

“PALEKAIKO”
PARADISE LUNCHEON BUFFET
Minimum of 45 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Served with Kahala Signature Celery Seed Dressing, Thousand Island Dressing, Asian Sesame Seed Dressing,
Lomi Lomi Salmon**
Futo Maki Sushi and Inari Sushi, Ginger and Soy Sauce
Chinese Chicken Salad with Crispy Wonton Strips
Kahala Signature Potato Salad
Wok Fried Eggplant
Watercress and Bean Sprout Salad



From the Chef’s Pan

Choice of three:
Grilled Garlic Beef with Chimichurri
Seared Chicken, Oven Roasted Tomato, Mozzarella, and Basil
Sautéed Catch of the Day with Citrus Tapenade **
Wok Fried Spicy Pork with Jalapeno and Onions
Seafood with Farfalle Pasta, Garlic Zucchini Cream



Accompaniments

Yang Chow Fried Rice
Herb Roasted Potato Medley of Yukon, Red Bliss, and Sweet Potato
Steamed Fresh Vegetables

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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



**“PALEKAIKO”
PARADISE LUNCHEON BUFFET**
Minimum of 45 guests

Desserts

Devil’s Food Cake
Marble Cheesecake
Pineapple White Chocolate Mousse Verrine
Seasonal Tropical Fruit



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$64.00++

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

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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Appetizers and Salads

Tomato Cucumber Salad

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *

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

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

Salmon, Tofu & Watercress Salad

Pineapple Coleslaw

Wok Fried Egg Plant



From the Chef’s Pan

Choice of three:

Macadamia Nut Crusted Island Catch of the Day with Asian Ré-moulade ** (subject to market availability)

Grilled Korean Barbecued Beef Short Ribs

Roasted Chicken Breast with Wild Mushroom and Bacon

Penne Pasta with Tomatoes, Asparagus, Pine Nuts, Basil, Olive Oil and Garlic

Sofrito Braised Pork with Olives



Accompaniments

Stir-Fried Market Fresh Vegetables



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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Accompaniments

Choice of one:

Steamed Rice

Kimchi Fried Rice

Choice of one:

Crushed Yukon Potatoes with Olives, Olive Oil, and Chives

Garlic Roasted Red Bliss Potatoes



Desserts

Seasonal Tropical Fruit

Coconut White Truffle Pops

Guava Chiffon Cake

Pineapple Tart



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$60.00++

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

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