

**“HO‘OKŌ”
EXECUTIVE LUNCHEON BUFFET**

Minimum of 45 guests

Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots
Served with French Dressing, Thousand Island Dressing, and House Shallot Vinaigrette
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing*
House Special Potato Salad Seafood Pasta Salad Maui Style Potato Chips



Soup

Choice of: Chicken Vegetable Noodle, Roasted Mushroom Cream, or Fresh Tomato Basil



Your Choice of Bar:

#1

Create your own Sandwich Bar

Roast Beef, Ham, Smoked Turkey
Provolone, Swiss, and Sharp Cheddar Cheese
Sourdough, Multi-Grain Roll, Brioche Roll

#2

Create your own Burger Bar

Hamburgers*, Garden Burgers, Grilled Catch of the Day**
Assorted Cheese
House made Hamburger Buns

Condiments

Served with Pickles, Sliced Maui Onions, Sliced Tomatoes, Lettuce Leaves, Olives
Stone Ground Mustard, and Herb Mayonnaise



Desserts

Devil’s Food Cake Vanilla Cream Puffs Seasonal Tropical Fruit



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee and Selection of Fine Teas

Sandwich Bar \$45.00++ or Burger Bar \$49.00++

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

“HO‘OKŌ”
EXECUTIVE LUNCHEON BUFFET
Minimum of 45 guests

Salads

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

Served with Kahala Signature Celery Seed Dressing, Buttermilk Ranch Dressing, and Asian Sesame Seed Dressing

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing*

Chinese Chicken Salad with Crispy Wonton Strips Seafood Pasta Salad



Curry Bar

Japanese Pork Curry

Vegetables: Kabocha, Carrots, Onions, and Shiitake Mushrooms

Steamed Japanese Rice

Condiments: Takuwan

Indian Beef Rogan Josh

Vegetables: Broccoli, Cauliflower, Bell Peppers, and Long Beans

Jasmine Peas and Cumin Pilaf

Condiments: Cucumber Mint Raita and Mango Chutney

Thai Seafood Curry

Vegetables: Mushrooms, Bell Peppers, Eggplant, and Zucchini

Thai Sticky Rice

Condiments: Green Papaya Salad, Fried Shallots, Roasted Peanuts

Thai Fish Chili Sauce



Desserts

Strawberry Guava Tapioca Cups

Mango Cheesecake

Seasonal Tropical Fruit



Beverages

Freshly Brewed Signature Kahala Kona Blend Coffee and Selection of Fine Teas

\$52.00++

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