



**BEACH SIDE CELEBRATION DINNER BUFFET**  
**“HO’OLAULE’A”**  
*Minimum of 75 Guests*

**Salads**

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots  
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Buttermilk Ranch Dressing  
Hawaiian Pineapple Coleslaw  
Grilled Market Fresh Vegetables with Tri-Colored Pasta and Herb Dressing  
Broccoli and Crab Salad  
Potato Salad  
Fried Tofu Salad



**From the Chef’s Pan**

Choice of three:  
Spicy Island BBQ Chicken with Crispy Fried Onion  
Grilled Fresh Island Catch of the Day, Passion Fruit Butter and Mango Salsa\*\*  
(fish subject to market availability and pricing \*\*\*)  
Guava BBQ Sauce St. Louis Ribs \*  
House-Made Pulehu Beef and Grilled Sweet Maui Onions \*  
Fired Roasted Chili Shrimp and Scallops, Lime & Lemongrass \*



*(Continued on next page)*

Effective July 1, 2024, menus & pricing are valid until December 31, 2024. 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



**BEACH SIDE CELEBRATION DINNER BUFFET**  
**“HO‘OLAULE‘A”**  
*Minimum of 75 Guests*

**Accompaniments**

Parmesan Roasted Red Bliss Potatoes with Olive Oil and Garlic  
Assorted Grilled Vegetables  
Macaroni and Cheese with Cauliflower



**Desserts**

Guava Chiffon Cake  
Raspberry Dark Chocolate Truffle Pops  
Seasonal Tropical Fruit  
Coconut Mousse Cake  
Macadamia Nut Cream Tart  
Kahala Signature Bread Pudding with Crème Anglaise  
  
Freshly Brewed Kahala Signature Kona Blend Coffee  
Selection of Fine Teas

\$96.00++

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

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## MAUNALUA BAY DINNER BUFFET

*Minimum of 75 Guests*

### Salads

Ocean Seaweed Salad

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Asian Sesame Seed Dressing

Sea Scallops and Grilled Vegetables Tossed with Bowtie Pasta

Roasted Duck, Apples, and Seedless Grape Salad

Marinated Artichokes and Mushrooms

Oriental Broccoli and Bay Shrimp Salad



### Cold Selections

Fresh Asparagus

Ahi and Au Poke \*\*



### From the Carving Station

Roasted Striploin of Beef with Béarnaise Sauce and Black Pepper Sauce \*



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## MAUNALUA BAY DINNER BUFFET

*Minimum of 75 Guests*

### From the Chef's Pan

Choice of three:

Maui Potato Chips Crusted Catch of the Day, House-made Tartar Sauce \*\*

(fish subject to market availability and pricing\*\*\*)

Shrimp, Scallops, Mussels in Chardonnay Cream Sauce with Mushrooms and Zucchini

Grilled Beef with Green Peppercorn Sauce and Crispy Garlic

Roasted Chicken Breast in Tomato Garlic Broth with Olives and Capers

Hoisin Black Bean Baby Back Ribs, Chinese Parsley, Green Onions and Red Chili



### Accompaniments

Steamed Rice

Olive Oil Mashed Potatoes with Kale

Medley of Steamed Broccoli and Summer Squash



### Desserts

Fresh Fruit Tart

Earl Grey Yuzu Chocolate Tart

New York Cheesecake

Guava Chiffon Cake

Matcha Cream Puffs

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$110.00++

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## HUKILAU DINNER BUFFET

*Minimum of 75 guests*

### Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots  
Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing  
Traditional Caesar Salad with Sourdough Croutons and Caesar Dressing \*  
Salmon, Tofu, and Watercress Salad  
Gourmet Tomato, Cucumber, and Red Onion Salad  
Waldorf Chicken Salad



### Cold Selections

Tomato, Buffalo Mozzarella, Fresh Basil, and Balsamic Drizzle  
Wok-Seared Eggplant  
Cold Chicken with Ginger Onion Sauce  
Futo Maki Sushi and Inari Sushi  
Wasabi, Ginger, and Soy Sauce  
Sashimi \*\*



### From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish \*



### From the Chef's Pan

Choice of three:

Sautéed Fresh Island Catch of the Day with Maui Onion Ogo Sauce\*\*  
(fish subject to market availability and pricing\*\*\*)  
Wok-Fried Shrimp, Scallops, Top Shell, and Mussels, Asian Vegetables, Garlic Pepper Sauce  
Pulehu Chicken Breast with Hamakua Mushroom Jus  
Keawe Smoked Salmon with Lomi Tomato and Mac Nut Pesto  
Pulehu Style Short Ribs



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## HUKILAU DINNER BUFFET

*Minimum of 75 guests*

### Accompaniments

Crab Meat Fried Rice  
Herb Cauliflower Potato Gratin  
Sautéed Baby Carrots, Baby Corn, and Haricots Verts



### Desserts

Lilikoi Meringue Tart  
Chocolate Mousse Verrine  
Seasonal Tropical Fruit  
White Chocolate Mousse with Roasted Pineapple  
Coconut Haupia  
Mango Cheesecake  
Chocolate Macadamia Nut Tart  
Seasonal Fruit Tart  
Kahala Signature Bread Pudding with Crème Anglaise  
Freshly Brewed Kahala Signature Kona Blend Coffee  
Selection of Fine Teas

\$135.00++ \*\*\*

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All Dinner Buffets include Lavosh and Dinner Rolls

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## THE KAHALA'S POLYNESIAN DINNER BUFFET

*Minimum of 75 guests*

### Salads

Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

Kahala Signature Celery Seed Dressing, Thousand Island Dressing, and Honey Mustard Dressing

Chinese Chicken Salad with Crispy Wonton Strips

Pipikaula Salad with Onions and Tomatoes

Seared Ahi over Oriental Vegetables and Ginger Soy Dressing \*\*

Salmon, Tofu, and Watercress Salad

Green Papaya Salad



### Cold Selections

Lomi Lomi Salmon \*\*

Grilled Vegetables

Poi

Futo Maki Sushi and Inari Sushi

Wasabi, Ginger, and Soy Sauce

Tako Poke \*



### From the Carving Station

Prime Rib of Beef with Assorted Mustards and Horseradish \*



Roasted Pork with House Made Chili Pepper Water

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## THE KAHALA'S POLYNESIAN DINNER BUFFET

*Minimum of 75 guests*

### From the Chef's Pan

Choice of three:

Spicy Crispy Chicken, Chili Garlic Sauce

Kalua Pork and Cabbage

Braised Beef with Taro Leaves

Steamed Shrimp, Scallops, Clams, and Mussels in White Wine, Butter, and Garlic Ogo Broth

Huli Style Chicken Breast with Grilled Maui Onions

Macadamia Nut Crusted Fresh Island Catch of the Day, Asian Remoulade \*\*

(fish subject to market availability and pricing\*\*\*)



### Accompaniments

Oven Baked Molokai Sweet Potatoes, Coconut Flakes and Salted Caramel

Roasted Shimeji Mushroom Mashed Potatoes

Stir-Fried Market Fresh Vegetables



### Desserts

Coconut Mousse Cake

Guava Chiffon Cake

Coconut Haupia

Pineapple Tart

Seasonal Tropical Fruit

Chocolate Macadamia Nut Tarts

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$150.00++ \*\*\*

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