



Indulge in The Allure

CATERING & EVENTS MENU

Ko'a KeaTM

RESORT ON PO'IPU BEACH
KAUAI



Meetings MENU

BREAKFAST

INDIVIDUAL

Minimum of 12 orders.

Boxed Breakfast

29 per person

CHOICE OF TWO BREAKFAST SANDWICHES:

Egg Whites, Spinach, Swiss Cheese **V**

Egg, Bacon, Cheddar Croissant

Egg, Ham, Swiss on English Muffin

Avocado and Fried Egg on Foccacia **V**

Served with a Tropical Fresh Fresh Fruit Cup

Breakfast Burrito Box

32 per person

CHOICE OF TWO BURRITOS:

Egg, Bacon, Swiss, Potatoes

Egg, Portuguese Sausage, Onion, Potatoes

Loco Moco—Wagyu Ground Beef, Fried Egg, Mushrooms,
Onions, Rice, Brown Gravy Dipping

Egg, Spinach, Mushroom, Onion, Potatoes **V**

*Served with a side of Salsa and your choice of a
Tropical Fresh Fruit Cup or Tortilla Chips*

A LA CARTE

Minimum of 12 orders.

Tropical Fruit Plate

9 each

Muesli Pots with Yogurt Parfait

12 each

Large Fresh Pastries

6 each

CHOICE OF TWO:

Almond Bear Claw

Cinnamon Sticky Bun

Plain or Chocolate Croissant

Blueberry or Raspberry White Chocolate Scone

Banana Macadamia Nut, Blueberry Lemon,
Double Chocolate or Zucchini Carrot Cake Muffin
(Gluten-Free options available)

V Vegetarian **VE** Vegan **GF** Gluten Free

All beverages are available at menu price.

MENU PRESENTED BY: *red salt*

All selections are subject to a 26% service charge and 4.712% Hawaii state sales tax, of which 22% is allocated to service personnel and 4% is retained by Hotel.

Pricing is based on two hours of service. An additional hour (contracted or enjoyed) is available at a fee.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Consuming raw or undercooked fish that has not been frozen may increase the risk of infection.

BREAKFAST

PLATTERS

Platter of 12.

Breakfast Sandwiches

252 per order

CHOICE OF TWO BREAKFAST SANDWICHES:

Egg Whites, Spinach, Swiss Cheese **V**
Egg, Bacon, Cheddar Croissant
Egg, Ham, Swiss on English Muffin
Avocado and Fried Egg on Foccacia **V**

Breakfast Burritos

288 per order

CHOICE OF TWO BURRITOS:

Egg, Bacon, Swiss, Potatoes
Egg, Portuguese Sausage, Onion, Potatoes
Loco Moco—Wagyu Ground Beef, Fried Egg, Mushrooms,
Onions, Rice, Brown Gravy Dipping
Egg, Spinach, Mushroom, Onion, Potatoes **V**

Served with a side of Salsa

A LA CARTE PLATTERS

Serves 10 to 12 guests.

Tropical Fruit Plate

105 each

Muesli Pots with Yogurt Parfait

144 each

Bagels & Cream Cheese

103 per dozen

CHOICE OF EACH:

Plain, Everything, Blueberry or Cinnamon Raisin Bagels
Plain, Strawberry, Garlic Chive or
Garden Herb Compound Cream Cheese

Assorted Mini Pastries

72 each

CHOICE OF TWO:

Almond Bear Claw
Cinnamon Sticky Bun
Plain or Chocolate Croissant
Blueberry or Raspberry White Chocolate Scone
Banana Macadamia Nut, Blueberry Lemon,
Double Chocolate or Zucchini Carrot Cake Muffin
(Gluten-Free options available)

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LUNCH

PLATED/BOXED

Caprese Sandwich *v*

Served with Potato Chips

22 per person

Kobe Beef Burger

Served with Potato Chips

26 per person

Ahi Poke Bowl

25 per person

Ahi & Soba Noodles

25 per person

Chicken Caesar Salad

25 per person

Watermelon Salad *v*

20 per person

STATIONS

Serves 10 to 12 guests.

