

RECEPTION

RECEPTION HORS D'OEUVRES

Minimum 25 Pieces

Hot Selections

\$7.00 per piece

- "Grilled Cheese" (NF, VEG) – Toasted Portuguese Sweet Bread, Brie, Roasted Tomato Jam
- Crispy Shrimp & Pork Won Tons (NF) – Soy Mustard
- Bacon Wrapped Cajun Shrimp Skewers (DF, EF, GF, NF) – Maple Syrup Glaze
- Petite Crab Cakes (NF) – Spicy Old Bay Aioli
- Yakitori Chicken Skewers (DF, EF, NF) – Green Onions, Sesame Seeds
- Chicken & Chive Pot Stickers (NF) – Green Onion Ponzu Sauce
- Kalua Pig Croquette (NF) – Green Onions, Chili Pepper Water Gel
- Fried Vegetarian Spring Rolls (NF, VEG) – Thai Sweet Chili Sauce
- Fried Vegetarian Samosas (NF, VEG) – Mango Chutney
- Birria Kalua Pig Quesadilla (NF) – Cilantro-Lime, Crema, Guacamole, Salsa Roja, Chili Consommé
- Mixed Mushroom Arancini (NF, VEG) – Hamakua, Shiitake & Shimeji Mushrooms, Arborio Rice, Roasted Tomato Compote

\$8.00 per piece

- Mini Char Siu Pork Manapua (NF) – Marinated Char Siu Pork in Sweet Bun

Cold Selections

\$7.00 per piece

- Ahi Kinilaw (DF, EF, NF) – Toasted Coconut, Thai Chile, Avocado, Bubu Arare, Calamansi-Soy Vinaigrette
- Ahi Poke on Crispy Won Ton Chip (NF) – Green Onion, Maui Onion, Ogo, Sesame, Soy
- Spicy Ahi Poke Bombs (DF, EF, NF) – Sushi Rice, Ahi Tuna, Green Onions, Inari
- Smoked Salmon Mousse (EF, GF, NF) – Whipped Crème Fraiche, Dill, Salmon Roe, Cucumber Chip
- Antipasti Skewer (EF, GF, NF) – Salami, Fontina, Kalamata Olive
- Caprese Skewer (EF, GF, NF, VEG) – Ho Farm Tomato, Ciligiene Mozzarella, Basil, Balsamic Reduction
- Prosciutto & Compressed Melon Skewer (DF, EF, GF, NF) – Honey-Balsamic Reduction
- Whipped Big Island Goat Cheese (VEG) – Honey, Pear, Toasted Macadamia Nuts, Crostini

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Premium Hors D'œuvres

\$10.00 per piece

Oysters Rockefeller (EF, GF, NF)

Oyster Shooter (DF, EF, NF) – Kusshi Oyster, Sake Marinated Ikura, Lilikoi Ponzu, Chive

California Rice Crisp Roll (GF, NF) – Crab Salad, Avocado Puree, Tsukudani, Tobiko, Rice Cracker

Lobster Medallion (NF) – Roasted Tomato, Crostini

Mini Lobster Roll (NF) – Old Bay Aioli, Pickled Celery, Japanese Milk Bread

Scallop Poisson Cru Shooter (NF) – Charred Pineapple, Lime, Coconut Emulsion, Chile, Buburu, Arare, Cilantro Oil

Ahi Tataki & Hawaiian Style Ahi Poke Duet (DF, EF, NF) – Togarashi, Soy Tare, Green Onions

Garlic & Black Pepper Crispy Fried Shrimp (DF, GF, NF) – Fried Shallots, Shrimp Chips, Nam Pla Prik Dipping Sauce

RECEPTION DISPLAYED PLATTERS

Serves ~25 Guests

Charcuterie Board (NF) – Prosciutto, Salami, Mortadella, Capicola, Cornichons, Kalamata Olives, Dried Fruit, Mango Chutney, Whole Grain Mustard, Lavosh, Crostini

\$500.00

Display of International & Domestic Cheese (NF, VEG) – Port Salut, Boursin, Brie, Goat

