



Continental Breakfast Suggestions

WikiWiki Continental

Guava and Passion Orange Juice

Assortment of Breakfast Pastries
*Including: Macadamia Nut Muffins, Pineapple
Danishes, and Banana Bread*
Served with Sweet Butter and Island Preserves

Kona Blend Coffee
Decaffeinated Coffee

Healthy Continental

Guava and Passion Orange Juice

Array of Fresh Island Fruits

Assortment of Breakfast Pastries
*Including: Macadamia Nut Muffins, Pineapple
Danishes, and Banana Bread*
Served with Sweet Butter and Island Preserves

Fruit & Yogurt Parfait
*Strawberry Yogurt Served with Seasonal Berries
Topped with Granola*

Kona Blend Coffee
Decaffeinated Coffee

Sunrise Continental

Guava and Orange Juice

Fresh Seasonal Berries

Fresh Island Pineapple

Smoked Salmon with Bagels
Served with Cream Cheese and Chives

Assorted Cereals
Served with 2% Milk

Kona Blend Coffee
Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Manager to customize a menu created just for your special function.



Plated Breakfast Suggestions

Island Gourmet Breakfast

Choice of:

Orange Juice *or* Guava Juice

Seasonal Island Fruit Salad

Banana Muffin

Served with Sweet Butter

Honey Ham Quiche

Garnished with a Fresh Pineapple Wedge and Orchid

Kona Blend Coffee

Decaffeinated Coffee

Local Style Breakfast

Chilled Passion Orange Juice

Mango Bread

Served with Sweet Butter

Island Style Scrambled Eggs

Portuguese Sausage

Hawaii Style Fried Rice

*Garnished with a Fresh Pineapple Wedge
and Orchid*

Kona Blend Coffee

Decaffeinated Coffee

Classic Breakfast

Chilled Orange Juice

Bagel

*Served with Sweet Butter,
Cream Cheese and Island Preserves*

Scrambled Eggs

Bacon

Garlic Potatoes

*Garnished with a Fresh Pineapple Wedge
and Orchid*

Kona Blend Coffee

Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Manager to customize a menu created just for your special function.



Plated Breakfast Suggestions

Diamond Head Sunrise

Orange Juice

Local Grown Papaya

Served with Assorted Island Fruit and Fresh Lemon

Assorted Muffins

Including: Banana, Macadamia Nut and Bran

Served with Sweet Butter and Island Preserves

Breakfast Burrito

Served in a Soft Tortilla with Scrambled Eggs, Cheddar Cheese, and Island Sausage, Topped with Hollandaise Sauce, Garnished with a Fresh Pineapple Wedge and Orchid

Kona Blend Coffee

Decaffeinated Coffee

Upcountry Maui

Chilled Orange Juice

Passion Fruit Danish

Sweet Bread French Toast

Served with Sweet Butter and Maple Syrup

Island Style Scrambled Eggs

Portuguese Sausage

Garnished with a Fresh Pineapple Wedge and Orchid

Kona Blend Coffee

Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Manager to customize a menu created just for your special function.



Breakfast Buffet Suggestion

Waikiki Breakfast Buffet

Passion Orange, Guava and Orange Juice

Local Grown Fresh Seasonal Fruits and Berries

Assortment of Breakfast Pastries

*Including: Macadamia Nut Muffins, Pineapple Danishes, and Banana Bread
Served with Sweet Butter and Island Preserves*

Assorted Yogurt

Island Style Scrambled Eggs

Assorted Breakfast Meats

Including Bacon, Portuguese Sausage, and Pork Link Sausage

Apple Banana Pancakes

Served with Sweet Butter, Maple Syrup, and Coconut Syrup

Steamed White Rice

Country Fried Potatoes with Maui Onions

Kona Blend Coffee

Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Manager to customize a menu created just for your special function.



Breakfast Additions

Omelet Station

*Live Omelet Station with a Chef to Prepare Omelets to Order, with a Choice of:
Tomato, Ham, Cheese, Green Onions, Mushrooms, and Spinach*

Sweet Bread French Toast Station

Live French Toast Station with Chef to Prepare French Toast to Order,
with a choice of fresh island fruit toppings and syrups

Fried Rice Station

Live Fried Rice Station with a Chef to Prepare Rice to Order,
with a choice of:
Ham, Spam, Char Siu, Kamaboko (Fish Cake), and Green Onions

Yogurt & Granola Parfait Bar

Have your guests create their own Yogurt Parfait
with a choice of:
Plain or Fruit Flavored Yogurt, Strawberries, Blueberries, Diced Bananas,
Raspberries, and Granola

Cereal & Granola Bar

Have your guests select their choice of cereal, milk and assortment of fresh fruit toppings
Including: Bananas, Blueberries and Strawberries

Eggs Benedict

Live Eggs Benedict Station with a Chef to Prepare Eggs Benedict to Order. Served on a
Taro Muffin Topped with Hollandaise Sauce

The above mentioned menus are suggestions, Kahala Caterers specializes in
creating unique, one-of-a-kind menus. Please feel free to contact your Catering
Manager to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Plated Lunch Options

Starters

Choice of One (1) of the following:

Pacific Caesar Salad

Served with Bay Shrimp, Shredded Parmesan, Garlic Croutons, and Caesar Dressing

Island Tomato Salad

Served with Seasonal Mesclun Greens and Kahala's Special Vinaigrette

Green Papaya Salad

Warm Spinach Salad

Hawaiian Seafood Chowder

Entrée

Choice of One (1) of the following

Macadamia Mahi Mahi

Filets of Mahi Mahi Sautéed and Served with a Chardonnay Buerre Blanc Sauce and Topped with Toasted Macadamia Nuts, Garnished with a Lemon Wheel and an Orchid

