

- · High-Quality Durable Packaging
- Full Meal Options
- Utensils and Napkins
- Condiments and Sauces
- Heating or Preparation Instructions
- Menu and Allergen Information
- Order Summary and Contact Information



ORDER TODAY

Contact Melanie Lucas, Catering Sales Manager (808) 331-6385 | sales@konabeachhotel.com

KONA BAY CRAB BOIL

MINIMUM OF 50 PEOPLE | \$80 PER PERSON

STARTERS

Island Grown Baby Mix Greens, Tomatoes, Mushrooms, Carrots, Cucumbers, Sprouts, Croutons, Chef's Choice of Assorted Dressings

Grilled Vegetable Platter, Sweet Basil, Balsamic Reduction

Blackened Ahi Sashimi, House Pickled Vegetables

Clam Chowder, Assorted Rustic Rolls

MAINS

Jumbo Chilled Prawns & Half Shell Oysters, Wasabi Cocktail Sauce, Lilikoi Mignonette, Lemon Wedges

Pulehu Chicken, Alii Mushrooms, Pan Jus

Sake-Shoyu Clams

Island Day Boat Catch, Lemon Butter

Snow Crab, Mussels, Shrimp, Red Potato, Sweet Onions, Sweet Corn

Slow Roasted Prime Rib, Au Jus, Creamy Horseradish

Garlic Mashed Potatoes

DESSERT





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HAWAIIAN

MINIMIIM OF 50 PEOPLE | \$80 PER PERSON

STARTERS

Waimea Greens, Assorted Dressings

Lomi Lomi Salmon

Poi

Poke

Cucumber Namasu

Ho'io (Fern Shoots) Salad, Opae

MAINS

Traditional Kalua Pig

Ginger Chicken Long Rice

Pulehu Short Ribs

Dayboat Catch, Pineapple Relish, Yuzu Butter

Steamed White Rice

Potato Macaroni Salad

Tropical Pineapple

Uala (Hawaiian Sweet Potato), Butter Coconut Drizzle

Hawaiian Sweet Roll, Taro Roll, Whipped Butter

DESSERT





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HONU

MINIMIIM OF 50 PEOPLE | \$120 PER PERSON

STARTERS

Local Farm Greens, Papaya Seed Dressing, Hand-Cut

Assorted Vegetables, House-Made Vinaigrette

Ho'io (Fern Shoot) Salad, Opae

Hawaiian Style Poke

Clam Chowder

MAINS

Macadamia Crusted Mahi Mahi, Pineapple Relish, Yuzu Butter

Pasta Primavera

Steamed Snow Crab Legs, Drawn Butter

Pulehu Tri-Tip

Steamed White Rice

Herb-Roasted Potatoes

Hawaiian Sweet Roll, Taro Roll, Whipped Butter

DESSERT





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CHRISTMAS DINNER

MINIMUM OF 50 PEOPLE | \$89 PER PERSON

STARTERS

Build-Your-Own Caesar Bar, Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb-Infused Croutons, Fresh Lemon Juice, Anchovies, Classic Caesar Dressing

Caprese Salad, Hawaiian Tomatoes, Fresh Mozzarella Cheese, Garden-Fresh Basil, Drizzled with Balsamic Reduction

Sweet Potato Salad, Okinawan Sweet Potato, Shredded Carrots and Onion

Traditional Hawaiian Poke, Inamona, Alae Sea Salt, Ogo, Green & Sweet Onions

Clam Chowder

MAINS

Teriyaki Glazed Chicken, Marinated and Grilled, Caramelized Onion

Wok-Fried Festival Vegetables

Catch of the Day, Lemon, Butter Garlic Sauce

Herb-Roasted Chicken Penne

Juicy Snow Crab Legs, Served with Drawn Butter

Steamed White Rice

Hawaiian Sweet Roll, Taro Roll, Whipped Butter

DESSERT





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NEW YEAR'S EVE DINNER

MINIMUM OF 50 PEOPLE | \$89 PER PERSON

STARTERS

Build-Your-Own Caesar Bar, Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb-Infused Croutons, Fresh Lemon Juice, Anchovies, Classic Caesar Dressing

Caprese Salad, Hawaiian Tomatoes, Fresh Mozzarella Cheese, Garden-Fresh Basil, Drizzled with Balsamic Reduction

Sweet Potato Salad, Okinawan Sweet Potato, Shredded Carrots and Onion

Traditional Hawaiian Poke, Inamona, Alae Sea Salt, Ogo, Green & Sweet Onions

Clam Chowder

MAINS

Teriyaki Glazed Chicken, Marinated and Grilled, Caramelized Onion

Wok-Fried Festival Vegetables

Catch of the Day, Lemon, Butter Garlic Sauce

Herb-Roasted Chicken Penne

Juicy Snow Crab Legs, Served with Drawn Butter

Steamed White Rice

Hawaiian Sweet Roll, Taro Roll, Whipped Butter

DESSERT

