

PLATED LUNCH PIKAKE

Minimum 15 Guests and 3-courses required
All lunches include Lavosh and Dinner Rolls
\$72.00 per person

First Course

Mixed Kula Greens, Ho Farm Tomatoes, Cucumber Ribbons, Shaved Red Onions
Ciliequine Mozzarella, Basil Pesto, Balsamic Reduction, Herb Focaccia Crostini (VEG)

Main Course

Citrus-Brined Airline Chicken Breast with Calamansi-Soy Glaze and Roasted
Pineapple Gel
Blistered Ho Farm Tomatoes, Choy Sum, Shiitake Mushrooms, Sinangag Garlic
Fried Rice
(DF, EF, NF)

Dessert

Ube-Coconut Cake (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 LUNCH 'ILIMA

\$78.00 per person

First Course

Citrus-Poached Pears, Mixed Kula Greens Bouquet, Whipped Blue Cheese, Toasted Pecans
Herb Focaccia Crostini (VEG)

Main Course

Steamed Snapper with Sesame-Soy, Green Onion, Cilantro, and Chile
Ginger-Scallion Fried Rice, Braised Baby Bok Choy (DF, EF, NF)

Dessert

Valrhona Chocolate Mousse Cake with Caramel Sauce (NF, VEG) – Garnished with Black Sesame Clusters

Beverage Service

Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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PLATED LUNCH À LA CARTE ENHANCEMENTS

Appetizers

- Blue Crab & Cream Cheese Croquettes (NF) – Avocado Purée, Spicy Aioli, Chives
\$26.00
- Bacon-Crusted Hokkaido Scallops (DF, EF, GF, NF) – Kahuku Corn Congee, Rayu Oil, Pickled Watermelon Radish
\$28.00
- King Ora Salmon Aguachile (DF, EF, GF, NF) – Lilikoi & Coconut Leche de Tigre, Salmon Roe, Pickled Shallots
\$25.00
- Roasted Beet & Goat Cheese Mousse (EF, GF, VEG) – Arugula Purée, Candied Walnut Crumb, Orange Gastrique
\$20.00

Soups

- Maui Onion Soup, Gruyère Crostini (NF)
\$13.00
- Roasted Tomato Bisque with Basil (EF, GF, NF, VEG)
\$13.00
- Seafood Chowder with Tomato-Ogo Relish (EF, GF, NF)
\$19.00

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
- Citrus Poached Pears with Mixed Greens (VEG) – Blue Cheese, Toasted Pecans, Herb Focaccia Crostini
\$17.00
- 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) – Ho Farm Tomatoes, Sourdough Croutons, Shaved Parmigiano Reggiano, Roasted Garlic Caesar Dressing
\$18.00
- Caesar Salad with Baby Romaine (NF) – Shaved Parmesan, Sourdough Croutons
\$14.00
- Chinese Chicken Salad (NF) – Crispy Wonton Strips
\$15.00
- Spinach & Belgian Endive Salad (EF, GF, NF, VEG) – Goat Cheese, Warm Balsamic Bacon Vinaigrette
\$16.00
- Greek Salad (EF, GF, NF, VEG) – with Feta & Oregano-Lemon Vinaigrette
\$14.00

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- Mixed Kula Greens (DF, EF, GF, NF, VEG, VEGAN) – with Lilikoi Vinaigrette
\$17.00
- Blackened Salmon Salad (DF, EF, NF) – with Asian Truffle Dressing
\$25.00
- Compressed Melon Salad (EF, DF, GF, NF) – with Prosciutto & Feta
\$15.00
- Vegetarian Summer Roll with Green Papaya Salad (DF, EF, GF, NF, VEG, VEGAN)
\$18.00

Seafood Entrées

- Sautéed Fresh Catch with Crab & Macadamia Nut Crust (GF) – Lilikoi-Tobiko Butter Sauce
\$47.00
- Misoyaki King Ora Salmon (DF, EF, NF) – Jade Fried Rice, Kabayaki Sauce, Gari Shoga Beurre Blanc
\$47.00
- Seafood Bouillabaisse (NF) – Fresh Catch, Clams, Shrimp, Scallop, Lobster Tail
\$65.00

Poultry & Meat Entrées

- Boursin Cheese Chicken Mousse–Stuffed Airline Chicken Breast (NF) – Creamed Garlic Spinach, Roasted Tomato, Lemon Jus
\$47.00
- Braised Beef Short Rib “Sukiyaki” (DF, NF) – Stir-Fried Choy Sum, Pickled Vegetables, Grilled Sesame Musubi, Onsen Egg
\$50.00
- Broiled Ribeye Steak (EF, NF) – Horseradish-Sour Cream Potato Purée, Bone Marrow Bordelaise
\$65.00
- Filet Mignon & Lobster Tail (EF, NF) – Prosciutto-Wrapped Asparagus, Boursin Potato Purée, Périgueux Sauce
\$75.00

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, 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

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Dessert

All Desserts: \$26.00

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

Fresh Mixed Berry Tart (NF, VEG) – Mango Coulis & Coconut Cream
Kona Coffee Tiramisu (VEG) – Chocolate Sablé Crumbles
Lilikoi Meringue Tart (VEG) – Tropical Fruits
Passion Fruit Panna Cotta (VEG) – Fresh Berries
Chocolate Tart (NF, VEG) – Matcha Cream
Guava Chiffon Cake (NF, VEG) – Raspberry Coulis
New York Cheesecake (NF, VEG) – Guava Coulis
Kahala Coconut Mousse Cake (NF, VEG) – Pineapple
Tropical Sorbet Trio (Guava, Coconut, Mango) (VEG) – Coconut Shortbread
Tropical Sorbet (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit
Lilikoi Tapioca (GF, EF, DF, NF, VEG, VEGAN) – Fresh Fruit

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