

## CARVING STATIONS

*Uniformed Chef required at \$200 for Two Hours*

Garlic Roasted Rack of Lamb \*

Fresh Herbs and Mango Mint Chutney

Serves approximately 8 guests \$80.00++

Whole Roasted Turkey

Herb Gravy, Cranberry Sauce, and Mini Rolls

Serves approximately 30 guests \$313.00++

with Stuffing add \$92.00++

Chinese Style Roast Pork

Steamed Buns and Plum Sauce

Serves approximately 20 guests \$280.00++

Whole Baked Honey Glazed Virginia Ham

Honey Mustard Sauce, Mini Rolls

Serves approximately 50 guests \$389.00++

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

## CARVING STATIONS

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### Roasted Sirloin of Beef \*

Sauce Béarnaise, Black Pepper Sauce, and Mini Rolls

Serves approximately 30 guests \$486.00++

### Prime Rib of Beef \*

Assorted Mustards, Horseradish Cream, and Rolls

Serves approximately 30 guests \$561.00++

### Guava Wood Smoked Prime Rib of Beef \*

Soy Ginger Aioli, Caramelized Sweet Onion and Rolls

Serves approximately 30 guests \$561.00++

### Whole Beef Tenderloin \*

Sauce Bearnaise, Green Peppercorn Sauce, Mini Rolls

Serves approximately 16 guests \$400.00++

### Whole Chinese Roasted Pig

Steamed Buns, Plum Sauce, and Chili & Onions

Serves approximately 80 guests \$1,500.00++

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## **COOKING AND THEME STATIONS**

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*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

\$20.00++ per person

### **French Fry Station**

French Fries (regular)

Garlic French Fries

Cajun French Fries

Condiments: Chili, Garlic Bacon Cheese Sauce, Buffalo Cheese Sauce, and Cheddar Jalapeno Sauce

\$16.00 ++ per person

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## COOKING AND THEME STATIONS

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Minimum of 45 guests*

### Poke Bowl Station “Kahala Style” \*\*

Ahi Poke with Crab Meat, Avocado, Spicy Mayo, Cucumber and Furikake  
Wasabi Ponzu Salmon Poke with Kaiware Sprouts, Maui Onion and Wakame  
Kimchi Tako Poke with Cucumber, Green Onion and Daikon  
Vegetarian Poke with Assorted Mushroom, Tofu and Edamame  
Steamed White Rice  
\$32.00++ per person

### Pasta Station with Chef

Your choice of two:  
Chicken with Puttanesca Sauce, Sausage with Spicy Marinara Sauce,  
Seafood with Alfredo Sauce,  
\$26.00++ per person

### B.B.Q. Station with Chef

Outdoor Functions Only  
Choice of two:  
Grilled Seasonal Vegetable, Grilled Catch,  
Pulehu Beef \*, BBQ Rubbed Island Chicken,  
Guava BBQ Sauce Baby Back Ribs\*  
\$32.00++ per person

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*Minimum of 45 guests*

### **Tempura Station with Chef (outdoor only)**

Shrimp

Sweet Potato, Asparagus, Onion,

Kabocha Pumpkin, Carrots

Tempura Dipping Sauce

\$30.00++

### **Sushi Bar with Chef \*\***

(6 pieces per person)

Maguro, Tuna

Ebi, Shrimp

Tako, Octopus

Shake, Salmon

Hamachi, Yellowtail

Ikura, Salmon Roe

Masago, Smelt Roe

Spicy Tuna Roll

California Roll (Crab, Avocado, Cucumber)

\$34.00++

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*Minimum of 45 guests*

### Sorbet and Ice Cream Station

Your choice of 2:

Ice Cream: Chocolate, Vanilla, Coffee, Macadamia Nut, Strawberry or Green Tea

Sorbet: Raspberry, Mango, Lemon, Lilikoi, or Coconut

Served with Chopped Macadamia Nuts, Fresh Berries, Brownies

Caramel Sauce, Chocolate Sauce, Raspberry Coulis, and Fresh Whipped Cream

\$24.00++ per person

### Mini Cup Cake Station

Chocolate, Vanilla, Coconut, Red Velvet or Lemon cake

Coconut, Lilikoi, Chocolate, Coffee or Vanilla Frostings

\$22++ per person

### Pastry Stations

*(no substitutions)*

#### Rome

Espresso Tiramisu

Pistachio Canolis

Vanilla Panna Cotta

Chocolate Raspberry Torta

Assorted Mini Cookies

\$22.00++ per person

#### Paris

Gateau Opera

French Macaroons

Fresh Fruit Tarts

Cream Puffs

Financier

\$22.00++ per person

#### Honolulu

Coconut Haupia

Guava Chiffon Cake

Hawaiian Lilikoi Tart

Pineapple Upside-Down Cake

Assorted Mini Cookies

\$22.00++ per person

#### Tokyo

Green Tea Mousse Cake

Black Sesame Tart

Sweet Potato Tart

Yuzu Meringue Tart

Assorted Mini Cookies

\$22.00++ per person

#### New York

Strawberry Shortcake

Lemon Bar

Chocolate Mousse Cake

New York Cheesecake

Assorted Mini Cookies

\$22.00++ per person

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