

# 2015



## Catering Menus

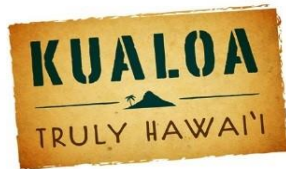
Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food. All buffet services are for 90 minutes. Specialty menus and customization is available. All menus are priced out based on 50 Guest minimum. Pricing is subject to change based on parties with less than 50 Guests. Please call Kualoa Ranch Catering 808.748.3215 for more information and customized menu options

## Kualoa's Culinary Artistry

Catering Department Contact:

[mpasion@kualoa.com](mailto:mpasion@kualoa.com) (808)748-3215

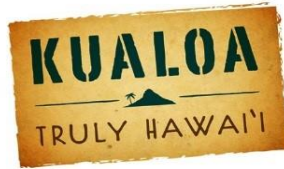
[csilva@kualoa.com](mailto:csilva@kualoa.com) (808)748-3235



## Catering Dinner Menu 2015

Ranch Signature	\$19.95
Hokulea	\$18.95
Hui Ohana	\$44.95
Paniolo	\$24.50
Sunset	\$48.75
Hakipu`u	\$38.85
Ka`a`awa	\$45.85
Kualoa	\$52.85





# Ranch Signature

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Kualoa Field Green Salad

with vine ripe tomatoes, chilled cucumber, shaved red cabbage and matchstick carrots served with assorted dressing

### Fresh Pineapple Wedges

### Korean Style Kim Chee

### BBQ Pork Ribs

### Buttered Corn

### Mango-Pineapple Teriyaki Chicken

### Homemade Chili

beef with paniolo chili seasonings

### Steamed Rice

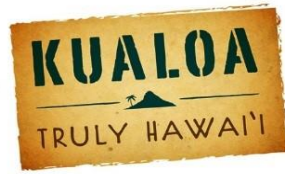
**Adult \$19.95 / Child \$11.98** *(ages 3yrs - 12yrs)*

per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

menu pricing is subject to change if guest count is below 50pax



# Hokulea

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Kualoa Field Green Salad

ripe vine tomatoes, chilled cucumber, shaved red cabbage and matchstick carrots served with thousand island dressing

### Grilled Boneless Kalbi

korean style 24 hour marinated beef short ribs

### Mango-Pineapple Teriyaki Chicken

hibachi style chicken with sweet soy glaze and toasted sesame seeds

### Buttered Corn

### Steamed White Rice

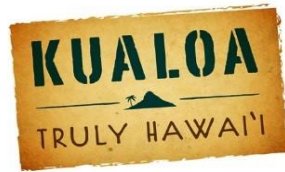
**Adult \$18.95 / Child \$11.48** *(ages 3yrs - 12yrs)*

per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

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# Hui Ohana

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Kualoa Field Green Salad

with vine ripe tomatoes, chilled cucumber, shaved red cabbage and matchstick carrots served with assorted dressing

### Lomilomi Salmon

vine ripe tomatoes, sweet maui onions and scallions mixed with hawaiian sea salt

### Hawaiian Ahi Poke

ocean fresh cubed ahi immersed in hawaiian shoyu and spices served with maui onion

### Chicken Long Rice

ginger-scallion broth with bean thread noodles and poached chicken

### Kalua pork

imu style luau pork seasoned with crack black pepper

### Pulehu Short Ribs

seasoned with hawaiian sea salt and kiawe grilled

### Roasted Sweet Potatoes

### Steamed White Rice

### Fresh Pineapple

### Poi

### Taro Rolls

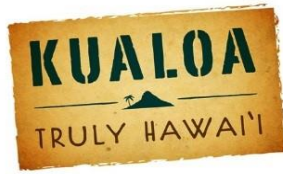
**Adult \$44.95 / Child \$24.48** *(ages 3yrs - 12yrs)*

per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

menu pricing is subject to change if guest count is below 50pax



# Paniolo

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Fresh Fruit Display

assorted fruits & seasonal berries

### Kiawe Smoked Pulled Pork Sliders

hawaiian style imu pig with chefs home made bbq sauce

### Oven Roasted Chicken

seasoned with Hawaiian style Huli Huli sauce

### Kualoa Baked Beans with Bacon

chef home style recipe

### Pineapple & Cabbage Coleslaw

### Buttered Corn

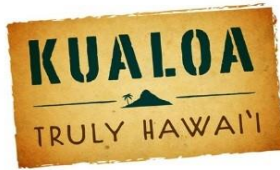
**Adult \$24.50 / Child \$14.25** *(ages 3yrs - 12yrs)*

per person + 4.712% Sales Tax & 18% Service Fee

### Minimum 50 pax

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

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# Sunset

## Cocktail Hour

### Plantation Iced Tea

available during cocktail hour and dinner buffet service

## Dinner Buffet

### Local Field Greens with Garlic Croutons

chilled cucumber, teardrop tomato, shaved red onions and carrot curls  
with papaya dressing, ranch or balsamic vinaigrette

### Roasted Garlic Whipped Potato

### Steamed White Rice

### Sautéed Seasonal Vegetable

green and yellow beans with baby carrots

### Island Grilled Chicken

assorted fruits & seasonal berries

### Shrimp Scampi

shell on with lemon butter caper sauce

### Kiawe Smoked "Hand Carved" Prime Rib

with roasted garlic-herb au 'jus and creamy horseradish sauce

### Hawaiian Pineapple and Seasonal Fruits

### Taro Roll

**Adult \$48.75 / Child \$26.38** (ages 3yrs - 12yrs)

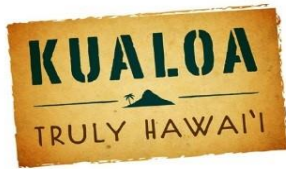
per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