Poke Bowl Bar

330 per order

Set up with Ahi Poke, Warm White Rice, Pickled Cucumbers, Avocado, Wasabi Aioli, Sweet Soy Sauce and Ocean Seaweed Salad

Island Taco Bar

300 per order

Set up with Blackened Mahi Mahi, Seasoned Chicken, Corn Tortillas, Hawaiian Slaw, Shredded Lettuce, Mango Salsa, Guacamole and Cilantro Seasoned Rice

Pupus

300 per order

Coconut Shrimp, Teriyaki Chicken Skewers, Kalbi Beef Skewers, Vegetarian Spring Rolls

Served with Sweet Chili, Teriyaki and Spicy Mayonnaise Dipping Sauces

Maki Sushi Rolls

300 per order

CHOICE OF THREE:

California, Spicy Tuna, Salmon or Avocado

Served with Ginger, Wasabi and Soy Sauce

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ADD ONS

ADD ON SNACK PLATTERS

Tropical Fruit Plate	105 per order
Charcuterie & Cheese	195 per order
Hawaiian Salted Edamame	90 per order

Flatbreads	140 per order
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CHOICE OF TWO:

Margherita, Spicy Salami or Prosciutto

Coconut Shrimp	185 per order
<i>Served with Sweet Chili Dipping Sauce</i>	

Buffalo Chicken Wings	220 per order
<i>Served with Crudité, Blue Cheese and Ranch Dressings</i>	

MAKE IT PAU HANA

Add Wine or Cocktails. See Reception Menu for options.

Add House White and Red	+16 per person
Add White Sangria, Margarita or Mai Tai Set Up	+22 per person

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BREAKS & BEVERAGES

BREAKS

Serves 10 to 12 guests.

Sweets

125 per order

Mini Malasadas
Assorted Cookies and Brownies
Milk Shooters

Hawaiian Snacks

145 per order

Hurricane Popcorn
Red Salt Edamame
Ahi Poke Musubis
POG Juice

Movie Snacks

110 per order

Buttered Popcorn and Kettle Corn
Assorted Popcorn Salts (Li Hing Mui, Furikake)
Red Licorice
Peanut M&Ms
Salted Pretzels
Coke, Diet Coke and Sprite

Cheese & Meat

155 per order

Chef-Curated Cheese and Sliced Meats
Roasted Nuts
Dried Fruit
Grapes
Fruit Mostarda
Honeycomb

Health Is Wealth

135 per order

Hummus and Crudités with Pita Chips
Tropical Trail Mix with Roasted Nuts and Dried Fruits
Fresh Green Juice

BEVERAGES

Half Day (4 Hours)

18 per person

Fruit-Infused Water
Tropical Iced Tea
Local Drip Coffee with Assorted Milks
Hot Tea Selection from Tea Forte
Lemons

Assorted Sodas

5 each

Coke, Diet Coke and Sprite

Full Day (4+ Hours)

28 per person

Fruit-Infused Water
Tropical Iced Tea
Local Drip Coffee with Assorted Milks
Hot Tea Selection from Tea Forte
Lemons

Bottled Sparkling or Flat Water

5 each

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Events MENU

RECEPTION

PASSED APPETIZERS AND STATIONS

Minimum order of two dozen each.

COLD

Poke Bruschetta

8 each

Toasted French Baguette, Ahi Poke Mix, Avocado Mousse, Arugula, Balsamic Reduction, Micro Mix

Tomato Caprese

7 each

Toasted French Baguette, Hydrated Cherry Tomatoes, Mozzarella, Balsamic Reduction, Micro Basil

Fig Jam & Goat Cheese

7 each

Toasted French Baguette, White Balsamic Drizzle, Micro Basil

Prosciutto Melon Skewers

8 each

San Daniele Prosciutto, Seasonal Melon, Balsamic Reduction

Cheese & Charcuterie Platter

125

Serves 10-12

Chef's Selection of Artisanal Cheeses and Sliced Meats, Honeycomb, Spiced Nuts, Grapes and Berries, Fig Jam, Crackers and Crostini

Sushi: Nigiri Rolls

8 each

Minimum of Two Dozen Assorted

CHOICE OF:

Hamachi

Sake

Maguro

Unagi

Sushi: Maki Rolls

24 each

Minimum of Four Rolls Assorted

CHOICE OF:

Spicy Tuna

California

Salmon

Unagi and Avocado

Garden

Sushi: Specialty Sushi Rolls

33 each

Minimum of Four Rolls

CHOICE OF:

Ko'a Kea

Baked Lobster and Crab "Dynamite"

