

# 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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## Plated Lunch Options

### 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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