

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*

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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,*

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