Huli Huli Chicken

Marinated in a Smoky Teriyaki Sauce, Garnished with Green Onions, Roasted Sesame Seeds, and an Orchid

Pepper Steak

8oz New York Steak Seasoned with Garlic, Peppercorns and Hawaiian Rock Salt Topped with Sautéed Mushrooms, Garnished with an Orchid

Grilled Pork Chop

Seasoned with Hawaiian Rock Salt, Pepper, Garlic and Fresh Herbs, Served with a Mango Chutney Demi Glaze, Garnished with an Orchid

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Plated Lunch Options

Accompaniments

Choice of Three (3) of the following

Steamed White Rice

Short Grain Rice Slowly Cooked

Jasmine Coconut Rice

Jasmine Rice Slowly Cooked in Coconut Milk

Roasted Garlic Mashed Potatoes

Roasted Garlic is Combined with Freshly Mashed Potatoes, Cream, Butter, and Spices

Mashed Okinawan Sweet Potato

Seasoned with Olive Oil, Fresh Ground Ginger, and Garlic

Pad Thai Noodles

*Rice Noodles Sautéed with Beef, Vegetables, a Special Sauce,
Garnished with Sprouts and Cilantro*

Glazed Carrots

Carrots Sautéed in Butter, Braised in Chicken Stock and Glazed with Honey

Sautéed Asparagus

Sautéed with Butter, Garlic, Salt and Pepper

Marinated Vegetable Medley

*Onions, Bell Peppers, Summer Squash, Zucchini, and Chinese Peas
Served in an Olive Oil and Chevre Marinade*

Sautéed String Beans

Yellow and Green String Beans, Seasoned with a Blend of Herb and Spices

Sautéed Zucchini

Zucchini Sautéed in Salt, Pepper and Butter

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Plated Lunch Options

Dessert

Choice of One (1) of the following

Kahala Bread Pudding

Served with a Vanilla, Custard Sauce

Chocolate Cake A L'Orange

Served with Grand Marnier, Strawberry Coulis, Macadamia Nuts, and Crème Fraiche

Mango Cheesecake

Served with Mango Flambé

Caramel Apple Tart

Served with a Chocolate Sauce

Macadamia Nut Brownies

Served with a Caramel Sauce and Topped with Macadamia Nuts

Key Lime Pie

Served with Fresh Lime and Whipped Cream

Hawaiian Trio

Lilikoi Bar, Guava Bar, and a Coconut Macaroon Served with Lilikoi Sorbet

Apple Banana Lumpia

Sweet Apple Banana Fried in a Pastry Wrapper and Served with Vanilla Ice Cream

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.



Buffet Lunch Suggestions

Create Your Own Sandwich and Salad Buffet

Assorted Cold Cuts

Including:

Honey Ham, Smoked Turkey Breast, Roast Beef, Salami, and Tuna Salad

Assorted Cheeses

Including:

Cheddar, Swiss, and Provolone

Selection of Artisan Breads and Rolls

Sliced Maui Onion, Tomatoes, Crisp Lettuce, Pickles, Olives
Mayonnaise, Dijon Mustard, and Yellow Mustard

Chinese Chicken Salad with Crispy Won Ton Strips and Sesame Dressing

Potato Macaroni Salad

Hawaiian Chip Potpourri

Chocolate Brownies

Assorted Oven Fresh Cookies

Iced Tea *or* Island Fruit Punch

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Lunch Suggestions

The Kahala Buffet

Kahuku Sweet Corn and Sweet Potato Chowder
Island Tomato Salad with Balsamic Vinaigrette
Grilled Vegetable Pasta Salad
Fresh Fruit Salad

From the Chaffing Dish

Choice of Two (2)

Mediterranean Chicken

Sautéed Chicken In Olive Oil, Garlic and Capers. Served with Kalamata Olives, and Sun-dried Tomatoes in a Creamy Pesto Sauce and Topped with Feta Cheese

Dijon Garlic Chicken

*Marinated in Fresh Herbs, Wine and Vinegar.
Sautéed and Served with Kahala's Special Dijon Sauce*

Tenderloin of Beef

*Seasoned with Hawaiian Rock Salt and Pepper, Slow Roasted
Served with a Roasted Maui Onion and Red Pepper Demi Glaze*

Grilled Salmon

Seasoned with Ground Ginger, crushed pepper, and Shoyu

Served with:

Maui Onion Mashed Potatoes

*Maui Onions are Sautéed and Combined with New Red Potatoes,
Mashed, and Garnished with Chopped Parsley*

And

Steamed White Rice

Short Grain Rice Slowly Cooked. Garnished with Furikake and Served with Soy Sauce

Assorted Hawaiian Desserts

Including:

Lilikoi Bars

Guava Bars

Coconut Macaroons

Iced Tea or Fruit Punch

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Boxed Lunch Suggestions

Deli Box Lunch

Includes: Bag of Chips, Whole Fresh Fruit and Cookie
Mustard and Mayonnaise Packets will be provided

Turkey Deli Sandwich

*Breast of Turkey with Swiss Cheese on
Focaccia Bread
Lettuce, Tomato, and Dill Pickle*

Roast Beef Deli Sandwich

*Lean Roast Beef with Provolone
Cheese on Focaccia Bread
Lettuce, Tomato, and Dill Pickle*

Ham Deli Sandwich

*Smoked Ham with Swiss Cheese
on Focaccia Bread
Lettuce, Tomato, and Dill Pickle*

Vegetarian Delight

*Flame Grilled Italian Vegetables with
Mozzarella Cheese on Focaccia Bread
Lettuce, Tomato, and Dill Pickle*

Deluxe Box Lunch

Includes: Vegetable Crudit  with Dip, Whole Fresh Fruit and Macadamia
Nut Brownie. Mustard and Mayonnaise Packets will be provided

Artisan Sandwich

*Basil Roasted Chicken with Pesto Spread
and Provolone Cheese on an Artisan Roll
with Manoa Lettuce and Tomato.
Served with Tomato Mozzarella Salad*

Vegetarian Chibatta

*Italian Eggplant and Basil Caponata
With Provolone Cheese on a Fresh Chibatta
Bread, Served with Pasta Provencale Salad*

Bento Lunches

Includes: Fork, Knife, or Chopsticks and Napkins

Bento I

*Rice with Furikake, Spam, Teriyaki
Beef, and Mochiko Chicken*

Bento II

*Rice with Furikake, Grilled Mahi Mahi,
Chicken Katsu, and Shoyu Hot Dog*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.