Cane Fire

Black and White

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RECEPTION

HOT

Seared Hokkaido Scallops

10 each

Champagne Butter, Black Tobiko

Beef Skewers

9 each

Kalbi Style, Green Onions

Coconut Shrimp

8 each

Fried Shrimp, Sweet Chili Sauce

Bacon-Wrapped Prawns

10 each

Applewood Smoked Bacon,
Black Tiger Prawns, Mango Vinaigrette

Mini Crab Cakes

10 each

Citrus Aioli, Micro Basil

Lollipop Lamb Chops

10 each

Grilled Australian Lamb,
Macadamia Nut Chimichurri

Wagyu Beef Sliders

10 each

Truffle Aioli, Cherry Tomato, Butter Lettuce,
Cheddar Cheese, Brioche Bun

Mini Bao Buns

9 each

Char Siu Pork, Hoisin

Chicken Satay

8 each

Teriyaki Glaze, Green Onions

Vegetable Spring Rolls

8 each

Sweet Chili Sauce

DESSERTS

Minimum order of two dozen each.

Chocolate Covered Strawberries

72 per dozen

Assorted Macarons

48 per dozen

Lemon Bars

52 per dozen

Cookies

48 per dozen

CHOICE OF:

Chocolate Chip

White Chocolate Macadamia Nut

Snickerdoodle **GF**

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DINNER

Up to 16 guests: All Courses: Individual

Pre-Selected: Three for First Course, Two for Second Course, Three for Third Course and Two for Dessert

17-24 guests: First Course: Family Style | Salad/Soup Course: Individual | Main Course: Individual | Dessert: Family Style

Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

25+ guests: All Courses: Family Style

Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

PLUMERIA: THREE COURSE MENU 120 per person

Includes Herbed Focaccia Bread for the table

FIRST COURSE

Housemade Ricotta *GF*

Kauai Nectar Farms Honeycomb, Bee Pollen, Honey,
Truffle Oil, Fresh Herbs, Red Salt, Naan Bread

GRILLED PEAR SALAD *VG*

Local Mixed Greens, Rosemary-Infused Pear,
Herbed Goat Cheese, Candied Curried Pecans, Organic Blueberries,
Honey Sherry Vinaigrette

Hamachi Sashimi *VG*

Citrus Ponzu, Jalapeño,
Soy Tobiko, Micro Shiso, Red Salt

RED SALT STICKY RIBS *GF*

24-Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ with Carolina Reaper,
Cucumber Namasu, Fresno Pepper, Cilantro, Scallion

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DINNER

MAIN COURSE

Blue Crab Crusted Monchong **GF**

Baby Bok Choy, Rainbow Carrots,
Lemon Beurre Blanc, Basil Oil

Seared Ahi Steak **GF**

Wasabi and Furikake Aioli, Creamy Mushroom and Asparagus Risotto,
Basil Oil, Pea Shoots, Edible Flowers

Lobster Gnocchi

Potato Dumplings, Roasted Cremini Mushrooms,
Leeks, Asparagus, Roasted Garlic Truffle Beurre Monte,
Parmesan, Parsley, Pea Shoots, Edible Flowers

Jidori Chicken Breast **GF**

Garlic Sauteed Haricots Verts,
Pear and Port Demi, Asian Pear Compote

Hoisin Braised Short Ribs **GF**

Boursin Mashed Potatoes, Rainbow Carrots,
Hamakua Mushrooms, Natural Jus

DESSERT

Warm Flourless Chocolate Cake

Vanilla Bean Ice Cream, Rum Caramel Sauce

Souffle Cheesecake

Strawberry Compote,
Macadamia Nut Crumble, Strawberry Coulis

Hawaiian Bread Pudding

Local Sweet Bread, Candied Pecans,
Koloa Rum Caramel, Tahitian Vanilla Ice Cream

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Pre-Selected: Three for First Course, Two for Second Course, Three for Third Course and Two for Dessert

17–24 guests: First Course: Family Style | Salad/Soup Course: Individual | Main Course: Individual | Dessert: Family Style

Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

25+ guests: All Courses: Family Style

Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

ORCHID: FOUR COURSE MENU 155 per person

Includes Herbed Focaccia Bread for the table

APPETIZER COURSE

Housemade Ricotta **VG**

Kauai Nectar Farms Honeycomb, Bee Pollen, Honey,
Truffle Oil, Fresh Herbs, Red Salt, Naan Bread

