

BEACH SIDE CELEBRATION DINNER BUFFET
“HO’OLAULE’A”
Minimum of 75 Guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Buttermilk Ranch Dressing
Hawaiian Pineapple Coleslaw
Grilled Market Fresh Vegetables with Tri-Colored Pasta and Herb Dressing
Broccoli and Crab Salad
House Special Potato Salad
Fried Tofu Salad



From the Chef’s Pan

Choice of three:
Spicy Island BBQ Chicken with Crispy Fried Onion
Grilled Fresh Island Catch of the Day, Passion Fruit Butter and Mango Salsa**
(fish subject to market availability and pricing ***)
Guava BBQ Sauce Baby Back Ribs *
House-Made Pulehu Beef and Grilled Sweet Maui Onions *
Korean Style Kal Bi Beef Short Ribs *
Fired Roasted Chili Shrimp and Scallops, Lime & Lemongrass *



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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



BEACH SIDE CELEBRATION DINNER BUFFET
“HO’OLAULE’A”
Minimum of 75 Guests

Accompaniments

Parmesan Roasted Red Bliss Potatoes with Olive Oil and Garlic

Assorted Grilled Vegetables and Grilled Corn

Four Cheese Baked Macaroni

Steamed White Rice



Desserts

Guava Chiffon Cake

Raspberry Dark Chocolate Truffle

Seasonal Tropical Fruit

Coconut Mousse Cake

Macadamia Nut Cream Tart

Kahala Signature Bread Pudding with Crème Anglaise

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$82.00++

40% discount for children ages 3-9 and complimentary for children 2 and under

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MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests

Salads

Ocean Seaweed Salad

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

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Asian Sesame Seed Dressing

Sea Scallops and Grilled Vegetables Tossed with Bowtie Pasta

Roasted Duck, Apples, and Seedless Grape Salad

Marinated Artichokes and Mushrooms

Oriental Broccoli and Bay Shrimp Salad



Cold Selections

Chilled Shrimp and Mussel Display with Spicy Cocktail Sauce *

Fresh Asparagus

Ahi and Au Poke **



From the Carving Station

Choice of one:

Roasted Sirloin of Beef with Béarnaise Sauce and Black Pepper Sauce *

Whole Baked Honey Glazed Virginia Ham



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MAUNALUA BAY DINNER BUFFET

Minimum of 75 Guests

From the Chef's Pan

Choice of three:

Maui Potato Chips Crusted Catch of the Day, House-made Tartar Sauce **

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

Shrimp, Scallops, Mussels in Chardonnay Cream Sauce with Mushrooms and Zucchini

Grilled Beef with Green Peppercorn Sauce and Crispy Garlic

Roasted Chicken Breast in Tomato Garlic Broth with Olives and Capers

Hoisin Black Bean Baby Back Ribs, Chinese Parsley, Green Onions and Red Chili



Accompaniments

Steamed Rice

Gnocchi, Mushroom, Butter, Parmesan, Parsley

Medley of Steamed Broccoli and Summer Squash



Desserts

Fresh Fruit Tart

Earl Grey Yuzu Chocolate Tart

New York Cheesecake

Guava Chiffon Cake

Matcha Cream Puffs

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$90.00++

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HUKILAU DINNER BUFFET

Minimum of 75 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *
Salmon, Tofu, and Watercress Salad
Gourmet Tomato, Cucumber, and Red Onion Salad
Waldorf Chicken Salad



Cold Selections

Tomato, Buffalo Mozzarella, Fresh Basil, and Balsamic Drizzle
Wok-Seared Eggplant
Cold Chicken with Ginger Onion Sauce
Futo Maki Sushi and Inari Sushi
Wasabi, Ginger, and Soy Sauce
Sashimi **



From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish *



From the Chef's Pan

Choice of three:
Sautéed Fresh Island Catch of the Day with Maui Onion Ogo Sauce**
(fish subject to market availability and pricing***)
Wok-Fried Shrimp, Scallops, Top Shell, and Mussels, Asian Vegetables, Garlic Pepper Sauce
Roasted Cantonese Duck with Hoisin Sauce
Pulehu Chicken Breast with Hamakua Mushroom Jus



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HUKILAU DINNER BUFFET

Minimum of 75 guests

Accompaniments

Crab Meat Fried Rice
Herb Cauliflower Potato Gratin
Sautéed Baby Carrots, Baby Corn, and Haricots Verts



Desserts

Lilikoi Meringue Tart
Chocolate Mousse Verrine
Seasonal Tropical Fruit
White Chocolate Mousse with Roasted Pineapple
Coconut Haupia
Mango Cheesecake
Chocolate Macadamia Nut Tart
Seasonal Fruit Tart
Kahala Signature Bread Pudding with Crème Anglaise
Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$98.00++ ***

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All Dinner Buffets include Lavosh and Dinner Rolls

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THE KAHALA'S POLYNESIAN DINNER BUFFET

Minimum of 75 guests

Salads

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

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing

Chinese Chicken Salad with Crispy Wonton Strips

Pipikaula Salad with Onions and Tomatoes

Seared Ahi over Oriental Vegetables and Ginger Soy Dressing **

Salmon, Tofu, and Watercress Salad

Green Papaya Salad



Cold Selections

Lomi Lomi Salmon **

Grilled Vegetables

Poi

Futo Maki Sushi and Inari Sushi

Wasabi, Ginger, and Soy Sauce

Tako Poke *



From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish *



Roasted Pork with House Made Chili Pepper Water

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THE KAHALA'S POLYNESIAN DINNER BUFFET

Minimum of 75 guests

From the Chef's Pan

Choice of three:

Spicy Crispy Chicken, Chili Garlic Sauce

Kalua Pork and Cabbage

Braised Beef with Taro Leaves

Steamed Shrimp, Scallops, Clams, and Mussels in White Wine, Butter, and Garlic Ogo Broth

Huli Style Chicken Breast with Grilled Maui Onions

Macadamia Nut Crusted Fresh Island Catch of the Day, Asian Remoulade **

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



Accompaniments

Oven Baked Molokai Sweet Potatoes, Coconut Flakes and Salted Caramel

Roasted Shimeji Mushroom Mashed Potatoes

Stir-Fried Market Fresh Vegetables



Desserts

Coconut Mousse Cake

Guava Chiffon Cake

Coconut Haupia

Pineapple Tart

Waialua Chocolate Truffle Lollypops

Chocolate Macadamia Nut Tarts

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$106.00++ ***

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