

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.

KAHALA CATERERS

The Art of Catering

Plated Dinner Suggestions

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

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.