

OHANA BUFFET

\$42.00 per person

Minimum 75 persons

Parties of lesser amount add \$6.00 per head, Minimum 35 persons

Cold Salad Bar

- Tossed Greens with Assorted Dressings
- Salad Toppings (Alfalfa Sprout, Tomatoes, Croutons and Parmesan cheese)
- Potato Salad
- Three Bean Salad
- Seasonal Fruit Tray
- Fresh Baked Taro Rolls

Hot Entrées

- Steamed White rice
- Scalloped Potatoes
- Sautéed Mix Vegetables with Garlic Butter
- Hibachi Grilled Chicken
- Shrimp Stir Fry with Snow Peas and Black Mushrooms
- Slow Roasted Beef Pot Roast with Peas, Carrots, & Onions
- Substitutions:
 - Kiawe Roasted Prime Rib & Condiments \$10.00 per person
 - Kiawe Roasted Top Round & Condiments \$6.00 per person
- Sautéed Mahi mahi with a lemon, caper butter sauce

Desserts

- Strawberry cream short cake
- Haupia Cake or Chocolate Cake
- Mini Assorted fruit tarts
- Mini Mousse cups
- Chocolate dip Strawberries & Pineapples

Coffee and Tea

Ohana Buffet Enhancements

- Sushi (Cone, California Maki, & Spicy Tuna) \$5.00 per person
- Fresh Ahi Tuna Poke \$5.00 per person
Choice of Shoyu, Ogo, or Wasabi



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

HAWAIIAN BUFFET

\$46.00 per person

Minimum 75 persons

Parties of lesser amount add \$8.00 per head, Minimum 35 persons

Cold Salad Bar

- Assorted Mix greens with Assorted Dressings
- Red Potato Ulu (Bread Fruit) Salad (upon availability)
- Fresh Ogo, Maui Onion & Tomato salad
- Tropical Fruit and Yogurt salad
- Tropical Slaw with Mango Dressing
- Lomi Lomi Salmon
- Fresh Kā'anapali Beach Hotel Poi
- Green Papaya salad
- Steamed Watercress and Bean Sprout Salad
- Steamed Sliced Kalo and Purple Sweet Potato

Hot Entrées

- Steamed White rice
- Potatoes Au Gratin
- Sautéed Mixed Vegetables
- Kiawe Smoked Baron Of Beef (carved to order, minimum 75 person)
(Parties of less than 75 persons, selection will be Top Round)
- Substitutions:
- Kiawe Rotisserie Roasted Whole Lamb \$10.00 per person
- Kiawe Rotisserie Roasted Whole Pig \$ 8.00 per person
- Kiawe Roasted Prime Rib \$ 8.00 per person
- Chicken wrapped in Taro Leaves
- Grilled Ahi with Papaya, Basil Cream
- Kalua Pig & Cabbage
- Beef Teriyaki
- Makawao Smoked Pork with Maui Onions and Tomatoes

Desserts

- Haupia Squares
- Taro & Sweet Potato Tarts
- Macadamia Cream Tarts
- Coconut Cake
- Pineapple Upside Down Cake

Coffee and Tea

Hawaiian Buffet Enhancements

- Sushi (Cone, California Maki, & Spicy Tuna) \$5.00 per person
- Fresh Ahi Tuna Poke \$5.00 per person
Choice of Shoyu, Ogo, or Wasabi



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

ALI'I BUFFET **\$58.00 per person**

Minimum 75 persons

Parties of lesser amount add \$8.00 per head, Minimum 35 persons

Cold Salad Bar

- Tossed Greens with Dressings
- Salad Toppings (Alfalfa Sprout, tomatoes, croutons and Parmesan cheese)
- Tomato & Maui Onion Salad
- Potato & Ulu (Bread Fruit) Salad
- Oriental Broccoli, Tofu, and Rice Noodle Salad
- Hawaiian Waldorf Salad
- Marinated Artichokes & Mushroom
- Cucumber Tomato & Feta Salad
- Watercress and Bean Sprout Salad with Sesame Dressing
- Ahi Shoyu Poke
- Fresh Fruit Skewers
- Taro Sweet Rolls and Butter

Hot Entrées

- Steamed White Rice
- Au gratin potatoes
- Steamed Vegetables with Butter Cream Sauce
- Steamed Island Fish with a Prosciutto, Mushroom, Rainbow Chard Cream Sauce
- Chicken, Shiitake mushroom & Bok Choy Stir Fry
- Creamy Garlic Shrimp Pasta
- Teriyaki Grilled Chicken
- Makawao Smoke Pork with Maui Onions (House specialty)
- Kiawe Smoked Prime Rib of Beef Carving Station (minimum 75 persons)
 - Substitutions:
 - Kiawe Rotisserie Roasted Whole Lamb \$10.00 per person
 - Kiawe Rotisserie Roasted Whole Pig \$ 8.00 per person

Desserts

- Assorted Hawaiian Pastries,
- Macadamia Nut Cream Pie
- Assorted Flavored Mini Cheesecakes
- Mini Kula mint & Chocolate Ganache cake
- Haupia Cake
- Chocolate dip Strawberries

