



PLATED DINNER MENUS

Minimum of 15 guests

All Dinners include Lavosh and Dinner Rolls

THE PERFECT FLAVORS

First Course

Blue Crab Cake

Pickled Watermelon and Watermelon Radish

Micro Greens



Main Course

Oven Roasted Pepper Crusted Beef Tenderloin, Sauce Diane

Prosciutto Potato Puree

Herb Buttered French Beans and Hamakua Mushrooms



Dessert

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple and Coconut Shortbread Crumbles



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$93.00++

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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.

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THE MAGNUM PLATED DINNER

First Course

Ahi Tataki **

Yuzu Miso Sauce, Tomato and Jalapeno Salsa



Second Course

Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette
Marinated Shaved Fennel, Orange & Grapefruit Supreme



Main Course

Roasted Tenderloin of Beef * and

Feuil De Brick Wrapped Catch of the Day **

Caramelized Onion Roast Fingerlings and Asparagus with Red Wine Demi and Tarragon Caper Butter
(fish subject to market availability and pricing***)



Dessert

Raspberry Panna Cotta with Lychee

Fresh Berries and Toasted Almonds



Petit Four Sec



Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$108.00++ ***

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PLATED DINNER MENUS

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A CULINARY BLENDING

First Course

Trio of Ahi **

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade,
and Ahi Poke on Shiso Leaf

»

Second Course

Citrus Poached Pears

Mixed Greens, Bleu Cheese, and Toasted Pecans

»

Main Course

Seared Tenderloin of Beef, Asian Tomato Relish and North Shore Style Garlic Shrimp*
Mashed Potatoes and Butter Bok Choi

»

Dessert

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

»

Petit Four Sec

»

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$114.00++

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PLATED DINNER MENUS

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A PERFECT PAIRING

First Course

Crispy Garlic & Pepper Shrimp Served with Mixed Greens
Drizzled with Creamy Maui Onion Dressing

∞

Second Course

Pan-Seared Catch of the Day with Olive Oil Marinated Tomatoes, Sautéed Garlic Spinach **

∞

Main Course

Duet of Filet Mignon, Madeira Sauce and Baked Half Maine Lobster with Macadamia Nut Butter *
Roasted Root Vegetables with Pumpkin Seeds and Herb Mashed Potatoes

∞

Dessert

Green Tea Cotton Cheesecake
Drizzled with Local Honey and Garnished with Fresh Berries

∞

Petit Four Sec

∞

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

\$128.00++

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A LA CARTE DINNERS

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Soup

Caprese Soup with Fresh Mozzarella Cheese
Pesto and Balsamic Reduction (served hot)

\$13.00++



Maui Onion Soup, Sweet Bread Crouton, Gruyere

\$13.00++



Coconut Pumpkin Soup (served cold)

\$13.00++



Cream of Hamakua Mushroom Soup

\$14.00++



Cold Creamy Winter Roasted Butternut Squash Soup
Topped with Crème Fraiche and Frizzled Leeks

\$14.00++



Hot Creamy Winter Roasted Butternut Squash Soup
Topped with Crème Fraiche and Frizzled Leeks

\$14.00++



Maine Lobster Bisque, Garlic Crostini (served hot)

\$26.00++

(Continued on next page)

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A LA CARTE DINNERS

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Appetizers

Toasted Quinoa Crusted Salmon, Couscous Salad, Bell Pepper, Red Onion, Basil, Cilantro **

\$24.00++



Trio of Ahi **

Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade, and Ahi Poke on Shiso Leaf

\$32.00++



Salmon Gravlax with Caviar Cream and Endive Salad **

\$24.00++



Sushi and Sashimi Platter **

Ahi and Hamachi Sashimi, California Roll

\$32.00++



Seared Day Boat Scallop Garnished with Caviar

Fried Basil, Pickled Watermelon and Watermelon Radish, Micro Greens, Lime and Lemongrass Oil

\$30.00++



Sautéed Hudson Valley Foie Gras, Vanilla and Lemongrass Infused Grapes

Toasted Buttery Brioche, Lehua Honey Balsamic Reduction

\$29.00++



Roasted Big Island Baby Abalone with Grilled Pineapple Salsa

Salt Pickled Cucumber and Soy Wasabi Aioli

\$29.00++



Tako Sampler

Miso Tako, Crispy Fried Tako with Asian Remoulade and Smoked Tako

\$32.00++

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Salads

Baby Romaine and Charred Corn Salad
Candied Bacon, Ranch and Bleu Cheese Dressing
\$15.00++



Spinach, Mushroom, and Belgian Endive Salad
Served with Warm Bacon Vinaigrette
\$15.00++



Citrus Poached Pears with Mixed Greens
Bleu Cheese and Toasted Pecans
\$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++



