

DINNER

Minimum 15 Guests

All dinners includes Lavosh and Dinner Rolls

PLATED DINNER

PUA MELIA

\$97.00 per person

First Course

Shichimi Dusted Ahi Tataki (EF, GF NF) – Baby Mixed Greens, Daikon, Carrot, Avocado Mousse, Shiso-Ume Vinaigrette

Main Course

New York Strip (EF, NF) – Yukon Gold Potato Puree, Wilted Garlic Spinach, Glazed Baby Carrots, Sauce Au Poivre

Dessert

Coconut Mousse Dome with Pineapple Curd (VEG) – Malibu Rum Macerated Pineapple, Coconut Shortbread Crumbles

Petit Four Sec (VEG)

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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.

PLATED DINNER NAUPAKA

\$118.00 per person

First Course

Trio of Ahi (DF, NF, EF) – Ahi Nigiri with Kabayaki Sauce, Blackened Ahi Sashimi with Asian Remoulade, Ahi Poke on Shiso Leaf

Second Course

Pipikaula and Tomato Salad, Frisée, Radicchio, Ho Farm Tomatoes, Cucumbers, Shaved Radish, Air Dried Beef, Maui Onion Dressing (DF, EF, NF)

Main Course

Hawaiian Salt & Pepper Crusted Beef Tenderloin and North Shore Style Jumbo Garlic Shrimp (NF) – Baby Bok Choy, Ginger-Scallion Potato Puree, Truffle-yaki Sauce, Crispy Garlic

Dessert

Lilikoi Meringue Tart (VEG) – Tropical Fruits, Macadamia Nut Crisp

Petit Four Sec (VEG)

Beverage Service

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PLATED DINNER KUKUI

\$125.00 per person

First Course

Ahi Poke Musubi (DF, NF) – Asian Remoulade, Kabayaki Drizzle

Second Course

Beach House Salad (DF, EF, NF, VEG, VEGAN) – Gava Grow Greens, Ho Farm Tomatoes, Cucumbers, Hearts of Palm, Papaya Seed Dressing

Third Course

Misoyaki Butterfish (EF, NF) – Baby Bok Choy, Ginger Beurre Blanc, Kabayaki Sauce, Green Onions

Fourth Course

Garlic and Herb Crusted Beef Tenderloin (EF, NF) – Horseradish and Sour Cream Potato Puree, Roasted Root Vegetables, Natural Jus

Dessert

Kahala Bread Pudding (NF, VEG) – Fresh Berries, Crème Anglaise

Petit Four Sec (VEG)

Beverage Service

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Selection of Fine Teas

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PLATED DINNER KALO

\$135.00 per person

First Course

Oyster and Caviar (NF GF, EF) – Lightly Poached Kusshi Oyster, Cauliflower Puree, Champagne Caviar Butter Sauce, Herb Oil

Second Course

“Shrimp and Chips” (DF, NF) – Shrimp & Vegetable Tempura, Shrimp Chips, Citrus Tentsuyu Dipping Sauce

Third Course

Confit Ahi Nicoise Salad (DF, GF, NF) – Baby Lettuces, Frisée, Fingerling Potatoes, Nicoise Olives, Haricot Vert, Ho Farm Tomatoes, Quail Egg, Citrus Vinaigrette & Anchovy Aioli

Main Course

Shallot and Bone Marrow Crusted Beef Tenderloin and Butter Poached Lobster Tail (EF, NF) – Leek & Potato Gratin, Broccolini, Perigourdine Sauce, Lobster Emulsion

Dessert

Basque Cheesecake (GF, NF, VEG) – Macerated Strawberries, Marscapone Whipped Cream

Petit Four Sec (VEG)

Beverage Service

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PLATED DINNER À La Carte Selections

3 Courses Required

Soups

- Chilled Coconut & Kabocha Soup (DF, EF, GF, NF, VEG, VEGAN) – Roasted Japanese Squash, Coconut Milk, Toasted Coconut
\$13.00
- Chilled Tomato Gazpacho (DF, EF, GF, NF, VEG, VEGAN) – Kamuela Tomatoes, Cucumber, Bell Pepper, Spanish Olive Oil
\$14.00
- Chilled Hamakua Mushroom & Potato Vichyssoise (EF, NF, VEG) – Yukon Gold Potatoes, Leeks, Roasted Hamakua Mushrooms, Chives
\$14.00
- Roasted Tomato Bisque (NF, VEG) – Slow-Roasted Kamuela Tomatoes, Basil, Grilled Cheese Croutons
\$13.00
- Maui Onion Soup (NF) – Caramelized Maui Onions, Crostini, Gruyere Cheese, Fried Onions
\$13.00
- Crab & Kahuku Corn Chowder (EF, NF) – Blue Crab, Charred Corn, Potato, Bacon
\$18.00
- Maine Lobster Bisque (EF, GF, NF) – Cognac, Crème Fraiche, Chives
\$24.00