Buffet Dinner Suggestions

Starters

Choice of Three (3)

Citrus Mesclun Salad

*Medley of Garden Greens, Pink Grapefruit, Mandarin Oranges, Pears, Tomatoes, Roasted Walnuts and Topped with Blue Cheese Crumbles
Served with Kahala's Pink Ginger Vinaigrette*

Pasta Provencale

*Penne Pasta, Bell Peppers, Onions, Black Olives, Mushrooms, and Carrots
Served with a Pesto Sun-dried Tomato Dressing and Topped with Roasted Pine Nuts*

Royal Island Salad

*Exotic Combination of Island Greens, Served with Royal Papaya Seed Dressing,
Topped with Shredded Beets, Carrots and Won Ton Chips*

Pacific Caesar

*Fresh Romaine Lettuce, Pacific Bay Shrimp, Garlic Croutons and Parmesan Cheese
Served with a Creamy Caesar Dressing*

Island Tomato Salad

Served with Seasonal Mesclun Greens and Kahala's Special Vinaigrette

Chinese Chicken Salad

*Lettuce, Topped with Shredded Chicken, Crispy Won Ton Chips, and Green Onions
Served with a Sesame Seed Dressing*

Warm Spinach Salad

*Fresh Spinach Leaves Tossed with a Warm Dressing of Bacon, Shallots, Sauteed Mushrooms, and
Vinegar, Garnished with Diced Eggs, Bacon Bits, and Garlic Croutons*

Shrimp Bisque

*Bay Shrimp along with Fresh Vegetables in a Creamy Broth, Accented with Madeira.
Garnished with Chopped Parsley and Garlic Herb Croutons*

Hawaiian Seafood Chowder

Crab, Shrimp, and Fish in a Classic White Chowder Soup

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Dinner Suggestions

Entrée

Choice of Two (2)

Macadamia Nut Crusted Pesto Chicken

*Chicken Breast Marinated in Cilantro, Pesto, and Macadamia Nuts.
Grilled and Served with a Lilikoi, Ginger Sauce*

Thai Green Curry Chicken

Thin Strips of Chicken, Sautéed with Green Beans, Carrots, Garlic and Ginger. Cooked in a Green Chili Curry Sauce, Topped with Coconut Milk and Garnished with Chopped Parsley

Dijon Garlic Chicken

*Boneless Chicken Breast Marinated with Herbs and Wine Vinegar. Sautéed with Olive Oil, White Wine, Garlic, Onions, Dijon Mustard, Salt, Pepper, Fresh Dill, and Oregano.
Garnished with Green Onions*

Beef Wellington

*Filet Mignon Topped with Garlic, Portabello Mushrooms, Spinach and Swiss Cheese
Wrapped in Pastry Dough and Baked.
Served with a Port Wine Demi Glaze and Garnished with Chopped Parsley*

Pepper Steak

*8oz New York Steak Seasoned with Garlic, Peppercorns, and Hawaiian Rock Salt
Topped with Sautéed Mushrooms, Garnished with an Orchid*

Beef Tenderloin

*Seasoned with Hawaiian Rock Salt and Pepper,
Served with Roasted Maui Onion and Red Pepper Aioli Sauce*

Steamed Opakapaka

Seasoned with Salt and Pepper, Steamed Chinese Style with Sesame Seed Oil, Ginger, Garlic, and Soy Sauce. Finished with Hot Oil and Garnished with Green Onions and Sesame Seeds

Mahi Mahi Chardonnay

*Filets of Mahi Mahi Lightly Battered then Sautéed.
Served with a Chardonnay Buerre Blanc Sauce*

Cajun Seared Ahi

*Fresh Ahi Coated with Cajun Spice and Seared
Served with a Special Sesame Aioli Sauce*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Dinner Suggestions

Accompaniments

Choice of Three (3)

STARCH

Steamed White Rice

Short Grain Rice Slowly Cooked, Served with Soy Sauce

Jasmine Coconut Rice

Jasmine Rice Slowly Cooked in Coconut Milk

Maui Onion Shiitake Mushroom Risotto

Shiitake Mushrooms are Sautéed with Maui Onions and Slowly Cooked in a Chicken Stock with Long Grain Rice

Roasted Garlic Mashed Potatoes

Roasted Garlic Combined with Freshly Mashed Potatoes, Cream, Butter, and Spices Garnished with Chopped Parsley

Mashed Okinawan Sweet Potato

Seasoned with Olive Oil, Fresh Ground Ginger, and Garlic

Pad Thai Noodles

Rice Noodles Sautéed with Beef, Vegetables, and a Special Sauce, Garnished with Sprouts and Cilantro

VEGETABLES

Zucchini Baguettes

Sautéed in Butter, Special Seasonings, and Basil

Asparagus and Pimentos

Asparagus Spears Sautéed in Herbs, Garlic, Butter, and Broiled Pimentos Garnished with Toasted Almond Slivers

Stir Fried Vegetables

Carrots, Onions, Tri-Color Bell Peppers, Zucchini, and Japanese Eggplant Sautéed in a Special Sauce

