

# BREAKFAST AND BRUNCH ENHANCEMENTS

## Chef's Pan

Minimum 15 guests

Scrambled Eggs (DF, GF, NF, VEG)

\$10.00 per person

Portuguese Sausage, Egg & Cheese Breakfast Burrito (GF, NF)

\$12.00 each

Ham, Bell Pepper & Cheese Quesadilla (NF)

\$12.00 each

Toasted English Muffin with Canadian Bacon, Egg & Cheese (NF)

\$11.00 each

Bacon, Egg & Cheese Croissant (NF)

\$11.00 each

Roasted Vegetable & Egg Scramble with Cheese Burrito (NF, VEG)

\$12.00 each

Veggie Casserole with Zucchini, Mushrooms, Tomatoes, Onions & Cheese

(GF, NF, VEG)

\$12.00 per person

Spam & Egg Slider on King's Hawaiian Sweet Rolls (NF)

\$9.00 each

Choice of Breakfast Meat – Bacon, Ham, Portuguese Sausage or Pork Link Sausage

(DF, EG, GF, NF)

\$11.00 per person

The Kahala Signature Thin Pancakes with Maple Butter & Macadamia Nuts (VEG)

\$9.00 per person

Hawaiian Sweet Bread French Toast with Coconut Syrup (NF, VEG)

\$8.00 per person

Mochi Waffles with Maple Syrup (NF, VEG)

\$9.00 per person

Steamed White or Brown Rice (DF, EF, GF, NF, VEG, VEGAN)

\$6.00 per person

Hash Browns (DF, EF, GF, NF, VEG, VEGAN)

\$10.00 per person

Fried Yukon Gold Potatoes with Onions & Peppers (DF, EF, GF, NF, VEG, VEGAN)

\$10.00 per person

Individual Yogurt Cups (EF, GF, NF, VEG) – Assorted Fruit Flavors

\$5.00 each

Kahala Signature Bread Pudding with Crème Anglaise (NF, VEG)

\$11.00 per person

Menus & pricing are valid through December 31, 2026. All events scheduled after this date will utilize new banquet menus & pricing. A 23% service charge and excise tax will apply. Menu, pricing and Service Charge are subject to change without notice. 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. Allergy warning: our menus may contain or come in contact with tree nuts, peanuts and/or sesame, or traces of these allergens. VEG= Vegetarian. VEGAN = Vegan.

## Omelet Station

Serves 25 Guests

\$650.00

Chef Attendant Required: \$250.00

Additional Guests: \$27.00 per person

Ham, Bacon, Onions, Mushrooms, Bell Pepper, Tomatoes, Spinach (GF, NF)  
Cheddar & Mozzarella Cheese (NF, VEG)

## Yogurt Station

Serves 15 Guests

\$250.00

Additional Guests: \$15.00 per person

Greek & Strawberry Yogurt, Traditional Bircher Muesli, Coconut Chia Pudding  
(EF, NF, VEG)

Granola, Raisins, Toasted Coconut Flakes, Dried Apricots, Cranberries & Pineapple  
(DF, EF, GF, NF, VEG)

## Bagel Bar

Serves 15 Guests

\$400.00

Additional Guests: \$27.00 per person

Cold Smoked Salmon, Capers, Whipped Cream Cheese, Shaved Red Onions,  
Avocado, Tomato Relish, Chopped Egg (GF, NF)

Assorted Bagels with Toaster (NF)

## Brunch Charcuterie Board

Small (20 Guests): \$450.00

Medium (35 Guests): \$650.00

Large (50 Guests): \$850.00

Assorted Deli Meats (DF, EF, GF, NF) – Salami, Prosciutto, Turkey, Ham

Assorted Domestic & International Cheeses (EF, GF, NF)

Assorted Crackers & Lavosh (NF)

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