

**“HO‘OKŌ”  
EXECUTIVE LUNCHEON BUFFET**

*Minimum of 45 guests*

**Salads**

Waimanalo Mixed Greens with Ho Farm Tomatoes, Maui Onions, Cucumbers, and Carrots

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

Traditional Caesar Salad\*

House Special Potato Salad

Seafood Pasta Salad

Maui Style Potato Chips



**Soup**

Choice of: Chicken Vegetable Noodle, Roasted Mushroom Cream, or Fresh Tomato Basil



**Your Choice of Bar:**

**#1**

**Create your own Sandwich Bar**

Roast Beef, Ham, Smoked Turkey

Provolone, Swiss, and Sharp Cheddar Cheese

Sourdough, Multi-Grain Roll, Brioche Roll

**#2**

**Create your own Burger Bar**

Hamburgers\*, Grilled Catch of the Day\*\*, Hot Dogs

Assorted Cheese

House made Hamburger and Hot Dog Buns

**Condiments**

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

Stone Ground Mustard, and Herb Mayonnaise



**Desserts**

Lilikoi Meringue Tart

Kahala Coconut Cake

Seasonal Tropical Fruit



**Beverages**

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

Sandwich Bar \$45.00++ or Burger Bar \$49.00++

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

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

**“HO‘OKŌ”**  
**EXECUTIVE LUNCHEON BUFFET**  
*Minimum of 45 guests*

**Salads**

Nalo Greens with Ho Farm Tomatoes and Cucumbers

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

Traditional Caesar Salad\*

Chinese Chicken Salad with Crispy Wonton Strips

Seafood Pasta Salad



**Curry Bar**

**Japanese Pork Curry**

Vegetables: Kabocha, Carrots, Onions, and Shiitake Mushrooms

Steamed Japanese Rice

Condiments: Takuwan

**Indian Beef Rogan Josh**

Vegetables: Broccoli, Cauliflower, Bell Peppers, and Long Beans

Jasmine Peas and Cumin Pilaf

Condiments: Cucumber Mint Raita and Mango Chutney

**Thai Seafood Curry**

Vegetables: Mushrooms, Bell Peppers, Eggplant, and Zucchini

Thai Sticky Rice

Condiments: Green Papaya Salad, Fried Shallots, Roasted Peanuts

Thai Fish Chili Sauce



**Desserts**

Dark Chocolate Mousse

Kahala Coconut Cake

Seasonal Tropical Fruit



**Beverages**

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

\$52.00++

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