

BRUNCH

PUA'ALA BRUNCH BUFFET

Minimum 25 Guests

\$85.00 per person

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

Selection of Chilled Fruit Juices

Orange, Grapefruit, and Guava (DF, EF, GF, NF, VEG, VEGAN)

Seasonal Tropical Fruit

Papaya, Pineapple, Cantaloupe, Honeydew, and Watermelon

Seasonal Fruits and Berries (DF, EF, GF, NF, VEG, VEGAN)

From the Bakeshop

Kahala Cinnamon Buns with Frosting (VEG)

Freshly Baked Croissants (NF, VEG)

Seasonal Scones (NF, VEG)

Assorted Danishes, Assorted Muffins (VEG)

Sweet Island Butter (GF, NF, VEG)

Tropical Preserves (GF, NF, EF, DF, VEG)

Local Honey (GF, NF, EF, DF, VEG)

Salads

Mixed Greens with Ho Farm Tomatoes, Maui Onions, Cucumbers & Carrots (DF, EF, GF, NF, VEG, VEGAN)

Served with:

House Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)

Honey Mustard Dressing (DF, EF, GF, NF, VEG, VEGAN)

Thousand Island Dressing (GF, NF, VEG)

Chinese Chicken Salad, Crispy Won Ton Strips (NF)

Traditional Caesar Salad with Sourdough Croutons & Caesar Dressing (NF)

From the Chef's Pan

Choice of One:

Farm Fresh Scrambled Eggs (DF, GF, NF, VEG)

Eggs Florentine (NF, VEG) – Toasted English Muffin, Wilted Spinach, Hollandaise Sauce

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.

Breakfast Meats

Choice of One:

Crispy Bacon (GF, DF, EF, NF)
Portuguese Sausage (GF, DF, EF, NF)
Pork Sausage Links (DF, EF, NF)
Corned Beef Hash (DF, EF, NF)

Chef's Specialty

Choice of One:

The Kahala Signature Thin Pancakes with Maple Butter & Macadamia Nuts (VEG)
Hawaiian Sweet Bread French Toast with Coconut Syrup (NF, VEG)
Malted Waffles with Coconut & Maple Syrup, Grilled Pineapple, Whipped Cream (NF, VEG)

Accompaniments

Choice of One:

Portuguese Sausage Fried Rice (GF, DF, NF)
Crispy Hash Browns (DF, EF, GF, NF, VEG, VEGAN)
Fried Yukon Gold Breakfast Potatoes with Onions & Peppers (DF, EF, GF, NF, VEG, VEGAN)

Main Course Dishes

Choice of Two:

Chinese-Style Steamed Catch with Ginger, Carrots, Shiitake, Green Onions & Cilantro (DF, EF, NF)
Hoisin BBQ Chicken with Garlic Choi Sum & Fried Shallots (DF, EF, NF)
Roasted Pork with Black Pepper & Soy Glaze, Charred Shishito Pepper & Tomato Relish (DF, EF, NF)
Grilled Teriyaki Beef with Green Onions (DF, EF, NF)

Desserts

Kahala Signature Bread Pudding with Crème Anglaise (NF, VEG)
Lilikoi Panna Cotta (GF, NF, VEG)
Coconut Chiffon Cake (NF, VEG)

Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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Add-On Carving Stations

Chef Attendant Required: \$250.00

Garlic & Herb Crusted Rack of Lamb (DF, EF, NF) – Rosemary Demi-Glace, Mint Jelly
\$25.00 per person

Cantonese-Style Roast Pork Belly (NF) – Steamed Bao Buns, Hoisin & Plum Sauce, Green Onions, Cilantro
\$22.00 per person

Roasted NY Striploin (DF, NF) – Sauce Béarnaise, Black Pepper Bordelaise
\$23.00 per person

Prime Rib of Beef (EF, NF) – Creamy Horseradish, Au Jus
\$30.00 per person

Whole Beef Tenderloin (NF) – Sauce Béarnaise, Green Peppercorn Sauce
\$42.00 per person

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