Glazed Carrots

Carrots Sautéed in Butter, Braised in Chicken Stock, and Glazed with Honey

Sautéed Asparagus

Sautéed with Butter, Garlic, Salt, and Pepper

Marinated Vegetable Medley

Onions, Bell Peppers, Summer Squash, Zucchini and Chinese Peas Served in an Olive Oil and Chevre Marinade

Sautéed String Beans

Yellow and Green String Beans, Seasoned with a Blend of Herb and Spices

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Dinner Suggestions

Desserts

Choice of Two (2)

Assorted Mini Pastries

Chocolate Éclairs, Cream Puffs, and Fresh Fruit Tarts

Guava Chiffon Cake

Traditional Sponge Cake with a Guava Nectar Filling and Cream Cheese Frosting

Chocolate Almond Tart

Served with Assorted Coulis, Chocolate Sauce, Fresh Berries, and Whipped Cream

Kahala Bread Pudding

Served with a Vanilla, Custard Sauce

Chocolate Cake A L'Orange

Served with Grand Marnier, Strawberry Coulis, Macadamia Nuts, and Crème Fraiche

Pineapple Cheesecake

Served with Pineapple Flambé

Caramel Apple Tart

Served with a Chocolate Sauce

Macadamia Nut Brownies

Served with a Caramel Sauce and Topped with Macadamia Nuts

Key Lime Pie

Served with Fresh Lime and Whipped Cream

Hawaiian Trio

Lilikoi Bar, Guava Bar, and a Coconut Macaroon Served with Lilikoi Sorbet

Beverages

Kona Blend Coffee and Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Plated Dinner Suggestions

Menu I

Seared Ahi Salad

A Bed of Mesclun Greens, Carrot and Beet Curls, Tomato Wedges are Topped with Seared Ahi, Ginger Shoyu Dressing, Green Onions, and Toasted Sesame Seeds.

Chicken Chasseur

*Sautéed Chicken Breast, Onions, Garlic, and Paris Mushrooms
Served with Kahala's Special Demi Glaze*

Rice Pilaf

*Long Grain Rice Sautéed with Onions, Saffron, Garlic, Thyme, and Bay Leaves,
Simmered with a Chicken Stock*

Garden Vegetables

*An Array of Fresh Garden Vegetables
Sautéed in Butter, Fresh Garlic, and Herbs*

Pineapple and Banana Flambé

*Diced Fresh Pineapple and Bananas, Sautéed in
Butter, Brown Sugar, and Cinnamon,
Flambéed with Grand Marnier
Served with French Vanilla Ice Cream*

Island Coffee Service

Kona Blend Coffee and Decaffeinated Coffee

Menu II

Tomato Mozzarella Salad

*Slices of Mozzarella Cheese, Fresh Tomato
Wheels, and Fresh Basil Leaves
Marinated in a Caper and Basil Vinaigrette.*

Seared Ahi With Shiitake Mushroom

*Fresh Ahi Steaks Marinated in Olive Oil, Garlic,
Pepper and Rosemary, Grilled Medium Rare
Served with and a Sauce Composed of Shiitake
Mushrooms, Sautéed Tomato, Garlic, and Spices*

Jasmine Rice

Long Grain Rice Slowly Steamed

Fresh Asparagus Spears

*Asparagus Tips Sautéed with Garlic, Butter and
Seasonings*

Mango Cheesecake

*Traditional Cheesecake
Served with a Mango Flambé*

Island Coffee Service

Kona Blend Coffee and Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Plated Dinner Suggestions

Menu III

Pacific Caesar Salad

*Fresh Romaine Lettuce, Pacific Bay Shrimp,
Garlic Croutons, Parmesan Cheese
Served with a Creamy Caesar Dressing*

Prime Rib and Basil Pesto Prawns

*A Tender Choice of Beef Slowly Roasted with
Herbs and Spices Served with Au Jus and
Creamy Horseradish, Accompanied with Pacific
Prawns Lightly Sautéed in Olive Oil with Maui
Onions, Tomatoes, Served with a Creamy Basil
Pesto Sauce*

Maui Onion Mashed Potatoes

*Maui Onions are Sautéed with Steamed New Red
Potatoes and Mashed
Garnished with Chopped Parsley*

Sautéed Baby Carrots

Sautéed with a Blend of Herbs and Seasonings

Apple Banana Lumpia Ala Mode

*Locally Grown Apple Bananas, Wrapped In Pastry
Dough, Caramelized with Butter, Sugar, and
Cinnamon, Served with Vanilla Ice Cream*

Island Coffee Service

Kona Blend Coffee, and Decaffeinated Coffee

Menu IV

Poached Salmon Salad

*Fresh Alaskan Salmon Seasoned and Poached.
Displayed on a Bed of Romaine Lettuce, Topped
with Avocado Slices, and Tomato Wheels.
Served with a Warm Vanilla Vinaigrette
Garnished with Enoki Mushrooms*

Filet

*10 oz Marinated with herbs and spices then
broiled Served with a Classic Bordelaise Sauce*

Oven Roasted Potatoes

*Bite Size Potatoes are Seasoned with Salt and
Pepper, and Lightly Sautéed, then Placed in the
Oven Till Tender,
Garnished with Chopped Parsley*

Grilled Squash

*Wheels of Squash Seasoned with Salt and
Pepper, Grilled and Served with a Creamy French
Dressing, Topped with Feta Cheese Crumbles*

Tropical Fruit Tart

Served with a Fresh Berry Coulis

Island Coffee Service

Kona Blend Coffee, and Decaffeinated Coffee

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Ala Carte Dessert Options

Tarts

Chocolate Crème, Banana Crème, Coconut Crème, Macadamia Nut Cream, Pecan, Key Lime, and Seasonal Fresh Fruit

