

KAHALA CATERERS

The Art of Catering

Plated Lunch Options

Starters

Choice of One (1) of the following:

Pacific Caesar Salad

Served with Bay Shrimp, Shredded Parmesan, Garlic Croutons, and Caesar Dressing

Island Tomato Salad

Served with Seasonal Mesclun Greens and Kahala's Special Vinaigrette

Green Papaya Salad

Warm Spinach Salad

Hawaiian Seafood Chowder

Entrée

Choice of One (1) of the following

Macadamia Mahi Mahi

Filets of Mahi Mahi Sautéed and Served with a Chardonnay Buerre Blanc Sauce and Topped with Toasted Macadamia Nuts, Garnished with a Lemon Wheel and an Orchid

Huli Huli Chicken

Marinated in a Smoky Teriyaki Sauce, Garnished with Green Onions, Roasted Sesame Seeds, and an Orchid

Pepper Steak

8oz New York Steak Seasoned with Garlic, Peppercorns and Hawaiian Rock Salt Topped with Sautéed Mushrooms, Garnished with an Orchid

Grilled Pork Chop

Seasoned with Hawaiian Rock Salt, Pepper, Garlic and Fresh Herbs, Served with a Mango Chutney Demi Glaze, Garnished with an Orchid

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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Accompaniments

Choice of Three (3) of the following

Steamed White Rice

Short Grain Rice Slowly Cooked

Jasmine Coconut Rice

Jasmine Rice Slowly Cooked in Coconut Milk

Roasted Garlic Mashed Potatoes

Roasted Garlic is Combined with Freshly Mashed Potatoes, Cream, Butter, and Spices

Mashed Okinawan Sweet Potato

Seasoned with Olive Oil, Fresh Ground Ginger, and Garlic

Pad Thai Noodles

*Rice Noodles Sautéed with Beef, Vegetables, a Special Sauce,
Garnished with Sprouts and Cilantro*

Glazed Carrots

Carrots Sautéed in Butter, Braised in Chicken Stock and Glazed with Honey

Sautéed Asparagus

Sautéed with Butter, Garlic, Salt and Pepper

Marinated Vegetable Medley

*Onions, Bell Peppers, Summer Squash, Zucchini, and Chinese Peas
Served in an Olive Oil and Chevre Marinade*

Sautéed String Beans

Yellow and Green String Beans, Seasoned with a Blend of Herb and Spices

Sautéed Zucchini

Zucchini Sautéed in Salt, Pepper and Butter

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Dessert

Choice of One (1) of the following

Kahala Bread Pudding

Served with a Vanilla, Custard Sauce

Chocolate Cake A L'Orange

Served with Grand Marnier, Strawberry Coulis, Macadamia Nuts, and Crème Fraiche

Mango Cheesecake

Served with Mango Flambé

Caramel Apple Tart

Served with a Chocolate Sauce

Macadamia Nut Brownies

Served with a Caramel Sauce and Topped with Macadamia Nuts

Key Lime Pie

Served with Fresh Lime and Whipped Cream

Hawaiian Trio

Lilikoi Bar, Guava Bar, and a Coconut Macaroon Served with Lilikoi Sorbet

Apple Banana Lumpia

Sweet Apple Banana Fried in a Pastry Wrapper and Served with Vanilla Ice Cream

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