Appetizers

- Kalua Pig Croquettes (NF) – Braised Cabbage, Lomi Ho Farm Tomatoes, Hawaiian Chili Pepper Water Emulsion
\$16.00
- Escargot Bourguignonne (NF) – Garlic Herb Butter, Hamakua Mushrooms, Blue Cheese, Toast Points
\$22.00
- Ahi Katsu (GF, NF) – Nori Wrapped Ahi Tuna, Wasabi Avocado Purée, Daikon, Tamari Soy Butter Sauce
\$28.00
- Salmon Gravlax (EF, NF) – Endive, Pickled Red Onions, Crispy Capers, Crème Fraîche, Chives, Smoked Roe, Herb Focaccia Crostini
\$25.00
- Sashimi and Sushi Sampler (DF, NF) – Ahi & Hamachi Sashimi, California Roll, Spicy Tuna Roll, Gari Shoga, Wasabi, Soy Sauce
\$35.00
- Seared Diver Scallops with Thai Flavors (DF, EF, GF, NF) – Cucumber Ribbons, Pickled Red Chili, Kaffir Lime Salt, Coconut Milk & Lemongrass Vinaigrette, Thai Basil
\$32.00
- Char-Grilled Hamachi Kama (DF, EF, NF) – Passion Fruit Ponzu Sauce, Scallion–Cilantro Salad, Charred Lemon
\$25.00

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Jumbo Shrimp Cocktail (DF, EF, GF, NF) – Horseradish-Spiked Bloody Mary Cocktail Sauce,
Lemon, Celery Leaves
\$30.00

Hudson Valley Foie Gras Mousse on Toasted Hawaiian Sweetbread – Roasted
Pineapple Gel, Port Wine Reduction, Toasted Macadamia Nuts, Alae Salt
\$32.00

Salads

Panzanella Salad (NF, VEG) – Kamuela & Ho Farm Tomatoes, Cucumber Ribbons, Carrot Curls,
Red Onion, Shaved Radish, Torn Sourdough Croutons, Basil-Tomato Water Vinaigrette
\$16.00

Spinach and Belgian Endive Salad (DF, GF, NF) – Shaved Mushrooms, Grated Egg, Warm
Bacon Vinaigrette
\$16.00

Citrus Poached Pears with Mixed Greens (VEG) – Blue Cheese, Toasted Pecans, Herb
Focaccia Crostini
\$17.00

Burrata Cheese and Tomato Salad (EF, GF, NF, VEG) – Ho Farm Tomatoes, Basil Pesto,
Balsamic Reduction, Parmesan Fricco
\$18.00

Roasted Beet Salad (DF, EF, GF, NF, VEG, VEGAN) – Baby Arugula, Yuzu Marinated Shaved
Fennel, Orange Supremes, Citrus Vinaigrette
\$18.00

Romaine and Kale Caesar Salad (NF, VEG) – Ho Farm Tomatoes, Sourdough Croutons, Shaved
Parmigiano Reggiano, Roasted Garlic Caesar Dressing
\$18.00

Crispy Garlic and Black Pepper Shrimp Salad (DF, EF, GF, NF) – Baby Mixed Greens, Creamy
Maui Onion Dressing
\$28.00

Blackened Salmon Tataki Salad (DF, EF, NF) – Local Mixed Greens, Ho Farm Tomatoes, Red
Onions, Truffle Asian Dressing
\$28.00

Vegetarian Summer Roll with Green Papaya Salad (DF, EF, GF, NF, VEG, VEGAN)
\$18.00

Intermezzo

Guava Sorbet with Prosecco (DF, EF, NF, GF, VEG, VEGAN)

Raspberry Sorbet with Sparkling Rosé (DF, EF, NF, GF, VEG, VEGAN)

\$12.00

Seafood Entrées

Kiawe Smoked Atlantic Salmon (GF, NF) – Crème Fraîche–Scallion Potato Purée, Roasted
Asparagus, Sauce Choron with Lomi Tomatoes
\$46.00

Confit Nairagi with Ogo Salsa Verde (EF, GF) – Okinawan Sweet Potato Purée, Baby Carrots,
Macadamia Nut Beurre Noisette
\$46.00

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- Steamed Snapper with Nuoc Cham Butter Sauce (EF, NF) – Wok Vegetables, Ginger–
Scallion Fried Rice, Fried Shallots, Red Chili, Cilantro
\$48.00
- Misoyaki Butterfish (DF, EF, NF) – Furikake-Crusted Musubi, Baby Bok Choy, Pickled Ginger
Beurre Blanc, Scallion
\$48.00
- Seafood Risotto with Lobster Saffron Broth (EF, GF, NF) – Shrimp, Scallop, Fresh Catch,
Lobster, Crispy Kale, Parmigiano Reggiano
\$65.00