Pies

Chocolate Crème, Banana Cream, Key Lime, Pecan, Dutch Apple, Cherry Crumble

Mini Pastries

Tiramisu, Chocolate Mousse, Lilikoi Mousse, Chocolate Opera, Raspberry Opera, Brownies, Crème Puffs, Eclairs, Almond Florentine, Cheesecake, Fruit Tarts

Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar

Ice Cream and Sorbet

Vanilla, Chocolate, Coffee, Green Tea, Guava, Mango, Lilikoi, and Lychee

Decorated Sheet Cakes

Available In Full Sheet, Half Sheet, Quarter Sheet

Flavors:

White, Chocolate, Carrot, Pound Cake

Fillings:

Chocolate Mousse, Vanilla Bavarian, Mocha, Passion, Coconut, Lemon, Butter Cream, White Chocolate, and Strawberry

Additional Dessert Options

Stations

Fruit and Berry Flambé

A Seasonal Selection of Island Fruits and Berries Sauteed to Order with Brown Sugar, Butter, and Brandy. Served with French Vanilla Ice Cream

Crepes

*Made to Order Crepes, Served with assorted fillings for your guests to select from
Fillings Include: Chocolate, Kahlua, Macadamia Nuts, Strawberries, Passion Fruit and Other Seasonal Fruits. Garnished with Whipped Cream and Powdered Sugar*

Shaved Ice

Shaved Ice Cones Prepared for Your Guests with a choice of Flavors; Hawaiian Punch, Orange, Strawberry, Honey Dew Melon, Banana, and Vanilla

Ice Cream Sundae

French Vanilla Ice Cream Scooped in Front of Your Guests with Their Choice of Toppings; Fresh Berries, Macadamia Nuts, Mini Cookies, Sprinkles, Chocolate Syrup, and Whipped Cream

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Hawaiian Menu I

Hawaiian Salad

*A Medley of Manoa Lettuce, Maui Onions, Kula Bay Tomatoes, and Watercress.
Served with Kahala's Pink Ginger Vinaigrette*

Assorted Poke

Tako Poke, Limu Style Ahi Poke, and Spicy Ahi or Shoyu Ahi

Steamed White Rice

Pineapple & Hawaiian Sweet Potato

Poi

Upon Availability

Kalua Pig

Smoked and Shredded Pork Seasoned with Hawaiian Rock Salt

Chicken Long Rice

Chicken Breast and Long Rice Noodles in a Savory Broth

Lau Lau

A Medley of Chicken, Butterfish, or pork, Wrapped in Taro Leaves and Ti Leaf

OR

Squid Luau

Taro Leaves, Squid, and Coconut Milk are Combined to Make a Traditional Hawaiian Stew

Lomilomi Salmon

A Medley of Chopped Salmon, White Onions, Tomato, and Green Onions, Served Chilled

Haupia

Hawaiian Pudding consisting of Coconut Milk and Sugar

Guava Cake

A Light Sponge Cake, Topped with a Guava Frosting

~ Additional Available Items ~

Pipikaula ~ Hawaiian Summer Rolls ~ Dried Aku ~ Raw Crab ~ Opihi ~ Kulolo

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Chinese Menu

Chinese Chicken Salad

*Lettuce, Topped with Shredded Chicken, Crispy Won Ton Strips, and Green Onions
Served with a Sesame Seed Dressing*

Assorted Dim Sum

Gon Lo Mein Noodles

*Chinese Noodles Prepared with a Medley of Vegetables, Sesame Oil, Soy Sauce, Oyster Sauce, and
Char Siu, Garnished with Green Onions*

Fried Rice

Short Grain Rice Sauteed with Soy Sauce, Oyster Sauce, Char Siu, Egg, and Green Onions

Beef Broccoli

Tender Strips of Beef Braised in Oyster Sauce and Fresh Broccoli

Lemon Chicken

Crispy Chicken Strips Seasoned and Deep Fried, Served with a Tangy Lemon Sauce

Shrimp with Black Bean Sauce

*Jumbo Prawns Sauteed with Onions, Bell Peppers, Bamboo Shoots, Carrots, Sesame Oil, Garlic,
and Chili. Served with a Black Bean Sauce*

Sweet and Sour Pork

*Pork Ribs are Seasoned and Marinated with Brown Sugar, Vinegar, Onions, Peppers, and Pineapples
Served with a Sweet and Sour Sauce*

Chinese Fortune Cookies

Almond Float

*Traditional Chinese Dessert Composed of Almond Tofu, Lychee and Assorted Berries.
Served with A Sweet Almond Sauce*

~ Additional Available Items ~

*Crispy Gau Gee ~ Fresh Baked Manapua ~ Cold Ginger Chicken ~ Chinese Chicken Wings ~
Roast Duck ~ Almond Cookies ~ Kau Yuk*

**The above mentioned menus are suggestions, Kahala Caterers specializes in
creating unique, one-of-a-kind menus. Please feel free to contact your Catering
Coordinator to customize a menu created just for your special function.**

KAHALA CATERERS

The Art of Catering

Japanese Menu

Assorted Sushi

*An Assortment Including; Maki, Inari, Kappa, Shinko and Mini California Rolls
Served with Ginger, Wasabi, and Shoyu*

Japanese Potato Salad

A Combination of Potato, Carrots, Japanese Cucumber, Sweet Peas, and Mayonnaise

Miso Soup

Served with Seaweed and Tofu

Yakisoba

Pork, Egg, and Assorted Vegetables Wok Fried with A Special Sauce

Steamed White Rice

Short Grain Rice Slowly Cooked, Garnished with Furikake, Served with Soy Sauce

Misoyaki Butterfish

Fresh Pacific Fish Seasoned with Hawaiian Rock Salt and Baked with a Misoyaki Sauce

