

KAHALA CATERERS

The Art of Catering

Hawaiian Menu I

Hawaiian Salad

*A Medley of Manoa Lettuce, Maui Onions, Kula Bay Tomatoes, and Watercress.
Served with Kahala's Pink Ginger Vinaigrette*

Assorted Poke

Tako Poke, Limu Style Ahi Poke, and Spicy Ahi or Shoyu Ahi

Steamed White Rice

Pineapple & Hawaiian Sweet Potato

Poi

Upon Availability

Kalua Pig

Smoked and Shredded Pork Seasoned with Hawaiian Rock Salt

Chicken Long Rice

Chicken Breast and Long Rice Noodles in a Savory Broth

Lau Lau

A Medley of Chicken, Butterfish, or pork, Wrapped in Taro Leaves and Ti Leaf

OR

Squid Luau

Taro Leaves, Squid, and Coconut Milk are Combined to Make a Traditional Hawaiian Stew

Lomilomi Salmon

A Medley of Chopped Salmon, White Onions, Tomato, and Green Onions, Served Chilled

Haupia

Hawaiian Pudding consisting of Coconut Milk and Sugar

Guava Cake

A Light Sponge Cake, Topped with a Guava Frosting

~ Additional Available Items ~

Pipikaula ~ Hawaiian Summer Rolls ~ Dried Aku ~ Raw Crab ~ Opihi ~ Kulolo

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.