

KAHALA MASQUERADE BALL 2017

Sunday, 12/31/17

NEW YEAR'S EVE MENU - 9:00PM – 11:00PM

BUTLER PASSED HORS D'OEUVRES

Salmon Gravlax on Rye Toast, dill Cream and Salmon Roe
Duck Riette on Cranberry Walnut Bread and Candied Pepper Bacon
Crispy Tangy Chicken Skewers
Escargot with Garlic Foie Gras Butter in Puff Pastry Cup

SEAFOOD STATION

Kim Chee Mussel Poke Bowl
Sesame Tako Poke Bowl
Ahi Limu Poke Bowl
Ponzu Marinated Shrimp Cocktail with Wasabi Cocktail Sauce
Sushi Platter, Ahi, Hamachi, Salmon, Ebi

COLD SELECTION

Antipasto Platter
International and Domestic Cheese Platters with Assorted Breads
Baby Romaine Leaves with Curried Caesar Dressing

DISPLAYED HOT HORS D'OEUVRES

Guava Wood Smoked Oysters with Pineapple Chili Relish
Braised Kurobuta Pork with Truffle Stuffing
Crispy Catch with Soy Cilantro Aioli, Pickled Vegetables in a Boa Bun
Warm Keawe Smoked Ahi Dip with Assorted Crackers
Fondue: Creamy Cheese Sauce with Berkshire Pork Sausage, Seared New York Steak,
Cubed French Bread

CARVING STATION

Roasted Prime Rib of Beef with Braised Hamakua Mushroom, Saute Sweet Peppers and Onion,
Horseradish Cream, Mustard on Buttery Brioche Bun

TEMAKI SUSHI STATION (OUTSIDE POOL)

Different Types of Hand Roll Sushi – made to order

DESSERT STATION – 10:30PM-12:00AM

Champagne and White Chocolate Truffle Pops
Bittersweet Chocolate Mousse with Crisp "Forbidden Rice"
Matcha Custard Tart
Chestnut and Vanilla Meringue "Mont Blanc"
Chocolate Marquise with Raspberries in Three Preparations
Holiday Macaroons,, Marshmallows and Financiers

IL GELATO HAWAII – Authentic Italian Ice Cream (OUTSIDE POOL)

Gelato Flavors – Chocolate Truffle, Macadamia Nut, HI Sea Salt Caramel
Sorbetto Flavors – Coconut, Lychee