

**“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,

Kahala Signature Seasonal Scones and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Honey



**Salads**

Chinese Chicken Salad with Crispy Wonton Strips

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing \*

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

House Shallot Vinaigrette, Thousand Island, and Honey Mustard 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, 2018, menus & pricing are valid until December 31, 2019. 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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**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) \*\*  
Black Pepper Crusted Sirloin of Beef with Grilled Maui Onion  
Grilled Catch of the Day with Cucumber and Roasted Tomato Salsa \*\*  
Mochiko Chicken  
Asian Braised Pork Shoulder



**Desserts**

Kahala Signature Bread Pudding with Chocolate Anglaise  
Seasonal Panna Cotta  
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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