



## **PLATED DINNER MENUS**

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### **THE PERFECT FLAVORS**

#### **First Course**

Blue Crab Cake

Pickled Watermelon and Watermelon Radish

Micro Greens



#### **Main Course**

Oven Roasted Pepper Crusted Beef Tenderloin, Sauce Diane

Prosciutto Potato Puree

Herb Buttered French Beans and Hamakua Mushrooms



#### **Dessert**

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple and Coconut Shortbread Crumbles



#### **Petit Four Sec**



#### **Beverage Service**

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$87.00++

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.**

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**THE MAGNUM PLATED DINNER**

**First Course**

Ahi Tataki \*\*

Yuzu Miso Sauce, Tomato and Jalapeno Salsa



**Second Course**

Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette

Marinated Shaved Fennel, Orange & Grapefruit Supreme



**Main Course**

Roasted Tenderloin of Beef \* and

Feuil De Brick Wrapped Catch of the Day \*\*

Caramelized Onion Roast Fingerlings and Asparagus with Red Wine Demi and Tarragon Caper Butter  
(fish subject to market availability and pricing\*\*\*)



**Dessert**

Raspberry Panna Cotta with Lychee

Fresh Berries and Toasted Almonds



**Petit Four Sec**



**Beverage Service**

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$98.00++ \*\*\*

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### **A CULINARY BLENDING**

#### **First Course**

Trio of Ahi \*\*

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade,  
and Ahi Poke on Shiso Leaf

❧

#### **Second Course**

Citrus Poached Pears

Mixed Greens, Bleu Cheese, and Toasted Pecans

❧

#### **Main Course**

Seared Tenderloin of Beef, Asian Tomato Relish and North Shore Style Garlic Shrimp\*  
Mashed Potatoes and Butter Bok Choi

❧

#### **Dessert**

Valrhona Chocolate Mousse Cake with Caramel Sauce  
Garnished with Black Sesame Clusters

❧

#### **Petit Four Sec**

❧

#### **Beverage Service**

Freshly Brewed Kahala Signature Kona Blend Coffee  
Selection of Fine Teas

\$108.00++

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## PLATED DINNER MENUS

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### A PERFECT PAIRING

#### **First Course**

Crispy Garlic & Pepper Shrimp Served with Mixed Greens  
Drizzled with Creamy Maui Onion Dressing



#### **Second Course**

Pan-Seared Catch of the Day with Olive Oil Marinated Tomatoes, Sautéed Garlic Spinach \*\*



#### **Main Course**

Duet of Filet Mignon, Madeira Sauce and Baked Half Maine Lobster with Macadamia Nut Butter \*  
Served with Broccolini and Herb Mashed Potatoes



#### **Dessert**

Green Tea Cotton Cheesecake  
Drizzled with Local Honey and Garnished with Fresh Berries



#### **Petit Four Sec**



#### **Beverage Service**

Freshly Brewed Kahala Signature Kona Blend Coffee  
Selection of Fine Teas

\$119.00++

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## A LA CARTE DINNERS

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### Soup

Traditional Gazpacho

\$13.00++



Caprese Soup with Fresh Mozzarella Cheese

Pesto and Balsamic Reduction (served hot)

\$13.00++



Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Maine Lobster Bisque, Garlic Crostini (served hot)

\$26.00++



Roasted Corn Chowder, Crispy Bacon

\$13.00++



Cold Creamy Winter Roasted Butternut Squash Soup

Topped with Crème Fraiche and Frizzled Leeks

\$14.00++



Hot Creamy Winter Roasted Butternut Squash Soup

Topped with Crème Fraiche and Frizzled Leeks

\$14.00++

*(Continued on next page)*

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## A LA CARTE DINNERS

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### Appetizers

Toasted Quinoa Crusted Salmon, Couscous Salad, Bell Pepper, Red Onion, Basil, Cilantro \*\*  
\$24.00++



Trio of Ahi \*\*

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade, and Ahi Poke on Shiso Leaf  
\$28.00++



Salmon Gravlax with Caviar Cream and Endive Salad \*\*  
\$24.00++



Sushi and Sashimi Platter \*\*

Ahi and Hamachi Sashimi, California Roll  
\$28.00++



Seared Day Boat Scallop Garnished with Caviar  
Fried Basil, Pickled Watermelon and Watermelon Radish, Micro Greens, Lime and Lemongrass Oil  
\$27.00++



Sautéed Hudson Valley Foie Gras, Vanilla and Lemongrass Infused Grapes  
Toasted Buttery Brioche, Lehua Honey Balsamic Reduction  
\$27.00++

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### Salads

Baby Romaine and Charred Corn Salad  
Candied Bacon, Ranch and Bleu Cheese Dressing  
\$14.00++