Shrimp and Vegetable Tempura

Served with a Warm Tempura Sauce

Teriyaki Beef

Thin Strips of Beef Marinated in Kahala's Special Teriyaki Sauce and Grilled

Mochiko Chicken

Chicken Thighs Marinated in a Mochiko Batter, Deep Fried and Finished with a Sweet Teriyaki Sauce

Assorted Mochi

Black Bean, White Bean, and Chi Chi Dango

~ Additional Available Items ~

*Soba ~ Udon ~ Sukiyaki Station ~ Gyoza ~ Deep Fried Tofu ~ Soybeans ~ Natto
~ Sashimi ~ Tonkatsu ~ Shabu Shabu ~ Nishime*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Mexican Menu

Mexican Won Tons

*Jalapeno Cheese, Lime, Cilantro, and Shrimp Wrapped in a Won Ton and Deep Fried.
Served with Papaya, Avocado Salsa*

Mexican 7 Layer Dip

*Refried Beans, Salsa, Onions, Diced Tomatoes, Sour Cream, Black Olives, and Green Onions
Served with Corn Tortilla Chips*

Mexican Rice and Beans

Chicken Enchiladas

Shredded Chicken Wrapped in a Flour Tortilla, Served with A Special Sauce, and Melted Cheese

Beef Fajitas

Tender Strips of Marinated Beef, Sauteed with Olive Oil, Garlic, Salt, Pepper, Fresh Herbs, Chili Peppers, Onions and Bell Peppers. Served with a Selection of Condiments Including: Guacamole, Sour Cream and Salsa

Prawn Porta Vallarta

Pacific Jumbo Prawns Sautéed in Butter with Diced Onions, Garlic, Basil, Bell Peppers and Tomatoes Flambéed with Tequila and Served with an Avocado Papaya Relish and Fresh Baguettes

Chorizos

Sopapilla

A crisp, puffy, deep fried pastry, coated with cinnamon and sugar, Served with honey

~ Additional Available Items ~

Quesadilla Bar ~ Taco Bar ~ Taquitos ~ Nacho Bar ~ Fresh Fruit Salsa ~

Black Beans ~ Jerk Chicken ~ Flan

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Italian Menu

Grilled Vegetable Pasta Salad

A Medley of Grilled Vegetables Combined with Penne Pasta, Tossed with a Balsamic Vinegar Dressing

Caesar Salad

*Romaine Lettuce Tossed with Caesar Dressing,
Finished with Shredded Parmesan Cheese and Croutons*

Garlic Bread

French Bread Grilled with Garlic and Herbs

Italian Sausage Marinara

*Spicy Italian Sausage Sauteed with Garlic, Onions, Basil, and Bell Peppers.
Finished with a Light Marinara Sauce*

Prawns Gamberetti

*Pacific Prawns Sauteed With Fresh Spinach, Garlic and Butter
Served with a Lemon Buerre Blanc Sauce and Topped with Fresh Herbs*

Chicken Piccata

*Seasoned Chicken Topped with Prosciutto and Provolone Cheese,
Served with a Lemon, Butter, and Caper Sauce*

Pasta Bar

*Chef to Prepare to Order Penne Pasta Served with
Guests Choice of:
Garlic, Diced Tomato, Olives, Mushrooms, Sun Dried Tomato, Bell Peppers,
Choice of Three (3) Sauces:
Alfredo Sauce, Pesto Sauce, Clam, Meat Sauce, or Mariana Sauce*

Cheesecake Ala Mode

Traditional Cheesecake Served with Spumoni Ice Cream

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Additions

Carving Stations

Tenderloin of Beef

*Seasoned with Hawaiian Rock Salt and Pepper, Slow Roasted
Served with a Roasted Maui Onion and Red Pepper Demi Glaze*

Leg of Lamb

*Seasoned with Herbs and Spices, Roasted Until Tender
Served with a Garlic Rosemary Demi Glaze*

Prime Rib

*Seasoned with Hawaiian Rock Salt, Pepper, Garlic, Thyme and Rosemary, Roasted Until Tender
Served with Horseradish, Au Jus, and Sweet Rolls*

Suckling Pig

*Seasoned and Roasted Hawaiian Style with Crispy Skin
Served with Plum Sauce, Hoisin Sauce, and Manapua Buns*

Honey Glazed Ham

Served with Honey Mustard, Mayonnaise and Cocktail Rolls

Baron of Beef

*Seasoned and Slow Roasted with a Blend of Fresh Herbs, Rock Salt and Crushed
Peppercorns. Served with Cocktail Rolls, Mayonnaise, Mustard, and Creamy Horseradish*

Turkey

*Smoked Turkey Seasoned with Fresh Garden Herbs, Garlic, Salt, Pepper, and Cajun Spices.
Served with Cranberry, Balsamic Relish, and Potato Rolls*

Beef Wellington

*Tenderloin Beef Topped with a Garlic and Portabello Mushroom Duxelle, Spinach Leaves, and
Swiss Cheese, Wrapped in Puff Pastry and Baked.
Served with Port Wine Demi Glaze, Garnished with Chopped Parsley*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.



