

A LA CARTE RECEPTION ITEMS

Priced per 100 pieces

BUTLER PASSED COLD HORS D'OEUVRES

Ahi Poke on Crispy Won Ton Chip**
 Smoked Salmon with Cream Cheese and Caper Aioli on Crispy Baguette**
 Roast Chinese Duck with Cilantro and Hoisin Sauce on Crostini
 Crab Meat Salad with Avocado on Endive Leaf
 Lobster Medallion with Roasted Tomato on Crostini
 Big Island Goat Cheese, Honey Pear, Roasted Macadamia Nut Focaccia
 Smoked Salmon Mousse, Salmon Roe & Dill on Cucumber
 \$500.00++ per selection

DISPLAYED HOT HORS D'OEUVRES

Roasted Mushrooms with Melting Brie and Sun Dried Tomatoes
 Crab Cakes with Sweet Chili Sauce
 Deep Fried Spring Rolls with Plum Sauce
 Pot Stickers with Green Onion Ponzu Sauce
 Katafi Wrapped Shrimp with Mango Sauce
 Kalua Pig Quesadillas with Guacamole and Tomato Salsa
 Cajun Shrimp Wrapped with Maple Bacon
 BBQ Chicken Skewers with Honey Mustard Aioli
 Fried Vegetarian Samosa
 Wild Mushrooms & Feta Cheese, Sun-Dried Tomatoes and Olives in Mini Turnover
 Crispy Corn Fritters with Lemon Yogurt Dipping Sauce
 Lobster and Pork Gyoza with Soy Vinegar Dipping Sauce and Gochujang Dipping Sauce
 Crispy Fried Truffle Corn Croquette
 Crispy Fried Boneless Chicken Coated with Black Pepper Garlic Soy Sauce
 Braised Short Rib Tempura with Kalbi Jus Drizzle
 Deep Fried Curry Goat Cheese Won Ton with Raisin, Mint Yogurt Aioli
 White Bean and Kale Quesadillas with Guacamole and Tomato Salsa
 Maui Potato Chips Chicken Bites
 \$500.00++ per selection

Issued December 1, 2020, menus & pricing are valid until December 31, 2021. 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

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BANQUET SPECIALTIES

Ahi Sashimi **

Soy-Mustard Sauce and Sliced Ginger

Serves approximately 25 guests

Market Price

Display of International and Domestic Cheeses

Grapes, Lavosh, Sliced Baguettes, and Crackers

Serves approximately 45 guests

\$375.00++ full order

Display of Gourmet Fresh Market Vegetables and Naan Bread

Bacon Avocado Ranch Dip,

Carrot Hummus and Spicy Edamame Dip

Serves approximately 45 guests

\$185.00++ full order

Seasonal Tropical Fruit

Serves approximately 20 guests

\$165.00++ full order

Seafood Tower

Shrimp Cocktail, Mussels, Clams, Lobster Tails *

Ahi Sashimi, Hamachi Sashimi, Salmon Sashimi **

Cocktail Sauce, Lemon, Lime, Ponzu Sauce, Shoyu and Wasabi

Serves approximately 25 guests

\$810.00++

Bruschetta Bar

Roasted Tomatoes, Balsamic Shallots, Tomato Coulis, Tomato Confit, Pesto,

Prosciutto, Smoked Turkey, Mortadella, Manchego, Brie, Goat Cheese,

Spanish Olive Oil, Assorted Grilled Breads

Serves approximately 25 guests

\$285.00++

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ASSORTED PLATTERS

Asian Platter

Char Siu Pork with Soy Mustard Sauce
Shrimp Spring Rolls with Sweet Chili Sauce
Mochiko Chicken
BBQ Chicken Summer Roll with Peanut Sauce
Serves approximately 25 guests
\$240.00++ per platter

Assorted Sushi Platter **

California Roll, Spicy Ahi,
Futo Maki Sushi, Inari Sushi
Ahi, Salmon and Hamachi Nigiri
Ginger, Soy Sauce
Serves approximately 25 guests
\$325.00++ per platter

Sliders

Braised Pork Belly Slider with Pickled Vegetables and Chili Aioli
Beef Slider with White Cheddar Cheese, Bacon and Horseradish Kabayaki Cream
Guilt Free Burger (plant-based) Slider with Swiss Cheese, Caramelized Onion, Tomato and Garlic Aioli
\$7.00 ++ each
Minimum order of 25 pieces

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