

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*

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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

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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

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