

DINNER BUFFET LOKELANI

Minimum 45 guests

\$98.00 per person

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

Salad Options

Choice of Three:

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

Served with:

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

Papaya Seed Vegan Dressing (DF, EF, GF, NF, VEG, VEGAN)

Ranch Dressing (GF, NF)

Chinese Chicken Salad (NF) – Crispy Won Ton Strips

Deli Potato Salad (DF, EF) – Baby Red Bliss Potatoes, Sour Cream, Bacon, Chives & Cheddar

Salmon, Tofu & Watercress Salad (DF, EF, NF) – Thai Sweet Chili Dressing

Spinach Salad (GF, NF) – Bacon, Crumbled Blue Cheese, Shaved Red Onions, Grated Egg, Balsamic Vinaigrette

Greek Salad (EF, GF, NF, VEG) – Romaine, Olives, Cucumbers, Feta, Lemon-Oregano Vinaigrette

Charred Vegetable Panzanella Salad (NF, VEG) – Grilled Summer Vegetables, Mozzarella, Torn Croutons, Sherry Vinaigrette

Cobb Salad (GF, NF) – Turkey, Egg, Tomato, Avocado, Bacon, Blue Cheese, Ranch

Arugula & Beet Salad (EF, GF, VEG) – Blue Cheese, Cranberries, Pistachios, Honey-Balsamic Vinaigrette

Quinoa & Wakame Salad (DF, EF, NF, VEG, VEGAN) – Watermelon Radish, Cucumber, Japanese Dressing

Cold Selections

Choice of Two:

Caprese (EF, GF, NF, VEG) – Kamuela Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Drizzle

Wok-Seared Eggplant (DF, EF, NF) – Hoisin Glaze

Futomaki & Inari Sushi (DF, NF) – Wasabi, Gari Shoga, Soy Sauce

Lomi Salmon (DF, EF, GF, NF) – Hawaiian Salt Cured Salmon, Tomatoes, Onions

Ocean Seaweed Salad (DF, EF, NF, VEG, VEGAN)

Chilled Hiyakko Tofu (DF, EF, NF) – Pickled Ginger, Bonito Flakes, Ponzu

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Starch Accompaniments

Choice of Two:

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

Local Style Fried Rice (DF, NF)

Bacon and Kim Chee Fried Rice (DF, EF, NF)

Garlic and Parmesan Roasted Red Bliss Potatoes (DF, EF, GF, NF)

Confit Fingerling Potatoes (DF, EF, GF, NF)

Yukon Gold Potato and Cauliflower Au Gratin (EF, GF, NF)

Vegetable Accompaniments

Choice of One:

Medley of Steamed Broccoli and Summer Squashes (DF, EF, GF, NF, VEG, VEGAN) – Zucchini, Yellow Squash

Braised Baby Bok Choy (DF, EF, NF, VEG) – Shiitake Mushrooms, Ginger-Soy, Fried Shallots

Sautéed Baby Carrots, Baby Corn, Haricot Verts (EF, GF, NF, VEG) – Lemon and Thyme Browned Butter

Tofu and Vegetables with Green Thai Curry Sauce (DF, EF, NF, VEG, VEGAN) – Deep-Fried Tofu, Market Vegetables, Coconut Milk, Green Thai Curry, Cilantro

From the Chef's Pan: Entrées

Choice of three from any category

Chef's Pan Pasta Selections:

Penne with Garlic, Tomato, and Asparagus (DF, VEG) – Wilted Spinach, Pine Nuts, Marinara
Garden Vegetable Fusilli (DF, EF, NF, VEG) – Zucchini, Yellow Squash, Asparagus, Eggplant, Onion, Tomato, Basil Pesto

Truffle Mac and Cheese (NF, VEG) – Cheddar, Mozzarella, Parmesan Cheese, Herb Panko Crust
Mixed Mushroom Fettuccine (NF, VEG) – Hamakua, Shiitake, Hon Shimeji, Button Mushrooms, Herb and Boursin Cheese Cream Sauce

Chef's Pan Chicken Selections:

Pulehu Chicken (DF, EF, NF) – Vinegar-Soy Marinated Chicken Thighs, Pickled Red Onions

Spicy Barbecued Piri Piri Chicken (DF, EF, GF, NF) – African Spiced Marinated Chicken, Blistered Shishito Peppers

Minute Chicken on Crispy Cake Noodle (DF, NF) – Chinese 5-Spice Marinated Chicken, Onions, Carrots, Choy Sum, Shiitake Mushrooms, Red Bell Pepper

Chef's Pan Pork Selections:

