



REFRESHMENT BREAKS

Minimum of 25 guests for 30 minutes

CLASSIC BREAK

Freshly Baked Assorted Cookies
Macadamia Nut Brownies and Butterscotch Blondies
Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$22.00++

MAILE AFTERNOON TEA

Kahala Signature Seasonal Scones with Devonshire Cream and Fruit Preserves
Assorted Finger Sandwiches
Mini Tea Cookies
Assorted French Pastries
Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$32.00++

THE ASIAN BREAK

Assorted Sushi
California Roll, Ahi Nigiri**, Shrimp Nigiri**
Crispy Spring Rolls with Plum Sauce
Chicken Pot Stickers with Orange Ponzu Sauce
Freshly Brewed Kahala Signature Kona Blend Coffee
Hot Japanese Green Tea

\$40.00++

Issued December 1, 2019, menus & pricing are valid until December 31, 2020. 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



REFRESHMENT ENHANCEMENTS

Hot Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Regular and Decaffeinated \$85.00++ per gallon

Selection of Fine Teas \$85.00++ per gallon

Hot Chocolate \$85.00++ per gallon

Fruit Juices and Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, Apple, Cranberry, Lemonade \$95.00++ per gallon

Island Iced Tea \$85.00++ per gallon

Fresh Sliced Fruit Infused Water \$33.00++ per gallon

Pineapple, Vanilla & Mint Infused Water \$90.00++ per gallon

Bottled Water: Hawaiian (500 ml) \$5.50++ or (335 ml) \$3.50++ each

San Pellegrino (500 ml) \$7.50++, or Perrier (330 ml) at \$6.50++ each

Assorted Soft Drinks (Coca Cola Products), Oolong Tea or Green Tea \$5.00++ each

Fruit and Yogurt

Whole Fruit: Bananas, Oranges, Apples,

Pears and Grape Bunches (Guaranteed Amounts necessary for orders) \$4.50++ each

Individual Yogurt Cups (Haupia, Guava, Mango, Pineapple) \$3.50++ each

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Snacks

- Individually Bagged Potato Chips \$5.00++ each
- Homemade Granola Bars or Homemade Power Bars \$5.00++ each
- Popcorn, Potato Chips or Assorted Nuts \$6.00++ per person/per selection
- Signature Bar Snack Mix \$8.00++ per person
- Blue Corn Tortilla Chips with Guacamole and Salsa \$8.00 ++ per person
- Assorted Finger Sandwiches \$50.00++ per dozen
- Tater Tots topped with Kalua Pork, Cheese Sauce, Sour Cream, Bacon Bits, Tomato, Green Onions & Jalapeno \$8.00 per person
- Roasted Cauliflower with Blue Cheese Dressing \$7.00++ per person

From the Bake Shop

- Freshly Baked Cinnamon Buns \$49.00++ per dozen
- Assorted Muffins \$49.00++ per dozen
- Freshly Baked Cheddar Biscuits \$49.00++ per dozen
- Freshly Baked Croissants and Danish \$49.00++ per dozen
- Macadamia Nut Brownies or Butterscotch Blondies \$49.00++per dozen
- Lilikoi or Lemon Bars \$38.00++ per dozen
- Assorted French Pastries \$49.00++ per dozen
- Assorted Cookies \$42.00++ per dozen
- Chocolate Dipped Strawberries \$54.00++ per dozen
- Individual Bittersweet Chocolate Mousse \$60.00++ per dozen
- Kahala Signature Seasonal Scones \$49.00++ per dozen
- White Chocolate Mousse with Roasted Pineapple \$65.00++ per dozen
- Hand Dipped Macadamia Nut Clusters \$55.00++ per pound
- Assorted Mini Cup Cakes \$49.00++ per dozen
- Assorted Cup Cakes \$65.00 ++ per dozen
- French Macarons \$65.00++ per dozen (minimum order of 2 dozen)
- Truffle Pops \$65.00++ per dozen
- Cotton Cheesecake: Green Tea or Plain \$49.00++ per 8" pie
- Individual Tropical Pudding (Lychee, Coconut, Mango or Raspberry) \$49.00++ per dozen
- Kahalasadas with Coconut Cream \$65.00++ per dozen
- Sugar Coated Kahalasadas \$60.00 per dozen

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