

# KAHALA CATERERS

**The Art of Catering**

## Plated Dinner Suggestions

### Menu I

#### **Seared Ahi Salad**

*A Bed of Mesclun Greens, Carrot and Beet Curls, Tomato Wedges are Topped with Seared Ahi, Ginger Shoyu Dressing, Green Onions, and Toasted Sesame Seeds.*

#### **Chicken Chasseur**

*Sautéed Chicken Breast, Onions, Garlic, and Paris Mushrooms  
Served with Kahala's Special Demi Glaze*

#### **Rice Pilaf**

*Long Grain Rice Sautéed with Onions, Saffron, Garlic, Thyme, and Bay Leaves,  
Simmered with a Chicken Stock*

#### **Garden Vegetables**

*An Array of Fresh Garden Vegetables  
Sautéed in Butter, Fresh Garlic, and Herbs*

#### **Pineapple and Banana Flambé**

*Diced Fresh Pineapple and Bananas, Sautéed in  
Butter, Brown Sugar, and Cinnamon,  
Flambéed with Grand Marnier  
Served with French Vanilla Ice Cream*

#### **Island Coffee Service**

*Kona Blend Coffee and Decaffeinated Coffee*

### Menu II

#### **Tomato Mozzarella Salad**

*Slices of Mozzarella Cheese, Fresh Tomato  
Wheels, and Fresh Basil Leaves  
Marinated in a Caper and Basil Vinaigrette.*

#### **Seared Ahi With Shiitake Mushroom**

*Fresh Ahi Steaks Marinated in Olive Oil, Garlic,  
Pepper and Rosemary, Grilled Medium Rare  
Served with and a Sauce Composed of Shiitake  
Mushrooms, Sautéed Tomato, Garlic, and Spices*

#### **Jasmine Rice**

*Long Grain Rice Slowly Steamed*

#### **Fresh Asparagus Spears**

*Asparagus Tips Sautéed with Garlic, Butter and  
Seasonings*

#### **Mango Cheesecake**

*Traditional Cheesecake  
Served with a Mango Flambé*

#### **Island Coffee Service**

*Kona Blend Coffee and Decaffeinated Coffee*

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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### Menu III

#### **Pacific Caesar Salad**

*Fresh Romaine Lettuce, Pacific Bay Shrimp,  
Garlic Croutons, Parmesan Cheese  
Served with a Creamy Caesar Dressing*

#### **Prime Rib and Basil Pesto Prawns**

*A Tender Choice of Beef Slowly Roasted with  
Herbs and Spices Served with Au Jus and  
Creamy Horseradish, Accompanied with Pacific  
Prawns Lightly Sautéed in Olive Oil with Maui  
Onions, Tomatoes, Served with a Creamy Basil  
Pesto Sauce*

#### **Maui Onion Mashed Potatoes**

*Maui Onions are Sautéed with Steamed New Red  
Potatoes and Mashed  
Garnished with Chopped Parsley*

#### **Sautéed Baby Carrots**

*Sautéed with a Blend of Herbs and Seasonings*

#### **Apple Banana Lumpia Ala Mode**

*Locally Grown Apple Bananas, Wrapped In Pastry  
Dough, Caramelized with Butter, Sugar, and  
Cinnamon, Served with Vanilla Ice Cream*

#### **Island Coffee Service**

*Kona Blend Coffee, and Decaffeinated Coffee*

### Menu IV

#### **Poached Salmon Salad**

*Fresh Alaskan Salmon Seasoned and Poached.  
Displayed on a Bed of Romaine Lettuce, Topped  
with Avocado Slices, and Tomato Wheels.  
Served with a Warm Vanilla Vinaigrette  
Garnished with Enoki Mushrooms*

#### **Filet**

*10 oz Marinated with herbs and spices then  
broiled Served with a Classic Bordelaise Sauce*

#### **Oven Roasted Potatoes**

*Bite Size Potatoes are Seasoned with Salt and  
Pepper, and Lightly Sautéed, then Placed in the  
Oven Till Tender,  
Garnished with Chopped Parsley*

#### **Grilled Squash**

*Wheels of Squash Seasoned with Salt and  
Pepper, Grilled and Served with a Creamy French  
Dressing, Topped with Feta Cheese Crumbles*

#### **Tropical Fruit Tart**

*Served with a Fresh Berry Coulis*

#### **Island Coffee Service**

*Kona Blend Coffee, and Decaffeinated Coffee*

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