

**“PALEKAIKO”
PARADISE LUNCHEON BUFFET**

Minimum of 45 guests

Salads

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

Served with Kahala Signature Celery Seed Dressing, Thousand Island Dressing, Asian Sesame Seed Dressing,

Lomi Lomi Salmon**

Futo Maki Sushi and Inari Sushi, Ginger and Soy Sauce

Chinese Chicken Salad with Crispy Wonton Strips

Kahala Signature Potato Salad

Wok Fried Eggplant

Watercress and Bean Sprout Salad



From the Chef’s Pan

Choice of three:

Grilled Garlic Beef with Chimichurri

Seared Chicken, Oven Roasted Tomato, Mozzarella, and Basil

Sautéed Catch of the Day with Citrus Tapenade **

Wok Fried Spicy Pork with Jalapeno and Onions

Seafood with Farfalle Pasta, Garlic Zucchini Cream



Accompaniments

Yang Chow Fried Rice

Herb Roasted Potato Medley of Yukon, Red Bliss, and Sweet Potato

Green Beans with Sausage and Fennel

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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



“PALEKAIKO”
PARADISE LUNCHEON BUFFET
Minimum of 45 guests

Desserts

Devil’s Food Cake
Marble Cheesecake
Pineapple White Chocolate Mousse Verrine
Seasonal Tropical Fruit



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$64.00++

40% discount for children ages 3-9 and complimentary for children 2 and under

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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Appetizers and Salads

Tomato Cucumber Salad

Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing *

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

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and House Shallot Vinaigrette

Salmon, Tofu & Watercress Salad

Pineapple Coleslaw

Wok Fried Egg Plant



From the Chef’s Pan

Choice of three:

Macadamia Nut Crusted Island Catch of the Day with Asian Rémoulade ** (subject to market availability)

Grilled Korean Barbecued Beef Short Ribs

Oven Roasted Chicken Breast with Rosemary Scented Jus

Penne Pasta with Tomatoes, Asparagus, Pine Nuts, Basil, Olive Oil and Garlic

Sofrito Braised Pork with Olives



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“KAHAKAI HALE”
BEACH HOUSE LUNCHEON BUFFET
Minimum of 45 guests

Accompaniments

Stir-Fried Market Fresh Vegetables
Kimchi Fried Rice
Roasted Butternut Squash Mashed Potatoes



Desserts

Seasonal Tropical Fruit
Coconut White Truffle Pops
Guava Chiffon Cake
Pineapple Tart



Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$60.00++

40% discount for children ages 3-9 and complimentary for children 2 and under

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