



## 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

\$89.00++

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## PLATED DINNER MENUS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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 Capers 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

\$102.00++ \*\*\*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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



## **PLATED DINNER MENUS**

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### **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

\$110.00++

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## **PLATED DINNER MENUS**

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### **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 \*  
Roasted Root Vegetables with Pumpkin Seeds 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

\$121.00++

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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++



Roasted Big Island Baby Abalone with Grilled Pineapple Salsa

Salt Pickled Cucumber and Soy Wasabi Aioli

\$27.00++

*(Continued on next page)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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++

*(Continued on next page)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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++



Pan Seared Catch of the Day \*\*

Ginger Onion Tomato Pesto Sauce, Sautéed Asian Vegetables and Hapa Rice, Drizzled with Beurre Blanc Sauce

\$42.00++

*(Continued on next page)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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



## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### Meat and Poultry

Sous Vide Breast of Chicken

Carrot, Leek & Ginger Mashed Potatoes 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++

❧

Grilled Pork Chop \*

with Caramelized Pineapple, Spicy Pineapple Sauce and Steamed Rice

\$45.00++

❧

Burgundy Braised Beef Short Rib \*

with Fingerling Potatoes and Sautéed Root Vegetables

\$50.00++

❧

New Zealand Lamb Chops \*

Potato Leek Gratin, French Beans, Mustard Shallot Sauce

\$53.00++

❧

Prime Rib Au Jus, Creamy Horseradish \*

Roasted Garlic Mashed Potatoes, Roasted Cauliflower and Zucchini

\$59.00++

❧

Filet Mignon \*

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

\$62.00++

*(Continued on next page)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### 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

\$60.00++



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

Coconut Sweet Potato Puree, Green Asparagus

\$62.00++



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

Baked Half Maine Lobster with Macadamia Nut Butter \*

Sautéed Baby Carrots and Hasselback 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++ \*\*\*



*(Continued on next page)*

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

## A LA CARTE DINNERS

*Minimum of 15 guests*

*All Dinners include Lavosh and Dinner Rolls*

### Desserts

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple, Coconut Shortbread Crumbles

❧

Chocolate Praline Gateau with Caramel Sauce, Mandarin Oranges, Cocoa Nibs 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

\$22.00++

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

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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