

A LA CARTE RECEPTION ITEMS

BUTLER PASSED COLD HORS D'OEUVRES

Greek Olive Tapenade
Ahi Poke on Crispy Won Ton Chip**
Smoked Salmon with Cream Cheese and Caper Aioli on Crispy Baguette**
Roast Chinese Duck with Cilantro and Hoisin Sauce on Crostini
Crab Meat Salad with Avocado on Endive Leaf
Lobster Medallion with Roasted Tomato on Crostini
Big Island Goat Cheese, Honey Pear, Roasted Macadamia Nut Focaccia
Smoked Salmon Mousse, Salmon Roe & Dill on Cucumber
\$600.00++ per selection of 100 pieces

DISPLAYED HOT HORS D'OEUVRES

Smoky Bacon Wraps
Crispy Shrimp and Pork Gau Gee with Sweet Chili Sauce
Roasted Mushrooms with Melting Brie and Sun Dried Tomatoes
Crab Cakes with Sweet Chili Sauce
Deep Fried Spring Rolls with Plum Sauce
Pot Stickers with Green Onion Ponzu Sauce
Katafi Wrapped Shrimp with Mango Sauce
Kalua Pig Quesadillas with Guacamole and Tomato Salsa
Cajun Shrimp Wrapped with Maple Bacon
BBQ Chicken Skewers with Honey Mustard Aioli
Fried Vegetarian Samosa
Wild Mushrooms & Feta Cheese, Sun-Dried Tomatoes and Olives in Mini Turnover
Crispy Corn Fritters with Lemon Yogurt Dipping Sauce
Bulgogi Style Gyoza with Gochujang Dipping Sauce
Crispy Fried Truffle Corn Croquette
Crispy Fried Boneless Chicken Coated with Black Pepper Garlic Soy Sauce
Braised Short Rib Tempura with Kalbi Jus Drizzle
Deep Fried Curry Goat Cheese Won Ton with Raisin, Mint Yogurt Aioli
White Bean and Kale Quesadillas with Guacamole, Tomato Salsa & Monterey Jack Cheese
Maui Potato Chips Chicken Bites
\$600.00++ per selection of 100 pieces

Issued December 1, 2021, menus & pricing are valid until December 31, 2022. 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

BANQUET SPECIALTIES

Ahi Sashimi **

Soy-Mustard Sauce and Sliced Ginger

Serves approximately 25 guests

Market Price

Display of International and Domestic Cheeses

Grapes, Lavosh, Sliced Baguettes, and Crackers

Serves approximately 45 guests

\$375.00++ full order

Display of Gourmet Fresh Market Vegetables and Naan Bread

Bacon Avocado Ranch Dip,

Carrot Hummus and Spicy Edamame Dip

Serves approximately 25 guests

\$220.00++ full order

Seasonal Tropical Fruit

Serves approximately 25 guests

\$185.00++ full order

Seafood Tower

Shrimp Cocktail, Mussels, Clams, Lobster Tails *

Ahi Sashimi, Hamachi Sashimi, Salmon Sashimi **

Cocktail Sauce, Lemon, Lime, Ponzu Sauce, Shoyu and Wasabi

Serves approximately 25 guests

\$830.00++

Bruschetta Bar

Roasted Tomatoes, Balsamic Shallots, Tomato Coulis, Tomato Confit, Pesto,

Prosciutto, Smoked Turkey, Mortadella, Manchego, Brie, Goat Cheese,

Spanish Olive Oil, Assorted Grilled Breads

Serves approximately 25 guests

\$325.00++

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ASSORTED PLATTERS

Asian Platter

Char Siu Pork with Soy Mustard Sauce
Shrimp Spring Rolls with Sweet Chili Sauce
Mochiko Chicken
BBQ Chicken Summer Roll with Peanut Sauce

Serves approximately 25 guests

\$260.00++ per platter

Assorted Sushi Platter **

California Roll, Spicy Ahi,
Futo Maki Sushi, Inari Sushi
Ahi, Salmon and Hamachi Nigiri
Ginger, Soy Sauce

Serves approximately 25 guests

\$350.00++ per platter

Sliders on Hawaiian Style Sweet Roll

Minimum order of 25 pieces

Braised Pork Belly with Pickled Vegetables and Chili Aioli
Beef with White Cheddar Cheese, Bacon and Horseradish Kabayaki Cream
Grilled Tomato with Avocado and Goat Cheese
Grilled Portobello Mushroom with Avocado
Crispy Shrimp, Lettuce and Asian Remoulade

\$8.00 ++ each

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