



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.

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