Coffee and Tea



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

THE CHEF'S DINNER BUFFET

\$75.00 per person

Chef's Award Winning Dishes

Minimum 50 persons

Cold Salad Bar

- Kula Spring Mix Greens with Dressings
- Salad Toppings (Alfalfa Sprout, Tomatoes, Croutons, and Parmesan Cheese)
- Tomato, Maui Onion, & Pohole Salad
- Potato & Ulu (Breadfruit) salad
- Swiss chard, Zucchini, Mozzarella Roasted Peppers, Basil & Egg Salad with anchovy dressing
- Hawaiian Waldorf Salad
- Marinated Artichokes & Mushroom
- Cucumber Tomato & Feta Salad
- Watercress and Bean Sprout Salad with Sesame Dressing
- Okie Dokie Poke (Hawaiian Seaweed & Ahi Poke)
- Tako (Octopus) Poke
- Sushi Tray (Cone Sushi, California Maki, & Spicy Tuna)
- Fresh Fruit Skewers
- Taro Sweet Rolls and Butter

Hot Entrées

- Steamed White Rice
- Rice Pilaf with Scallions & Mushroom
- Garlic Mashed potatoes
- Steamed Vegetables with Herb Butter sauce
- Five Spice Baked Chicken
- Island Fish with Choi Sum Scallop Glaze
- Seafood Linguini with a Porcini Mushroom Cream
- Hibachi Chicken Breast
- Teriyaki Beef Kabob
- Grilled Koala Lamb Chops with Mango Mint Relish
- Smoked Beef Tenderloin Carving Station with Gorgonzola & Mushroom Polenta Pudding

Desserts

- Assorted Hawaiian Pastries
- Mini Macadamia Nut, Banana, Strawberry, & Taro Sweet Potato Cream Pies
- Assorted Flavored Mini Cheesecakes
- Mini Mousse Cups
- Mini Ginger Creme Brulèe
- Haupia and Chocolate Cakes
- Chocolate Dipped Strawberries

Coffee and Tea

The Chef's Buffet Enhancements

- Crab Legs

Market Price per person



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

A TASTE OF KĀ'ANAPALI I BUFFET

\$75.00++ per person

Minimum 25 persons

Appetizers

- Melon wrapped with Prosciutto
- Grilled Flatbread Bruschetta

Cold Salad Bar

- Fresh Kula Grown Mixed Greens served with specialty housemade dressings
- Fresh Baked Taro Rolls with Butter
- Seared Fresh Island Tuna sprinkled in Furikaki
- Fresh Grown Sunflower Sprouts
- Homemade Croutons
- Fire Roasted Peppers
- Parmesan Cheese
- Launiupoko Toy Box Vine Ripened Tomatoes
- Kalamata Olives
- Anchovies
- Seasoned Tofu Strips
- Edamame Beans
- Sliced Rainbow Beets

Hot Entrées

- Scalloped Potatoes
- Steamed White Rice
- Grilled Asparagus with Roasted Red Peppers
- Fresh Island Fish sautéed in Kula Lime & Caper Butter Sauce
- Seared Fresh Diver Scallops in Kabayaki Sauce
- Roasted Turkey & Gravy with shiitake mushrooms & Kula corn stuffing
- Grilled Herb marinated Shrimp on a Skewer with scampi butter
- Kiawe Rotisserie Roasted Prime Rib Carving Station with Condiments

Desserts

- Mousse Cups
- Mini Crème Brûlée
- Assorted Mini Cakes
- Chocolate Dipped Strawberries
- Mini Tarts:
 - Banana Crème
 - Strawberry Crème
 - Taro Sweet Potato Crème
 - Tropical Fruit Tarts

Coffee and Tea



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

A TASTE OF KĀ'ANAPALI II BUFFET

\$85.00++ per person

Minimum 25 persons

Appetizers

- California Maki Sushi Rolls
- Bacon Wrapped Diver Scallops with watercress puree & sesame ginger yuzu
- Kalua Duck with hoisin on a flatbread Asian slaw

Cold Salad Bar

- Fresh Kula Grown Mixed Greens served with specialty housemade dressings
- Fresh Baked Taro Rolls with Butter
- Seared Fresh Island Tuna sprinkled in Furikaki
- Fresh Grown Sunflower Sprouts
- Homemade Croutons
- Fire Roasted Peppers
- Shaved Parmesan Cheese
- Launiupoko Toy Box Vine Ripened Tomatoes
- Cucumbers
- Kalamata Olives
- Anchovies
- Seasoned Tofu Strips
- Edamame Beans
- Sliced Rainbow Beets

Hot Entrées

- Scalloped Potatoes
- Scallion Mushroom Risotto
- Grilled Baby Bak Choy with Shoyu Braised Pork Jus
- Sautéed Baby Carrots & Zucchini with Garlic
- Lawalu Fresh Island Fish served with Chinese Pork Hash with Seafood Porcini Butter Sauce
- Chef's Award Winning Koala Lamb Chops topped with a mango mint relish
- Seafood Skewer Grilled & served in a Hawaiian Cioppino Jus with Island Vegetables
- Sautéed Chicken Breast with Lemon Caper Cause (Piccata)
- Tenderloin Beef Medallions with Maui Onion Ragu over Gorgonzola Polenta Pudding

Desserts

- Mousse Cups
- Mini Crème Brulèe
- Assorted Mini Cakes
- Chocolate Dipped Strawberries
- Mini Tarts:

Banana Crème
Strawberry Crème

Taro Sweet Potato Crème
Tropical Fruit Tarts

Coffee and Tea