Roasted Beet Salad, Mixed Greens, Creamy Citrus Vinaigrette
Yuzu Marinated Shaved Fennel, Orange and Grapefruit Supreme
\$17.00++



Romaine and Kale Caesar Salad
Hawaiian Sweet Bread Croutons, Ho Farm Tomatoes, Lemon with Roasted Garlic Dressing
\$17.00++



Crispy Garlic and Black Pepper Shrimps
Served with Mixed Greens and Drizzled with Creamy Maui Onion Dressing
\$26.00++



Pickled Watermelon Salad (*seasonal item, available in the summer only*)
Feta Cheese Crumbles, Micro Greens and Crushed Pistachios with Lemon Grass Ginger Vinaigrette
\$18.00++

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Intermezzo

Guava Sorbet with Prosecco

Raspberry Sorbet with Sparkling Rose

Citrus Sorbet with Compressed Apples and Mint

\$12.00++

Entrée

Seafood

Kiawe Smoked Atlantic Salmon (fish subject to market availability) **

Crispy Latke, Asparagus, Lomi Tomato, Bearnaise Sauce

\$45.00++



Grilled Jumbo Scallops and Shrimp with Morel Risotto *

Garlic Anchovy Sauce

\$52.00++



Sautéed Chilean Sea Bass **

Wok-Fried Choi Sum, Ginger Onion Sauce, and Fried Onion, Shallot Rice

(fish subject to market availability)

\$68.00++



Pan Seared Catch of the Day **

Ginger Onion Tomato Pesto Sauce, Sautéed Asian Vegetables and Hapa Rice, Drizzled with Beurre Blanc Sauce

\$45.00++

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Meat and Poultry

Sous Vide Breast of Chicken

Carrot, Leek & Ginger Mashed Potatoes and Sauté Garden Vegetables

\$45.00++



Oven Roasted Chicken Breast with Rosemary Salt

Asparagus and Pancetta Bacon Mashed Potatoes

\$45.00++



Sautéed Free Range Chicken with Chicken Truffle Jus

Fingerling Potatoes and Roasted Cauliflower

\$45.00++



Burgundy Braised Beef Short Rib *

with Fingerling Potatoes and Sautéed Root Vegetables

\$56.00++



Domestic Lamb Chops *

Potato Leek Gratin, French Beans, Mustard Shallot Sauce

\$64.00++



Filet Mignon *

Sautéed Baby Carrots and Baby Corn, Blue Cheese Mashed Potatoes and Port Wine Sauce

\$68.00++

(Continued on next page)

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Combination Entree

Sautéed Chicken Breast and Fresh Island Catch of the Day, Sun Dried Tomato Cream **

Shiitake Risotto and Asparagus

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

\$52.00++ ***



Filet Mignon and North Shore Style Shrimp *

Roasted Baby Yukon Potatoes and Butter Bok Choi

\$69.00++



Filet Mignon, Red Wine Sauce and Lobster Tail, Asian Remoulade *

Coconut Sweet Potato Puree, Green Asparagus

\$69.00++



Duet of Sous Vide Breast of Chicken, Wild Mushroom Jus and

Baked Half Maine Lobster with Macadamia Nut Butter *

Sautéed Baby Carrots and Hasselback Potatoes

\$68.00++



Duet of Pan Seared Sea Bass with Kahala Signature Miso **

Baked Half Maine Lobster with Macadamia Nut Butter *

Broccoli Florets and Hamakua Mashed Potatoes

(fish subject to market availability***)

\$80.00++ ***



Grilled Petite Beef Tenderloin with Truffled Demi Glace

Pan Seared Chilean Seabass with Madadamia Nut Butter

Roasted Broccoli, Zucchini and Coconut Mashed Potatoes

(fish subject to market availability***)

\$82.00++ ***



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A LA CARTE DINNERS

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Desserts

Coconut Mousse Dome with Pineapple Curd

Garnished with Malibu Rum, Macerated Pineapple, Coconut Shortbread Crumbles

∞

Chocolate Praline Gateau with Caramel Sauce, Mandarin Oranges, Cocoa Nibs Clusters

∞

Dark Chocolate Tart with Milk Chocolate Mousse and Macadamia Nut Tuile

∞

Vanilla Panna Cotta with Strawberry Gelee and Coconut Shortbread

∞

Espresso Amaretto Baba with Chocolate Sable Crumbles and Coffee Gelee

∞

Tiramisu Verrine, Kahlua Gelee and Chocolate Biscotti

∞

Vanilla Cotton Cheese Cake drizzled with Local Honey and Crème Anglaise

∞

Kahala Churros Martini with Macadamia Nut Ice Cream

Drizzled with Caramel Sauce and Garnished with Caramel Popcorn

∞

Vanilla Mille-Feuille

with Macerated Strawberries and Vanilla Ice Cream

All Desserts

\$26.00++

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

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