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# Hakipu'u

## Cocktail Hour

Hand Passed

### **Kualoa Trio of Spoons**

an assortment of fresh seafood delights served on Miso spoons

Hawaiian Style Poke

Kim Chee Mussle Poke

Fresh Tofu Poke

### **Plantation Iced Tea**

available during cocktail hour and dinner buffet service

## Dinner Buffet

### **Fresh Fruit Display**

assorted fruits & seasonal berries

### **Baby Spinach Salad**

with toasted macadamia nut & feta cheese croutons, pickled red onion and raspberry vinaigrette

### **Roasted Garlic Steak**

grilled and brushed with roasted garlic butter

### **Fresh Island Fish**

with lemon butter caper sauce

### **Steamed White Rice**

### **Asian Stir Fry Vegetables**

bok choy, onions, sesame seeds tossed in oyster sauce

**Adult \$38.85 / Child \$21.43** *(ages 3yrs - 12yrs)*

per person + 4.712% Sales Tax & 18% Service Fee

**Minimum 50 pax**

## **TO ADD CARVING STATIONS**

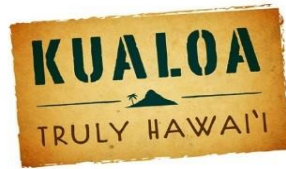
Whole Roasted Pig... \$ 7.50 per person    Prime Rib .....\$ 7.95 per person    Honey Glazed Ham...\$ 4.50 per person

Leg of Lamb ...\$ 8.95 per person    Baron of Beef.... \$ 7.75 per person    Herb Roasted Turkey...\$ 5.75 per person    Fresh Gravlax...\$ 7.00 per person

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

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## Ka'a'awa

### Cocktail Hour

Hand Passed

#### **Vegetable Spring Rolls**

drizzled with sweet chili sauce

#### **Chicken Satay Skewers**

with miso peanut sauce

#### **Plantation Iced Tea**

available during cocktail hour and dinner buffet service

### Dinner Buffet

#### **Fresh Fruit Display**

assorted fruits & seasonal berries

#### **Twisted Caesar Salad**

romaine hearts, parmesan crackle and cubed garlic croutons

#### **Oven Roasted Chicken**

with chile-soy glaze, grilled sweet onion compote and lomi lomi – chive tomato

#### **Grilled Hawaiian Island Fish**

with furikake & sweet relish aioli

#### **Steamed White Rice**

#### **Kualoa Baked Potato Mash**

red jacket mashed potatoes topped with sour cream, bacon bits, cheddar cheese and chives

**Adult \$45.85 / Child \$24.93** (ages 3yrs - 12yrs)

per person + 4.712% Sales Tax & 18% Service Fee

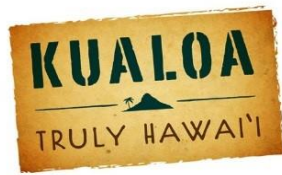
**Minimum 50 pax**

### **TO ADD CARVING STATIONS**

Whole Roasted Pig... \$ 7.50 per person    Prime Rib .....\$ 7.95 per person    Honey Glazed Ham...\$ 4.50 per person  
Pork Loin...\$ 8.95 per person    Baron of Beef.... \$ 7.75 per person    Herb Roasted Turkey...\$ 5.75 per person    Fresh Gravlax...\$ 7.00 per person

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

menu pricing is subject to change if guest count is below 50pax



# Kualoa

## Cocktail Hour

Hand Passed

### **Kualoa Trio of Spoons**

ocean salad, chilled bay shrimp poke, fresh ahi tartar served on miso spoons

### **Vegetable Spring Rolls**

drizzled with sweet chili sauce

### **Chicken Satay Skewers**

with miso peanut sauce

### **Plantation Iced Tea**

available during cocktail hour and dinner buffet service

## Dinner Buffet

### **Fresh Fruit Display**

assorted fruits & seasonal berries

### **Baby Spinach Salad**

with toasted macadamia nut & feta cheese croutons, pickled red onion and berry vinaigrette

### **Twisted Caesar Salad**

romaine hearts, parmesan crackle and cubed garlic croutons

### **Oven Roasted Chicken**

with chile-soy glaze, grilled sweet onion compote and lomi lomi – chive tomato

### **Pan Roasted Hawaiian Island Fish**

with furikake & sweet relish aioli

### **Steamed White Rice**

### **Kualoa Baked Potato Mash**

red jacket mashed potatoes topped with sour cream, bacon bits, cheddar cheese and chives

### **Asian Stir Fry Vegetables**

bok choy, onions, mushrooms, sesame seeds tossed in oyster sauce

## Carving Station

### **Prime Rib**

hand rubbed with a unique blend of herbs and spices then slowly roasted until tender and juicy and misted with Hawaiian sea salt & garlic water  
served with au jus and a creamed horseradish sauce

**Adult \$52.85 / Child \$28.43** (ages 3yrs - 12yrs)

per person + 4.712% Sales Tax & 18% Service Fee

### **Minimum 50 pax**

Includes buffet attendants, chefs, set up/break down of buffet station, and trash removal for all catered food.

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