



CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Garlic Roasted Rack of Lamb *

Fresh Herbs and Mango Mint Chutney
Serves approximately 8 guests \$90.00++

Garlic Citrus Whole Roasted Turkey

Herb Gravy, Coconut Cranberry Sauce, and Mini Rolls
Serves approximately 30 guests \$325.00++
with Bacon Parmesan Stuffing add \$92.00++

Chinese Style Roast Pork

Steamed Buns and Plum Sauce
Serves approximately 20 guests \$300.00++

Whole Baked Honey Glazed Virginia Ham

Honey Mustard Sauce, Mini Rolls
Serves approximately 50 guests \$390.00++

Any of the above selections with Asian Style Wok Fried Noodles add \$6.00 ++ per person
or with Pancit Bihon add \$6.00++ per person

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

CARVING STATIONS

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Roasted Sirloin of Beef *

Sauce Béarnaise, Black Pepper Sauce, and Mini Rolls

Serves approximately 30 guests \$486.00++

Prime Rib of Beef *

Assorted Mustards, Horseradish Cream, and Mini Rolls

Serves approximately 30 guests \$625.00++

Guava Wood Smoked Prime Rib of Beef *

Soy Ginger Aioli, Caramelized Sweet Onion and Mini Rolls

Serves approximately 30 guests \$625.00++

Whole Beef Tenderloin *

Sauce Bearnaise, Green Peppercorn Sauce, Mini Rolls

Serves approximately 16 guests \$486.00++

Whole Chinese Roasted Pig

Steamed Buns, Plum Sauce, and Chili & Onions

Serves approximately 80 guests \$1,800.00++

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COOKING AND THEME STATIONS

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Minimum of 45 guests

Create Your Own Salad Bar

Romaine Hearts and Mixed Greens with Fresh Mozzarella and Ho Farm Tomatoes

Diced Avocado, Cucumber, Maui Onions, Carrots, Sprouts, Grated Aged Parmesan Cheese & Garlic Croutons,

Roasted Pumpkin, Roasted Beets, Diced Tofu, Walnuts, Pumpkin Seeds, Roasted Corn, Diced Ham, Bacon Bits

Shallot Vinaigrette, Ranch Dressing, and Champagne Vinaigrette

\$25.00++ per person

French Fry Station

French Fries with Ketchup

Garlic French Fries

Truffle Parmesan Cheese Fries

\$15.00 ++ per person

Pre-Made Salads

Beet Salad

Assorted Roasted Beets, Macadamia Nut Crusted
Goat Cheese (on the side), Kale, Frisee, Shaved Fennel,
Candied Walnuts with Wasabi Agave Vinaigrette

\$8.00++ per person

Blackened Ahi Nicoise Salad

with Green Beans, Saffron Poached Potato, Local Lettuce
and Tomatoes, Soft Poached Eggs, Nicoise Olives,
Roasted Shallot Vinaigrette

\$9.00++ per person

Spinach Salad

Spinach, Goat Cheese, Roasted Heirloom Tomatoes,
Sliced Toasted Almonds

\$7.00++ per person

Beach House Salad

Avocado, Sprouted Quinoa, Ho Farm Tomatoes,
Roasted Kabocha, Grilled Kahuku Corn, Roasted Beets,
Radish Garnish, Ho Farm Tomato Vinaigrette

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Poke Bowl Station “Kahala Style” **

Ahi Poke with Crab Meat, Avocado, Spicy Mayo, Cucumber and Furikake
Wasabi Ponzu Salmon Poke with Kaiware Sprouts, Maui Onion and Wakame
Kimchi Tako Poke with Cucumber, Green Onion and Daikon
Vegetarian Poke with Assorted Mushroom, Tofu and Edamame
Steamed White Rice
\$35.00++ per person

Fried Rice Station

Braised Pork Belly, Lap Cheong Fried Rice
Dried Scallop, Egg White Fried Rice
Pineapple-Coconut Fried Rice with Fresh Red Chili
\$24.00++ per person

Hoku’s Signature Station

Outdoor Functions Only
Ahi Musubi,
Crab Namasu & Asian Remoulade
\$15.00++ per person

B.B.Q. Station with Chef

Outdoor Functions Only
Choice of two proteins:
Grilled Catch, Pulehu Beef *, BBQ Rubbed Island Chicken,
Or Guava BBQ Sauce Baby Back Ribs*
Grilled Seasonal Vegetables
\$35.00++ per person

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Tempura Station with Chef (outdoor events only)

Shrimp

Sweet Potato, Asparagus, Onion,

Kabocha Pumpkin, Carrots

Tempura Dipping Sauce

\$35.00++ per person

Sushi Bar with Chef **

(6 pieces per person)

Maguro, Tuna

Ebi, Shrimp

Tako, Octopus

Shake, Salmon

Hamachi, Yellowtail

Ikura, Salmon Roe

Masago, Smelt Roe

Spicy Tuna Roll

California Roll (Crab, Avocado, Cucumber)

\$40.00++ per person

Noodle Station with Chef

Noodles: Udon, Spinach Soba, Rice Noodle

Soup Base: Tamari Soy Base Broth, Vegan Curry Scented Broth

Vegetables: Baby Bok Choy, Fresh Shiitake Mushrooms, Enoki Mushrooms,

Mustard Greens, Snow Peas, Won Bok, Bean Sprouts

Condiments: Gobo, Menma, Fish Cake, Fried Tofu, Charred Spring Onions, Chinese Parsley, Basil, Lime

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COOKING AND THEME STATIONS

Minimum of 45 guests

Sorbet and Ice Cream Station

Your choice of two:

Ice Cream: Chocolate, Vanilla, Coffee, Macadamia Nut, Strawberry or Green Tea

Sorbet: Mango, Lilikoi, Coconut, Lychee or Guava

Served with Chopped Macadamia Nuts, Fresh Berries, Brownies

Caramel Sauce, Chocolate Sauce, Red Fruit Coulis, and Fresh Whipped Cream

\$26.00++ per person

Mini Cup Cake Station

Cake: Chocolate, Vanilla, Red Velvet, Strawberry or Guava

Frosting: Coconut, Lilikoi, Chocolate, Coffee or Vanilla

\$24++ per person

Pastry Stations

(no substitutions)

Rome

Amaretto Baba Espresso Tiramisu

Chocolate Budino

Fromage Blanc Cheese Panna Cotta

Chocolate Raspberry Torta

Biscotti

\$24.00++ per person

Tokyo

Green Tea Cream Puff

Black Sesame Panna Cotta

Sweet Potato Tart

Earl Grey Yuzu Chocolate Tart

Marsalla Castella

\$24.00++ per person

Paris

Gateau Opera

Lemon Madelines

French Apple Tarts

Eclairs

Mille-Feuille

\$24.00++ per person

Hawaii

Haupia

Guava Chiffon Cake

Hawaiian Lilikoi Tart

Pineapple Carrot Cake

Lihing Strawberry Tapioca

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