Vegetarian Entrées

- Portobello Steak and Roasted Beet (EF, GF, NF, VEG) – Cauliflower Purée, Baby Carrots, Red
Wine Beet Jus
\$42.00
- Root Vegetable Bolognese (DF, NF, EF, VEG, VEGAN) – Onion, Celery, Carrot, Zucchini, Yellow
Squash, Cauliflower, Eggplant, Tomato, Fried Herbs
\$38.00
- Tofu and Vegetable Green Thai Curry (DF, EF, GF, NF, VEG, VEGAN) – Long Beans, Bell
Pepper, Eggplant, Onion, Zucchini, Bean Sprouts, Coconut Milk, Lime, Cilantro
\$38.00
- Mixed Mushroom Risotto with Black Truffle (DF, EF, GF, NF, VEG, VEGAN) – Arborio Rice,
Hamakua Mushrooms, Shimeji Mushrooms, Shiitake Mushrooms
\$48.00
- Roasted Vegetable Terrine (DF, EF, GF, NF, VEG, VEGAN) – Layered Zucchini, Eggplant, Yellow
Squash, Onion & Tomatoes, Pomodoro Sauce, Pesto, Mushroom Barley, Herb Salad
\$38.00

Poultry & Meat Entrées

- Herb-Marinated Airline Chicken Breast (EF, NF) – Roasted Fingerling Potatoes, Asparagus,
Chicken Glace, Tarragon Emulsion
\$45.00
- Crispy Brick Chicken (EF, NF) – Herb Mashed Potatoes, Market Vegetables, Capers, Lemon–
Thyme Natural Jus
\$45.00
- Grilled Boneless Kalbi Short Rib (DF, EF, NF) – Kim Chee Fried Rice, Garlic–Sesame Spinach,
Scallion Salad
\$52.00
- New York Striploin (EF, NF) – Blue Cheese Potato Purée, Creamed Spinach & Corn, Sauce Vin
Rouge, Crispy Onions
\$62.00
- Pan-Seared Filet Mignon (EF, NF) – Potato Rosti, Asparagus, Périgourdine Sauce with Fine
Herbs
\$70.00

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Combination Entrées

- Seared Island Catch and Diver Scallops (EF, GF, NF) – Saffron Risotto, Wilted Spinach, Ho Farm Tomatoes, Basil, Capers, Lemon Butter Sauce
\$62.00
- Herb-Crusted Salmon & Chicken Mousse Roulade (NF) – Crispy Chicken Breast Filled with Light Mousse, Glazed Baby Carrots and Yukon Gold Potato Fondant
\$65.00
- Red Wine Braised Beef Short Rib and Chicken (DF, EF, NF) – White Bean & Bacon Cassoulet, Root Vegetables, Mushrooms, Cabernet Reduction, Soft Herbs
\$65.00
- Grilled New York Strip and Crispy Jumbo Garlic Shrimp (EF, NF) – Roasted Garlic Mashed Potatoes, Asparagus, Hamakua Mushrooms, Maui Onion Bordelaise Sauce
\$75.00
- Petit Filet Mignon and Barbequed Lobster Tail (EF, NF) – Crushed Herb & Crème Fraîche Yukon Gold Potatoes, Broccolini, Green Peppercorn Sauce, Lobster Emulsion
\$82.00

Desserts

All Desserts: \$26.00

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

- Coconut Mousse Dome with Pineapple Curd (VEG) – Malibu Rum Macerated Pineapple, Coconut Shortbread Crumbles
- Chocolate Praline Gateau (NF, VEG) – Caramel Sauce, Mandarin Oranges, Cocoa Nib Clusters
- Dark Chocolate Tart (VEG) – Chocolate Mousse, Macadamia Nut Tuile
- Vanilla Panna Cotta (NF, VEG) – Strawberry Gelée, Coconut Shortbread
- Espresso Amaretto Baba (VEG) – Chocolate Sablé Crumbles, Coffee Gelée
- Tiramisu Verrine (VEG) – Kahlúa Gelée, Chocolate Biscotti
- Vanilla Cotton Cheesecake (NF, VEG) – Drizzled with Local Honey, Crème Anglaise
- Kahala Churros Martini with Macadamia Nut Ice Cream (VEG) – Caramel Sauce, Caramel Popcorn
- Vanilla Mille-Feuille (NF, VEG)
- Tropical Sorbet (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit
- Lilikoi Tapioca (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit

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