

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.