Crispy Pork Lechon Kewali (DF, EF, NF) – Ho Farm Tomato, Pickled Onion, and Scallion Relish, Pickled Red Chilies, Calamansi-Soy Dipping Sauce

Spicy Pork and Kim Chee Stir Fry (DF, EF, NF) – Gochujang Marinated Pork Butt, Onion, Green Onions

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Chef's Pan Beef Selections:

Asian Braised Short Ribs (DF, EF, NF) – Hoisin Glaze, Scallion-Jalapeño Relish, Fried Garlic
Slow Braised Beef with Roasted Mushrooms (DF, EF, NF) – Red Wine Bordelaise Sauce
Char Grilled Flat Steak (DF, EF, GF, NF) – Green Onion Chimichurri

Chef's Pan Seafood Selections:

Pan Seared Furikake Salmon (EF, GF, NF) – Pickled Ginger Butter Sauce, Green Onions
Chinatown Steamed Catch (DF, EF, NF) – Ginger, Carrots, Shiitake Mushrooms, Sizzling Oil,
Cilantro, Green Onions
Macadamia Nut Crusted Catch (EF, GF) – Lilikoi Butter Sauce
Sautéed Island Catch of the Day (EF, GF, NF) – Citrus Beurre Blanc with Maui Onion, Tomato,
Ogo, Green Onion Relish

Desserts

Choice of Five:

Tropical Fruit Platter (DF, EF, GF, NF, VEG, VEGAN)
Coconut Tapioca (EF, GF, NF, VEG)
Vanilla Bean Panna Cotta (GF, NF, VEG)
Mango Panna Cotta (GF, VEG)
Kona Coffee Tiramisu (VEG)
Chocolate Chantilly Cake (VEG)
Pineapple Tarte (VEG)

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DINNER BUFFET KONA

Minimum 45 guests

\$115.00 per person

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

Salad Options

Choice of Three:

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

Served with:

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

Papaya Seed Vegan Dressing (DF, EF, GF, NF, VEG, VEGAN)

Ranch Dressing (GF, NF)

Traditional Caesar Salad (NF) – Parmesan Cheese, Sourdough Croutons, Caesar Dressing

Kamuela Tomato & Maui Onion Salad (DF, EF, GF, NF, VEG, VEGAN)

Pineapple Coleslaw (DF, EF, NF, VEG)

Macaroni & Potato Salad (DF, GF, NF, VEG)

Kale & Strawberry Salad (EF, GF) – Goat Cheese, Bacon, Toasted Macadamia Nuts, White Balsamic Vinaigrette

Fusilli Pasta Salad (NF) – Sun-Dried Tomatoes, Olives, Salami, Mozzarella, Pesto

Thai Chicken & Green Papaya Salad (DF, EF) – Peanuts, Lime-Patis Vinaigrette

Kula Greens & Hearts of Palm Salad (DF, EF, GF, NF, VEG, VEGAN) – Yuzu & White Balsamic Dressing

Broccoli & Crab Salad (DF, GF, NF)

Pipikaula Salad (DF, EF, NF) – Onions & Tomatoes

Cold Selections

Choice of Two:

Fresh Asparagus (DF, EF, GF, NF, VEG, VEGAN) – Tricolor Bell Peppers, Tomato

Cold Ginger Chicken (DF, EF, GF, NF) – Ginger-Green Onion Sauce

Compressed Kona Gold Pineapple (DF, EF, GF, NF, VEG, VEGAN) – Li Hing Powder

Layered Sushi Rice (DF, NF) – Spicy Ahi, Crab Salad, Avocado, Furikake

Ahi Tataki (DF, EF, NF) – Chilled Soba, Sesame Spinach, Ginger-Soy Dressing

Futomaki & Inari Sushi (DF, NF) – Wasabi, Gari Shoga, Soy Sauce

Korean-Style Kim Chee Tako Poke (DF, EF, NF)

Ahi & Au Poke (DF, EF) – Sesame Oil, Soy, Maui Onion, Ogo

Ahi Sashimi (DF, EF, NF) – Daikon, Wasabi, Soy Sauce

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Starch Accompaniments

Choice of Two:

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

Saffron Rice Pilaf (EF, GF, NF)

Crab Fried Rice (DF, NF)

Vegetable Chow Mein (DF, NF, VEG)

Roasted Garlic Mashed Potatoes (EF, GF, NF, VEG)

Olive Oil Potato Purée with Kale (DF, EF, GF, NF, VEG, VEGAN)

Okinawan Sweet Potato Purée with Coconut (EF, GF, NF, VEG)

Loaded Country Style Smashed Potatoes (GF, EF, NF)

Vegetable Accompaniments

Choice of One:

Wok Fried Stir Fry Vegetables (DF, EF, NF) – Won Bok, Choy Sum, Shiitake Mushroom, Carrot, Oyster Sauce

Roasted Garden Vegetables (DF, EF, GF, NF, VEG, VEGAN) – Asparagus, Zucchini, Yellow Squash, Eggplant, Baby Carrot, Ho Farm Tomatoes

Haricot Verts, Italian Sausage, and Fennel (DF, EF, GF, NF)

Roasted Brussels Sprouts (EF, GF, NF) – Lemon and Thyme Browned Butter

Tofu and Vegetables with Green Thai Curry Sauce (DF, EF, NF, VEG, VEGAN) – Deep-Fried Tofu, Market Vegetables, Coconut Milk, Green Thai Curry, Cilantro

From the Chef's Pan: Entrées

Choice of three from any category

Chef's Pan Pasta Selections:

Garden Vegetable Fusilli (DF, EF, NF, VEG) – Zucchini, Yellow Squash, Asparagus, Eggplant, Onion, Tomato, Basil Pesto

Mixed Mushroom Fettuccine (NF, VEG) – Hamakua, Shiitake, Hon Shimeji, Button Mushrooms, Herb and Boursin Cheese Cream Sauce

Truffle Mac and Cheese (NF, VEG) – Cheddar, Mozzarella, Parmesan Cheese, Herb Panko Crust

Chef's Pan Chicken Selections:

Herb Roasted Chicken (DF, EF, GF, NF) – Citrus Brined Chicken Thighs, Shimeji Mushrooms, Lemon-Thyme Chicken Jus

Pan Seared Togarashi Dusted Chicken (EF, GF, NF) – Sweet Chili Butter Sauce, Green Onions

Korean Fried Chicken (DF, NF) – Twice Fried Cubed Chicken Thighs, Sweet & Spicy Soy-Gochujang Glaze, Fried Garlic, Green Onions

Thai Grilled Lemongrass Chicken (DF, EF, GF, NF) – Fried Shallots, Red Chili, Cilantro, Nuoc Cham Dipping Sauce

Chef's Pan Pork Selections:

BBQ Baby Back Ribs (DF, EF, NF) – Hoisin BBQ Sauce, Green Onion, Cilantro, Chili

Kalua Pig and Cabbage (DF, EF, GF, NF) – Shredded Slow Roasted Pork Butt with Hawaiian Salt

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Chef's Pan Beef Selections:

Kalbi Short Ribs (DF, EF, NF) – Sesame, Green Onions

Pulehu Steak (DF, EF, GF, NF) – Black Pepper Beef Jus, Crispy Fried Onions

Szechuan Beef and Choy Sum Stir Fry (DF, EF, NF) – Carrot, Onion, Celery, Red Bell Pepper, Green Onions

Chef's Pan Seafood Selections:

Kiawe Smoked Salmon Lomi Tomato (DF, EF, GF, NF) – Citrus Beurre Blanc with Maui Onion, Tomato, Ogo, Green Onion Relish

Steamed Kona Kampachi (DF, EF, GF, NF) – Limu Salsa Verde

Wok-Fried Shrimp, Scallop, Mussels, and Top Shell (DF, EF, NF) – Asian Vegetables, Black Bean Sauce

Seafood Newburg (EF, GF, NF) – Shrimp, Scallops, Mussels, Brandy-Lobster Sauce, Crispy Fried Onions

Misoyaki Butterfish (DF, EF, NF) – Kabayaki Drizzle, Shaved Green Onions

Desserts

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

Choice of Six:

Tropical Fruit Platter (DF, EF, GF, NF, VEG, VEGAN)

Chocolate Decadence (GF, NF, VEG)

Black Sesame Panna Cotta (GF, NF, VEG)

Kona Coffee Panna Cotta, Espresso Crumble, Crushed Almonds (VEG)

Okinawan Sweet Potato & Haupia Pie (VEG)

Lilikoi Meringue Tart (VEG)

Fresh Fruit Tartlet (VEG)

Bread Pudding with Crème Anglaise (VEG)

Chocolate Pot Au Crème (VEG)

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DINNER BUFFET ENHANCEMENTS

Price per person

Additional Salad

\$4.00

Additional Cold Selection

\$4.00

Additional Accompaniment

\$4.00

Additional Chef's Pan Selection

\$7.00

Additional Dessert

\$5.00

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 (DF, NF) – Sauce Béarnaise, Green Peppercorn Sauce

\$42.00 per person

Whole Roasted Suckling Pig (DF, EF, NF, GF)

Serves 80 guests

\$2,000.00 each

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