Buffet Additions

Action Stations

Deluxe Sushi Bar

Sushi Chef will Prepare Japanese Style Nigiri and Mini Hand Roll Sushi to Order
Includes: NIGIRI - Ebi (Shrimp), Maguro (Ahi), Tako (Octopus), Tamago (Egg), Sake (Salmon), Unagi (Eel), Uni (Sea Urchin), Hamachi (Yellow Tail), Ikura (Salmon Eggs), Tobiko (Flying Fish Eggs), and Ama Ebi (Raw Shrimp)
MINI ROLLS - California, Spicy Tuna, Shinko, and Kappa
Served with Wasabi and Shoyu

Sushi Hand Roll Bar

California, Spicy Tuna, and Chef's Choice of Special Roll Prepared to Order
Served with Wasabi and Shoyu

Blackened Ahi Station

Fresh Pacific Blue Ahi Prepared to Order with Peppercorn, Herbs, and Cajun Spices
Served with a Guava Ginger Sauce Along with Wasabi and Shoyu

Shrimp, Vegetable, and MahiMahi Tempura

Cooked to Order, Large Prawns and Assorted Garden Vegetables
Served with Tempura Dipping Sauce

Soba Bar

Japanese Buckwheat Noodles Prepared to Order
Served Cold with a Sweet Oriental Consomme, Nori Flakes, Green Onions, and Wasabi

Flambé of Pepper Beef

Strips of Top Sirloin Cooked to Order with Olive Oil, Garlic, Mushrooms, Onions, Bell Peppers, Cilantro, Salt, Pepper, Beef Stock, Heavy Cream and topped with Brandy.
Served with Cocktail Rolls

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Buffet Additions

Action Stations

Taco Bar

*Ground Beef Sautéed with Mexican Spices
Served with Soft Tortillas, Refried Beans, Shredded Lettuce, Diced Tomatoes, Diced Onions,
Guacamole, Salsa, and Sour Cream*

Quesadilla Bar

*Traditional Mexican Quesadillas are Prepared to Order, Includes: Flour Tortillas, Cheddar and
Monterrey Cheese, Onions, Bell Peppers, Jalapenos, Black Olives, Sour Cream, and Guacamole*

Pasta Bar

*Chef to Prepare to Order Penne Pasta Served with
Guests Choice of:
Garlic, Diced Tomato, Olives, Mushrooms, Sun Dried Tomato, Bell Peppers, Alfredo Sauce, Pesto
Sauce, or Mariana Sauce*

Boboli Pizza Station

- ~ Italian Boboli Bread Grilled to Order with an Assortment of Toppings Including;*
 - ~ Smoked Salmon with Capers and Brie*
 - ~ Prosciutto with Bell Peppers and Mozzarella Cheese*
 - ~ Sautéed Onions and Tomatoes, Cilantro and Mozzarella Cheese*
 - ~ Basil Pesto with Sun-dried Tomatoes, Pine Nuts, and Mushrooms*
 - ~ Prawns with Chili Paste, Basil, and Bell Peppers*
 - Served with Parmesan Cheese and Chili Pepper Flakes*
- ***Oven Rental Required*****

Fry Stations

*On-site Chef to prepare a selection of items such as; Won Tons, Coconut Crusted Shrimp,
Crispy Gau Gee, Guava Chicken Wings. Banana Lumpia, Pork Lumpia and Chicken Lumpia*

Grill Stations

*On-site Chef to prepare a selection of items such as; Steak, Chicken, Fish, Prawns, Oysters,
Asparagus, Eggplant, Zucchini, and Squash,*

The above mentioned menus are suggestions, Kahala Caterers specializes in

KAHALA CATERERS

The Art of Catering

Cold Reception Selections

Assorted Sashimi

Ahi, Kompachi and Salmon Served with Wasabi and Shoyu

Assorted Poke

*Fresh Ahi prepared with Limu, Shoyu or a Spicy Sauce
Fresh Tako Poke*

Assorted Sushi Platter

*Assortment to Include Maki, Inari, Kappa, and Shinko
Served with Ginger, Shoyu, and Wasabi*

Asparagus with Prosciutto

*Fresh Asparagus Blanched then Wrapped in Prosciutto and Served with Sun-dried Tomato Vinaigrette,
Garnished with Diced Hard Boiled Eggs*

Hawaiian Summer Rolls

Vegetarian

*A Medley of Julienned Vegetables Wrapped in Rice Paper, Seasoned with Fresh Mint,
Served with Pineapple Salsa*

Chili Mint Summer Rolls

Vegetarian

*A Medley of Julienned Vegetables Wrapped in Rice Paper, Seasoned with Fresh Mint,
Served with a Curry Peanut Sauce*

Stuffed Cherry Tomato

With Lomi Lomi Salmon or Mozzarella Cheese

Whole Poached Salmon

*Poached in a Bath of Special Herbs and Seasonings, Served with Minced Onions, Capers,
Cream Cheese, Crackers and Assorted Breads*

Csjun Seared Ahi on Cucumber Rounds

*Fresh Ahi Coated in Cajun Spices, Pan Seared and Served on a Cucumber Round with a Sesame,
Wasabi Aioli Sauce, Garnished with a small green onion piece*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Cold Reception Selections

Ceviche

*Fresh Pacific Fish Cut into Bite Size Pieces and Marinated in Lemon Juice, Olive Oil, Diced Tomatoes, Onions, Jalapenos, Green Olives, Wine, Vinegar, Fresh Cilantro, Oregano, Salt, and Pepper.
Served with Saltine Crackers*

Assorted Mini Quiches

Bacon, Spinach, Tomato and Mushrooms in Different Combinations, Served with an Herbal Tomato Sauce

Jumbo Shrimp

Served Chilled with Lemon and a Spicy Cocktail Sauce

Assorted Fresh Fruit Platter

An Assortment of Fresh Fruits Served with a Cinnamon, Yogurt Dip

Vegetable Crudit 

An Assortment of Seasonal Vegetables Served with a Spinach Cream Dip

Assorted Domestic and Imported Cheese Platter

A Selection of International Cheeses, Served with an Assortment of Crackers and Lavosh

New York Deli Platter

Assortment of Deli Cold Cuts Including: Turkey Breast, Honey Ham, Italian Salami, and American Pastrami, Served with Honey Dijon

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Hot Reception Selections

Crab Stuffed Mushrooms

*Fresh Mushroom Caps Stuffed with a Sauteed Crab filling, Topped with Swiss Cheese and Baked
Served with a Tobiko Buerre Blanc Sauce, Garnished with Chopped Parsley*

