

## A LA CARTE RECEPTION ITEMS

*Priced per 100 pieces*

### BUTLER PASSED COLD HORS D'OEUVRES

Ahi Poke on Taro Chip\*\*

Smoked Salmon with Cream Cheese and Caper Aioli on Crispy Baguette\*\*

Roast Chinese Duck with Cilantro and Hoisin Sauce on Fried Wonton Chips

Crab Meat Salad with Avocado on Endive Leaf

Lobster Medallion with Roasted Tomato on Crostini

Big Island Goat Cheese, Honey Pear, Roasted Macadamia Nut Focaccia

Smoked Salmon Mousse Puff

\$500.00++ per selection

### DISPLAYED HOT HORS D'OEUVRES

Roasted Mushrooms with Melting Brie and Sun Dried Tomatoes

Crab Cakes with Sweet Chili Sauce

Deep Fried Spring Rolls with Plum Sauce

Pot Stickers with Green Onion Ponzu Sauce

Katafi Wrapped Shrimp with Mango Sauce

Kalua Pig Quesadillas with Guacamole and Tomato Salsa

Cajun Shrimp Wrapped with Maple Bacon

BBQ Chicken Skewers with Honey Mustard Aioli

Fried Vegetarian Samosa

Wild Mushrooms & Feta Cheese, Sun-Dried Tomatoes and Olives in Mini Turnover

Crispy Shrimp Fritters with Lemon Yogurt Dipping Sauce

Lobster and Pork Gyoza with Soy Vinegar Dipping Sauce and Gochujang Dipping Sauce

Crispy Fried Truffle Corn Croquette

Crispy Fried Boneless Chicken Coated with Black Pepper Garlic Soy Sauce

Braised Short Rib Tempura with Kalbi Jus Drizzle

Nori Wrapped Mini Shrimp Tempura Ball

Nori Wrapped Grilled Salmon Ume Rice Ball

Deep Fried Curry Goat Cheese Won Ton with Raisin, Mint Yogurt Aioli

Grilled Flat Bread with Fresh Mozzarella Cheese, Roasted Ho Farm Tomatoes and Celery Pesto Sauce

\$500.00++ per selection

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

## BANQUET SPECIALTIES

### **Ahi Sashimi \*\***

Soy-Mustard Sauce and Sliced Ginger

Serves approximately 25 guests

Market Price

### **Display of International and Domestic Cheeses**

Grapes, Lavosh, Sliced Baguettes, and Crackers

Serves approximately 45 guests

\$375.00++ full order

### **Display of Gourmet Fresh Market Vegetables**

Curry Ranch Dip and Citrus Hummus

Serves approximately 45 guests

\$185.00++ full order

### **Seasonal Tropical Fruit**

Serves approximately 20 guests

\$145.00++ full order

### **Seafood Tower**

Shrimp Cocktail, Mussels, Clams, Lobster Tails \*

Ahi Sashimi, Hamachi Sashimi, Salmon Sashimi \*\*

Cocktail Sauce, Lemon, Lime, Ponzu Sauce, Shoyu and Wasabi

Serves approximately 25 guests

\$810.00++

### **Bruschetta Bar**

Roasted Tomatoes, Balsamic Shallots, Tomato Coulis, Tomato Confit, Pesto,

Prosciutto, Smoked Turkey, Mortadella, Manchego, Brie, Goat Cheese,

Spanish Olive Oil, Assorted Grilled Breads

Serves approximately 25 guests

\$285.00++

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## ASSORTED PLATTERS

### Asian Platter

Char Siu Pork with Soy Mustard Sauce  
Shrimp Spring Rolls with Sweet Chili Sauce  
Mochiko Chicken  
BBQ Chicken Summer Roll with Peanut Sauce  
Serves approximately 25 guests  
\$225.00++ per platter

### Assorted Sushi Platter \*\*

California Roll, Spicy Ahi,  
Futo Maki Sushi, Inari Sushi  
Ahi, Salmon and Hamachi Nigiri  
Ginger, Soy Sauce  
Serves approximately 25 guests  
\$285.00++ per platter

### Sliders

Braised Pork Belly Slider with Pickled Vegetables and Chili Aioli  
Grilled Portabello Mushroom & Eggplant Spread Slider with Grilled Maui Onion, Sliced Fresh Tomato & Aioli  
Beef Slider with White Cheddar Cheese, Bacon and Horseradish Kabayaki Cream  
\$7.00 ++ each  
*Minimum order of 25 pieces*

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