Spinach, Mushroom, and Belgian Endive Salad  
Served with Warm Bacon Vinaigrette  
\$15.00++



Citrus Poached Pears with Mixed Greens  
Bleu Cheese and Toasted Pecans  
\$16.00++



Ho Farm Tomatoes and Buffalo Mozzarella, Fresh Basil  
Balsamic Dressing  
\$16.00++



Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette  
Yuzu Marinated Shaved Fennel, Orange and Grapefruit Supreme  
\$17.00++



Romaine and Kale Caesar Salad  
Hawaiian Sweet Bread Croutons, Ho Farm Tomatoes, Lemon with Roasted Garlic Dressing  
\$17.00++



Crispy Garlic and Black Pepper Shrimps  
Served with Mixed Greens and Drizzled with Creamy Maui Onion Dressing  
\$26.00++

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### Intermezzo

Guava Sorbet with Prosecco

Raspberry Sorbet with Sparkling Rose

Citrus Sorbet with Compressed Apples and Mint

Lychee Sorbet with Watermelon and Cucumber

\$10.00++

### Entrée

#### Seafood

Kiawe Smoked Atlantic Salmon (fish subject to market availability) \*\*

Crispy Latke, Asparagus, Lomi Tomato, Bearnaise Sauce

\$44.00++



Grilled Jumbo Scallops and Shrimp with Morel Risotto \*

Garlic Anchovy Sauce

\$49.00++



Sautéed Chilean Sea Bass \*\*

Wok-Fried Choi Sum, Ginger Onion Sauce, and Fried Onion, Shallot Rice

(fish subject to market availability)

\$65.00++



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### Meat and Poultry

Sous Vide Breast of Chicken

Big Island Goat Cheese Polenta and Sauté Garden Vegetables

\$43.00++



Oven Roasted Chicken Breast with Rosemary Salt

Asparagus and Pancetta Bacon Mashed Potatoes

\$43.00++



Sautéed Free Range Chicken with Chicken Truffle Jus

Fingerling Potatoes and Roasted Cauliflower

\$45.00++



New Zealand Lamb Chops \*

Potato Leek Gratin, French Beans, Mustard Shallot Sauce

\$52.00++



Prime Rib Au Jus, Creamy Horseradish \*

Roasted Garlic Mashed Potatoes, Roasted Cauliflower and Zucchini

\$57.00++



Filet Mignon \*

Sautéed Baby Carrots and Baby Corn, Blue Cheese Mashed Potatoes and Port Wine Sauce

\$62.00++



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### Combination Entree

Sautéed Chicken Breast and Fresh Island Catch of the Day, Sun Dried Tomato Cream \*\*

Shiitake Risotto and Asparagus

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

\$48.00++ \*\*\*



Filet Mignon and North Shore Style Shrimp \*

Roasted Baby Yukon Potatoes and Butter Bok Choi

\$58.00++



Filet Mignon, Red Wine Sauce and Lobster Tail, Asian Remoulade \*

Coconut Sweet Potato Puree, Green Asparagus

\$59.00++



Duet of Sous Vide Breast of Chicken, Wild Mushroom Jus and

Baked Half Maine Lobster with Macadamia Nut Butter \*

Sautéed Baby Carrots and Mashed Potatoes

\$65.00++



Duet of Pan Seared Sea Bass with Kahala Signature Miso \*\*

Baked Half Maine Lobster with Macadamia Nut Butter \*

Broccolini and Hamakua Mashed Potatoes

(fish subject to market availability\*\*\*)

\$72.00++ \*\*\*



Grilled Petite Beef Tenderloin with Signature Hoisin Black Bean Sauce

Pan Seared Chilean Seabass with Madadamia Nut Butter

Roasted Broccolini, Zucchini and Coconut Mashed Potatoes

(fish subject to market availability\*\*\*)

\$72.00++ \*\*\*



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### Desserts

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple, Coconut Shortbread Crumbles



Chocolate Praline Gateau with Caramel Sauce, Mandarin Oranges, Coconut Nip Clusters



Dark Chocolate Tart with Milk Chocolate Mousse and Macadamia Nut Tuile



Vanilla Panna Cotta with Strawberry Gelee and Coconut Shortbread



Espresso Amaretto Baba with Chocolate Sable Crumbles and Coffee Gelee



Tiramisu Verrine, Kahlua Gelee and Chocolate Biscotti



Vanilla Cotton Cheese Cake drizzled with Local Honey and Crème Anglaise



Kahala Churros Martini with Macadamia Nut Ice Cream

Drizzled with Caramel Sauce and Garnished with Caramel Popcorn



Vanilla Mille-Feuille

with Macerated Strawberries and Vanilla Ice Cream

All Desserts

\$20.00++

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