



PLATED LUNCHEON MENUS

Minimum of 15 guests

REFRESHING TASTES

First Course

Ho Farm Tomatoes with Cucumbers, Sliced Red Onions, and Endives
Buffalo Mozzarella, Basil Pesto Sauce, Balsamic Reduction
Garnished with Focaccia Crostini



Main Course

Citrus Chicken Breast Stuffed with Spinach, Boursin Cheese, and Pine Nuts
Glazed Baby Carrots, Potato Puree and Truffle Scented Jus



Dessert

Vanilla Cotton Cheesecake
Drizzled with Local Honey, Garnished with Fresh Berries



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$70.00++

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



PLATED LUNCHEON MENUS

Minimum of 15 guests

A CREATIVE PALATE

First Course

Citrus Poached Pears
Mixed Greens, Bleu Cheese and Toasted Pecans



Main Course

Grilled Catch of the Day, Marinated Tomato, Cucumber, Maui Onion, Garlic Shrimp Beurre Blanc**
Wild Mushroom Mash and Roasted Asparagus
(fish subject to market availability and pricing***)



Dessert

Valrhona Chocolate Mousse Cake
with Caramel Sauce, Garnished with Black Sesame Clusters



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$75.00++ ***

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A LA CARTE PLATED LUNCHEON MENUS

*Minimum of 15 guests
All Lunches include Lavosh and Rolls*

Appetizers

Lump Crab Cakes

Bouquet of Mixed Greens, Roasted Garlic Rémoulade

\$25.00++



Seared Scallop, Pancetta Braised Kale, White Bean Puree, Brown Butter Vinaigrette

\$26.00++

Soup

Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Caprese Soup with Fresh Mozzarella Cheese (served hot)

Pesto & Balsamic Reduction

\$13.00++



Coconut Pumpkin Soup (served cold)

\$13.00++



Seafood Chowder with Taro and Ogo

\$19.00++

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Salads

Traditional Caesar Salad with Baby Romaine Leaves *

\$13.00++

☎

Baby Romaine and Charred Corn Salad

Candied Bacon Ranch and Bleu Cheese Dressing

\$15.00++

☎

Chinese Chicken Salad with Crispy Wonton Strips

\$14.00++

☎

Spinach, Mushroom, and Belgian Endive Salad

Served with Warm Bacon Vinaigrette

\$15.00++

☎

Mixed Greens with Avocado, Strawberries, Toasted Walnuts,

Feta Cheese, Drizzled with Champagne Vinaigrette

\$16.00++

☎

Ho Farm Tomatoes with Cucumbers, Sliced Red Onions, and Endives

Buffalo Mozzarella, Basil Pesto Sauce, Balsamic Reduction

Garnished with Focaccia Crostini

\$16.00++

☎

Grilled Shrimp and Manoa Lettuce, Ho Farm Tomatoes, Olives, and Red Onions

Shiso Garlic Anchovy Yuzu Dressing

\$26.00++

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Seafood Entrée

Sautéed Fresh Catch of the Day with Crab Macadamia Nut Crust **
Potato Puree, Roasted Mushroom Ragout, Ogo Tomato Butter
(fish subject to market availability and pricing***)
\$45.00++ ***



Smoked Salmon Fillet, Melted Tomato Butter Sauce, Capers, Olives **
Hapa Rice, Sauté Fresh Vegetables
\$45.00++



Seared Chilean Sea Bass, Chili Soy Sauce (fish subject to market availability)**
Choi Sum, Shiitake Mushrooms, Ginger
Green Onion and Cilantro Rice
\$68.00++



Meat and Poultry Entrée

Oven Roasted Chicken Breast with Rosemary Scented Jus
Pancetta Mashed Potatoes and Asparagus
\$45.00++



Broiled New York Steak with Port Demi Glace *
Herb Buttered French Beans and Caramelized Maui Onion Roast Fingerling Potatoes
\$58.00++



Filet Mignon with Bourguignon Sauce and Atlantic Lobster Tail with Lemon Tarragon Butter *
Broccoli Florets and Blue Cheese Gratin
\$70.00++



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Desserts

Fresh Mixed Berry Tart with Mango Coulis and Coconut Cream



Kona Coffee Tiramisu with Chocolate Sable Crumbles and Coffee Gel



Lilikoi Meringue Tart with Tropical Fruits and Macadamia Nut Crisp



Passion Fruit Panna Cotta with Fresh Berries and Coconut Shortbread



Chocolate Tart, Matcha Cream and Cocoa Nib Crisp



Guava Chiffon Cake with Tropical Fruits and Raspberry Coulis



Tropical Sorbet, Macadamia Nut Tuile, with Fresh Fruit



New York Cheesecake with Seasonal Fruits and Guava Coulis



Kahala Coconut Mousse Cake with Pineapple and Red Fruit Coulis

Tropical Sorbet (Guava, Coconut or Mango) with Coconut Shortbread, Garnished with Fresh Fruits

All Desserts

\$26.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
and Selection of Fine Teas

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