

## A LA CARTE RECEPTION ITEMS

*Priced per 100 pieces*

### BUTLER PASSED COLD HORS D'OEUVRES

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  
\$500.00++ per selection

### DISPLAYED HOT HORS D'OEUVRES

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  
Lobster and Pork Gyoza with Soy Vinegar Dipping Sauce and 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 and Tomato Salsa  
Maui Potato Chips Chicken Bites  
\$500.00++ per selection

Issued December 1, 2019, menus & pricing are valid until December 31, 2020. 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 45 guests  
\$185.00++ full order

### **Seasonal Tropical Fruit**

Serves approximately 20 guests  
\$165.00++ 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  
\$810.00++

### **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  
\$285.00++

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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  
\$240.00++ 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  
\$325.00++ per platter

### Sliders

Braised Pork Belly Slider with Pickled Vegetables and Chili Aioli  
Beef Slider with White Cheddar Cheese, Bacon and Horseradish Kabayaki Cream  
Guilt Free Burger (plant-based) Slider with Swiss Cheese, Caramelized Onion, Tomato and Garlic Aioli

\$7.00 ++ each  
*Minimum order of 25 pieces*

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