

KAHALA CATERERS

The Art of Catering

Hot Reception Selections

Crab Stuffed Mushrooms

*Fresh Mushroom Caps Stuffed with a Sauteed Crab filling, Topped with Swiss Cheese and Baked
Served with a Tobiko Buerre Blanc Sauce, Garnished with Chopped Parsley*

Dim Sum

*Lobster, Pork, Shrimp, or Maui Onion Mushroom
Served with Shoyu and Hot Mustard*

Warm Artichoke Dip

*Artichoke Hearts Mixed with Mayonnaise, Dijon Mustard, Horseradish, Onions and Parmesan Cheese.
Served with Garlic French Crostinis*

Bangkok Stuffed Wings

*Chicken Wings Filled with a Blend of Chicken, Mushrooms, Carrots, Long Rice, Onions, Water
Chestnuts and Spices, Deep Fried and Served with a Peanut Satay Sauce*

Guava Lilikoi Buffalo Wings

Seasoned and Deep Fried in a Spicy Mixture and Served with a Guava Lilikoi Sauce

Chicken Yakitori

Seasoned Chunks of Chicken, Threaded onto bamboo Skewers, Grilled and Served with Yakitori Sauce

Keawe Pineapple Beef Skewers

*Chunks of Beef Threaded onto Bamboo Skewers, Marinated with Sesame Oil, Parsley, Basil, Shallots,
Garlic, Lime Juice, Salt, and Pepper. Grilled and Served with Fresh Pineapple Salsa*

Alaskan King Crab Legs

*Fresh Alaskan King Crab Legs Steamed with Sake, Ginger, Garlic and Chili Pepper Broth. Served with
a Lemon, Butter Sauce*

Kalua Pork or Turkey Manapua

*Smoked Pork or Turkey Served in Steamed Manapua Buns with Plum Sauce and Hoisin Sauce.
Garnished with Chopped Scallions*

Kalbi

*Short Ribs Marinated in a Spicy Chili, Garlic, Shoyu Sauce,
Grilled and Garnished with Sesame Seeds and Chopped Green Onion*

Meat Balls

*A Medley of Ground Beef, Seasoned Bread Crumbs, Soy Sauce, Eggs, Parmesan & Romano Cheese,
Parsley, Salt and Pepper, Pan Fried and Served with a Chunky Sweet and Sour Sauce*

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.