

CARVING STATIONS

Uniformed Chef required at \$200 for Two Hours

Roasted Striploin of Beef *

Sauce Béarnaise, Black Pepper Sauce, and Mini Rolls

Serves approximately 40 guests \$650.00++

Prime Rib of Beef *

Assorted Mustards, Horseradish Cream, and Mini Rolls

Serves approximately 30 guests \$1,200++

Guava Wood Smoked Prime Rib of Beef *

Soy Ginger Aioli, Caramelized Sweet Onion and Mini Rolls

Serves approximately 30 guests \$1,200.00++

Whole Beef Tenderloin *

Sauce Bearnaise, Green Peppercorn Sauce, Mini Rolls

Serves approximately 16 guests \$650.00++

Whole Chinese Roasted Pig

Steamed Buns, Plum Sauce, and Chili & Onions

Serves approximately 80 guests \$2,500.00++

Effective July 1, 2024, menus & pricing are valid until December 31, 2024. All events scheduled after this date will utilize new banquet menus & pricing.

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.

*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

COOKING AND THEME STATIONS

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Minimum of 45 guests

Create Your Own Salad Bar

Romaine Hearts and Mixed Greens with Fresh Mozzarella and Ho Farm Tomatoes

Diced Avocado, Cucumber, Maui Onions, Carrots, Sprouts, Grated Aged Parmesan Cheese & Garlic Croutons,
Roasted Pumpkin, Roasted Beets, Diced Tofu, Walnuts, Pumpkin Seeds, Roasted Corn, Diced Ham, Bacon Bits

Shallot Vinaigrette, Ranch Dressing, and Champagne Vinaigrette

\$27.00++ per person

Pre-Made Salads

Roasted Beet & Vegetable Salad

Roasted Beets, Roasted Cauliflower,
Roasted Root Vegetable Salad,

Candied Walnuts & Wasabi Agve Vinaigrette

\$12.00++ per person

Green Papaya Salad

Shredded Papaya, Boiled Shrimp,
Mint, Cilantro, Roasted Peanuts

Thai Salad Dressing

\$10.00++ per person

Fingerling Potato Salad

Green Beans, Shredded Red Onions,
Toasted Almonds

\$8.00++ per person

Beach House Salad

Avocado, Sprouted Quinoa, Ho Farm Tomatoes,
Roasted Kabocha, Grilled Kahuku Corn, Roasted Beets,
Radish Garnish, Ho Farm Tomato Vinaigrette

\$12.00++ per person

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COOKING AND THEME STATIONS

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French Fry Station

French Fries with Ketchup

Garlic French Fries

Truffle Parmesan Cheese Fries

\$17.00 ++ per person

Cold Soba Noodle Platter

Shredded Lettuce, Japanese Cucumber,

Fish Cake, Sliced Eggs, Green Onions

Soba Sauce

\$6.00 ++ per person

Pasta Station (choice of two):

Fafale (Bow Tie Pasta) with Chicken Pesto Cream

Penne Pasta with Italian Sausage and Marinara Sauce

Fusilli Primavera

\$26.00 ++ per person

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Poke Bowl Station “Kahala Style” **

Ahi Poke with Crab Meat, Avocado, Spicy Mayo, Cucumber and Furikake

Wasabi Ponzu Salmon Poke with Kaiware Sprouts, Maui Onion and Wakame

Kimchi Tako Poke with Cucumber, Green Onion and Daikon

Vegetarian Poke with Assorted Mushroom, Tofu and Edamame

Steamed White Rice

\$37.00++ per person

International Rice Station

Braised Pork Belly, Lap Cheong Fried Rice

Shimeji Mushroom & Asparagus Risotto

Seafood Kamameshi Seasoned Rice

\$28.00++ per person

Hoku’s Signature Station with Chef

Outdoor Functions Only

Ahi Musubi,

Crab Namasu & Asian Remoulade

\$24.00++ per person

B.B.Q. Station with Chef

Outdoor Functions Only

Choice of two proteins:

Grilled Catch with Butter Sauce, Pulehu Beef with Red Wine Sauce*,

BBQ Rubbed Island Chicken, Guava BBQ Sauce Baby Back Ribs*,

Andouille Sausage or Bratwurst Sausage

Grilled Seasonal Vegetables

\$42.00++ per person

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CARVING STATIONS

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Minimum of 45 guests

Kahala Street Taco Station

Choice of three:

Tender Braised Marinated Sirloin of Beef,

Kalua Style Pulled Pork,

Maui Lager Beer Battered Mahi Mahi,

Assorted Sautéed Mushrooms with Maui Onions & Zucchini

Grilled Chicken Breast Marinated with Smokey BBQ Dry Rub

with

Warm Corn and Flour Tortillas

Condiments:

Pico De Gallo

Cilantro

Pickled Red Onions

Guacamole

Cojith Cheese

Cilantro Cremma

Lime Wedges

\$33.00++ per person

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COOKING AND THEME STATIONS

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Tempura Station with Chef (outdoor events only)

Shrimp

Sweet Potato, Asparagus, Onion,

Kabocha Pumpkin, Carrots

Tempura Dipping Sauce

\$38.00++ per person

Sushi Bar with Chef **

(6 pieces per person)

Maguro, Tuna

Ebi, Shrimp

Tako, Octopus

Shake, Salmon

Hamachi, Yellowtail

Ikura, Salmon Roe

Masago, Smelt Roe

Spicy Tuna Roll

California Roll (Crab, Avocado, Cucumber)

\$48.00++ per person

Noodle Station with Chef

Noodles: Soba, Rice Noodle, Ramen

Soup Base: Tamari Soy Base Broth, Vegan Curry Scented Broth

Vegetables: Baby Bok Choy, Fresh Shiitake Mushrooms, Enoki Mushrooms,

Mustard Greens, Snow Peas, Won Bok, Bean Sprouts

Condiments: Gobo, Menma, Fish Cake, Fried Tofu, Charred Spring Onions, Chinese Parsley, Basil, Lime

\$32.00++ per person

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COOKING AND THEME STATIONS

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Minimum of 45 guests*

Sorbet and Ice Cream Station

Your choice of two:

Ice Cream: Chocolate, Vanilla, Coffee, Macadamia Nut, or Strawberry

Sorbet: Mango, Lilikoi, Coconut, Lychee or Guava

Served with Chopped Macadamia Nuts, Fresh Berries, Brownies

Caramel Sauce, Chocolate Sauce, Red Fruit Coulis, and Fresh Whipped Cream

\$30.00++ per person

Mini Cup Cake Station

Cake: Chocolate, Vanilla, Red Velvet, Strawberry or Guava

Frosting: Coconut, Lilikoi, Chocolate, Coffee or Vanilla

\$26++ per person

Pastry Stations

(no substitutions)

Rome

Amaretto Baba Espresso Tiramisu

Chocolate Budino

Fromage Blanc Cheese Panna Cotta

Chocolate Raspberry Torta

Biscotti

\$28.00++ per person

Paris

Gateau Opera

Lemon Madelines

French Apple Tarts

Eclairs

Mille-Feuille

\$28.00++ per person

Tokyo

Green Tea Cream Puff

Black Sesame Panna Cotta

Sweet Potato Tart

Earl Grey Yuzu Chocolate Tart

Marsalla Castella

\$28.00++ per person

Hawaii

Haupia

Guava Chiffon Cake

Hawaiian Lilikoi Tart

Pineapple Carrot Cake

Lihing Strawberry Tapioca

\$28.00++ per person

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