

# 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.**