Cotta with Strawberry Gelee and Coconut Shortbread

❧

Tropical Sorbet, Macadamia Nut Tuile with Fresh Fruit

❧

Kona Coffee Tiramisu, Kahlua Gelee and Macadamia Nut Biscotti

❧

Chocolate Tart, Matcha Cream and Cocoa Nib Crisp

❧

New York Cheese Cake with Tropical Fruits and Pineapple Sorbet

❧

Dark Chocolate Mousse Cake with Cocoa Nib Tuile and Macadamia Nut Ice Cream

❧

Praline Crunch with Salted Caramel Sauce

All Desserts

\$20.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
and Selection of Fine Teas

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