Dim Sum

*Lobster, Pork, Shrimp, or Maui Onion Mushroom
Served with Shoyu and Hot Mustard*

Warm Artichoke Dip

*Artichoke Hearts Mixed with Mayonnaise, Dijon Mustard, Horseradish, Onions and Parmesan Cheese.
Served with Garlic French Crostinis*

Bangkok Stuffed Wings

*Chicken Wings Filled with a Blend of Chicken, Mushrooms, Carrots, Long Rice, Onions, Water
Chestnuts and Spices, Deep Fried and Served with a Peanut Satay Sauce*

Guava Lilikoi Buffalo Wings

Seasoned and Deep Fried in a Spicy Mixture and Served with a Guava Lilikoi Sauce

Chicken Yakitori

Seasoned Chunks of Chicken, Threaded onto bamboo Skewers, Grilled and Served with Yakitori Sauce

Keawe Pineapple Beef Skewers

*Chunks of Beef Threaded onto Bamboo Skewers, Marinated with Sesame Oil, Parsley, Basil, Shallots,
Garlic, Lime Juice, Salt, and Pepper. Grilled and Served with Fresh Pineapple Salsa*

Alaskan King Crab Legs

*Fresh Alaskan King Crab Legs Steamed with Sake, Ginger, Garlic and Chili Pepper Broth. Served with
a Lemon, Butter Sauce*

Kalua Pork or Turkey Manapua

*Smoked Pork or Turkey Served in Steamed Manapua Buns with Plum Sauce and Hoisin Sauce.
Garnished with Chopped Scallions*

Kalbi

*Short Ribs Marinated in a Spicy Chili, Garlic, Shoyu Sauce,
Grilled and Garnished with Sesame Seeds and Chopped Green Onion*

Meat Balls

*A Medley of Ground Beef, Seasoned Bread Crumbs, Soy Sauce, Eggs, Parmesan & Romano Cheese,
Parsley, Salt and Pepper, Pan Fried and Served with a Chunky Sweet and Sour Sauce*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.



Snack Suggestions

Dry Snacks

Roasted Macadamia Nuts

Roasted Peanuts

Trail Mix

Maui Style Potato Chips

Popcorn

Oven Fresh Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut, and Sugar

Energy Bars

Assorted Power Bars, Cliff Bars, and Luna Bars

Chocolate Dipped Treats

Fresh Strawberries and Bananas

Dried Papaya, Mango, and Pineapple

Frozen Novelties

Assorted Ice Cream Novelties

Tropical Juice Bars

Gourmet Ice Cream Bars

Fresh Whole Fruit

Seasonal Sliced Domestic and Exotic Fresh Fruit

Fresh Vegetable Crudité with Ranch Dip

Domestic and Imported Cheeses with Crackers

Assorted Finger (Tea) Sandwiches

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a-kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.



Meeting Break Suggestions

The Happy Hawaiian

Assorted Shortbread Cookies
Boiled Peanuts
Soybeans
Chocolate Dipped Frozen Bananas

Asian Marketplace

Plantation Iced Tea and Bottled Water
Assorted Mini Manapua
Selection of Assorted Dim Sum
Sushi Bites
Assorted Mochi

Old Time Candy Store

Assorted Soda
Red Vine Whips, Assorted Chocolate Bars, Gummy Bears, Fresh Popped Popcorn, Potato Chips

Afternoon Tea

Hot Coffee and Tea
Scones accompanied with Strawberries and Whipped Cream
Assorted Tea Sandwiches
Fresh Baked Cookies and Brownies

The Health Nut

Sparkling Water and Assorted Fresh Fruit Juices
Assorted Muffins
Trail Mix
Fresh Seasonal Fruit and Vegetable Crudité Bar
Assorted Yogurt

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Beverages

Kona Blend Coffee

Regular and Decaffeinated

International Tea Selection

European, Asian, American and Herbal

Iced Tea

Classic, Tropical, or Herbal

Fruit Juice

Orange, Guava, Passion Orange, Pineapple, Grapefruit, Apple, and Cranberry

Soft Drinks

Canned Soda, Juice, Iced Teas, and Bottled Water

Specialty Beverages

Sparkling Water, Energy/Vitamin Drink, Bottled Coffee, and Tea

Milk

Whole, Skim, 1%, Soy, 2%, and Chocolate

Beer

All Varieties

Wine

All Varieties

Hard Liquor

All Varieties

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.

KAHALA CATERERS

The Art of Catering

Funeral Service Menus

~Classic American~

\$15.00 Per Person

**Fresh Fruits and Berry Platter
Vegetable Crudit  with Ranch Dip
Warm Artichoke Dip with Tortilla Chips
Assorted Cocktail Sandwiches**

~Asian Inspired~

\$23.00 Per Person

**Sushi Platter
Chili Mint Summer Rolls
Bangkok Stuffed Wings
Kalua Pork Manapua
Assorted Mochi**

~European Sampler 1~

\$20.00 Per Person

**Vegetable Crudit  with Ranch Dip
Assorted Mini Quiche
Beef & Mushroom Brochette
Chef's Selection of Assorted Desserts**

~European Sampler 2~

\$25.00 Per Person

**Cheese & Crackers
Fresh Fruits and Berry Platter
Grilled Veggie & Pasta Salad
Assorted Deli Sandwich Platter
Assorted Cookies**

~Local Sampler~

\$30.00 Per Person

**Assorted Sushi
Fried Noodles
Guava Lilikoi Buffalo Wings
Pineapple Meatballs
Chef's Selection of Assorted Desserts**

~Prices do not include Hawaii Sales Tax of 4.712%
~Menu prices include premium plastic goods, set up, and delivery
~Full service catering and off site funeral catering is also available

**Kahala Caterers
3458 Waiialae Avenue
Honolulu, HI 96817
(808) 735-7775**