Cheese, Point Reyes Blue Cheese, Provolone, Parmesan, Grapes, Strawberries, Crackers, Lavosh

\$450.00

Vegetable Crudité Display (NF, VEG, VEGAN)

Ranch Dressing (VEG), Citrus Spiced Hummus (VEG, VEGAN), Garlic Herb Cheese Dip (VEG),

Grilled Naan Bread (VEG)

\$300.00

Seasonal Tropical Fruit Display (DF, EF, GF, NF, VEG, VEGAN) – Selection of Fresh Fruits & Berries

\$250.00

Bruschetta Bar (NF) – Sun-Dried Tomato & Cream Cheese Spread, Marinated Tomatoes, Roasted

Red Peppers, Basil Pesto, Prosciutto, Roasted Turkey, Mortadella, Port Salut, Brie, Boursin

Cheese, Blue Cheese, Spanish Olive Oil, Assorted Grilled Breads

\$400.00

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

Market Price

Assorted Sushi Platter

California Roll, Spicy Ahi Roll, Futomaki Sushi, Inari Sushi (DF, NF)

Ahi, Salmon, and Hamachi Nigiri (DF, EF, GF, NF)

Wasabi, Soy Sauce, Gari Shoga (DF, EF, NF)

\$500.00

Chilled Oysters on the Half Shell (DF, EF, NF) – Goose Point Oysters, Lemon, Tabasco, Lilikoi

Ponzu, Ogo Mignonette

\$450.00

Seafood Tower (DF, EF, NF) – Shrimp Cocktail, Mussels, Clams, Lobster Tails, Ahi & Hamachi

Sashimi, Salmon Sashimi, Cocktail Sauce, Lemon, Ponzu Sauce, Shoyu, Wasabi

\$875.00

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Asian Platter

Char Siu Pork (DF, EF, NF) with Soy Mustard Sauce
Shrimp Shumai (NF) with Sweet Chili Sauce
Mochiko Chicken (DF, NF)
BBQ Chicken Summer Roll (DF, EF, GF) with Peanut Sauce
\$350.00

Island Favorite Platter

Fried Garlic Shrimp with Garlic Butter (GF, NF)
Crispy Pork Belly with Hoisin Sauce (DF, EF, NF)
Furikake Karaage Chicken with Dynamite Sauce (DF, NF) and Kabayaki Sauce
Steamed Edamame with Hawaiian Salt (DF, EF, GF, NF)
\$350.00

Kahala Signature Platter

Birria Kalua Pig Quesadilla (NF) - Cilantro-Lime, Crema, Guacamole, Salsa Roja, Chili Consommé, Garlic & Black Pepper
Crispy Fried Shrimp (DF, GF, NF)- Fried Shallots, Shrimp Chips, Nam Pla Prik Dipping Sauce
Mixed Mushroom Arancini (NF) - Hamakua, Shiitake, & Shimeji Mushrooms, Arborio Rice, Roasted Tomato Compote
\$475.00

Sliders On Brioche Roll

Minimum 25 Pieces
\$8.00 each

Braised Pork Belly (NF) – Pickled Vegetables, Chili Aioli
Kalua Pork (NF) – Guava BBQ Sauce, Coleslaw
Beef Sliders (NF) – Cheddar Cheese, Bacon, Kahala Sauce
Korean Fried Chicken (NF) – Gochujang Aioli, Kim Chee Slaw
Marinated Grilled Portobello Mushroom (NF, VEG) – Avocado Mousse

Salad Bar

Minimum 25 Guests
\$27.00 each

Chopped Romaine Hearts, Mixed Greens, Ho Farm Tomatoes, Cucumbers, Maui Onions, Carrots, Mushrooms, Shaved Radishes (NF, EF, DF, GF, VEG, VEGAN)
Croutons (VEG)
Bacon Bits
Fresh Mozzarella & Grated Parmesan Cheese (VEG)
Served with:
Shallot Vinaigrette (DF, EF, GF, NF, VEG, VEGAN)
Ranch (EF, GF, NF, VEG)
Thousand Island (GF, NF, VEG)

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