

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.

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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

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