

**“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

Potato Salad

Wok Fried Eggplant

Watercress and Bean Sprout Salad



**From the Chef’s Pan**

Choice of three:

Grilled Beef with Onions, Peppers and Cilantro

Seared Chicken, Oven Roasted Tomato, Mozzarella, and Basil

Sautéed Catch of the Day with Citrus Tapenade \*\*

Wok Fried Lemongrass Pork with Onions and Mushrooms

Seafood with Farfalle Pasta, Garlic Zucchini Cream



**Accompaniments**

Three Onion Fried Rice (Caramelized Onion, Fried Shallot, Green Onion)

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

Green Beans with Sausage and Fennel

*(Continued on next page)*

Issued December 7, 2022, menus & pricing are valid until December 31, 2023. 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

\$72.00++

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)

Braised Beef with Red Wine and Mushrooms

Oven Roasted Chicken Breast with Rosemary Scented Jus

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

Guava BBQ Sauce St. Louis Spare Ribs



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

**Accompaniments**

Stir-Fried Market Fresh Vegetables  
Roasted Garlic 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

\$70.00++

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

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