Crispy Brussels Sprouts

Applewood Smoked Bacon,
Parmesan Cheese, Balsamic Reduction

Hamachi Sashimi **VG**

Citrus Ponzu, Jalapeno, Soy Tobiko,
Micro Shiso, Red Salt

Roasted Bone Marrow

Shallot Confit, Lemon Gremolata, Herb Crostini

Red Salt Sticky Ribs **GF**

24–Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ with Carolina Reaper,
Cucumber Namasu, Fresno Pepper, Cilantro, Scallion

SALAD COURSE

Grilled Pear Salad

Local Mixed Greens, Rosemary-Infused Pear, Herbed Goat Cheese,
Candied Curried Pecans, Organic Blueberries, Honey Sherry Vinaigrette

Little Gem Caesar

Little Gem Romaine, Creamy Caesar Dressing,
White Anchovies, Seasoned Parmesan Crisp, Fried Capers

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DINNER

MAIN COURSE

Blue Crab Crusted Monchong **GF**

Baby Bok Choy, Rainbow Carrots,
Lemon Beurre Blanc, Basil Oil

Seared Ahi Steak **GF**

Wasabi and Furikake Aioli, Creamy Mushroom and Asparagus Risotto,
Basil Oil, Pea Shoots, Edible Flowers

Lobster Gnocchi

Potato Dumplings, Roasted Cremini Mushrooms,
Leeks, Asparagus, Roasted Garlic Truffle Beurre Monte,
Parmesan, Parsley, Pea Shoots, Edible Flowers

Jidori Chicken Breast **GF**

Garlic Sauteed Haricots Verts,
Pear and Port Demi, Asian Pear Compote

Hoisin Braised Short Ribs **GF**

Boursin Mashed Potatoes, Rainbow Carrots,
Hamakua Mushrooms, Natural Jus

DESSERT

Warm Flourless Chocolate Cake

Vanilla Bean Ice Cream, Rum Caramel Sauce

Souffle Cheesecake

Strawberry Compote,
Macadamia Nut Crumble, Strawberry Coulis

Hawaiian Bread Pudding

Local Sweet Bread, Candied Pecans,
Koloa Rum Caramel, Tahitian Vanilla Ice Cream

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Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

25+ guests: All Courses: Family Style

Pre-Selected: Two for First Course, One for Second Course, Two for Third Course and Two for Dessert

PIKAKE: FOUR COURSE MENU 185 per person

Includes Herbed Focaccia Bread for the table

APPETIZER COURSE

Housemade Ricotta **VG**

Kauai Nectar Farms Honeycomb, Bee Pollen, Honey,
Truffle Oil, Fresh Herbs, Red Salt, Naan Bread

Hamachi Sashimi **VG**

Citrus Ponzu, Jalapeno, Soy Tobiko, Micro Shiso, Red Salt

Seared Hokkaido Scallops

Local Sweet Corn and Portuguese Sausage Ragu,
Cherry Tomatoes, Champagne Beurre Blanc

Roasted Bone Marrow

Shallot Confit, Lemon Gremolata, Herb Crostini

Red Salt Sticky Ribs **GF**

24–Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ with Carolina Reaper,
Cucumber Namasu, Fresno Pepper, Cilantro, Scallion

SALAD/SOUP COURSE

Grilled Pear Salad

Local Mixed Greens, Rosemary-Infused Pear, Herbed Goat Cheese,
Candied Curried Pecans, Organic Blueberries, Honey Sherry Vinaigrette

Little Gem Caesar

Little Gem Romaine, Creamy Caesar Dressing,
White Anchovies, Seasoned Parmesan Crisp, Fried Capers

Coconut Curry Bisque

Poached Shrimp and Fish, Lemon Crème Fraîche, Chives

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DINNER

MAIN COURSE

Blue Crab Crusted Monchong **GF**

Baby Bok Choy, Rainbow Carrots, Lemon Beurre Blanc, Basil Oil

Madagascar Vanilla Bean Seared Mahi Mahi **GF**

Ginger, Lemongrass and Coconut-Infused Forbidden Black Rice, Avocado Mango Salsa, Mango Vinaigrette, Basil Oil, Micro Greens, Edible Flowers

Lobster Gnocchi

Potato Dumplings, Roasted Cremini Mushrooms, Leeks, Asparagus, Roasted Garlic Truffle Beurre Monte, Parmesan, Parsley, Pea Shoots, Edible Flowers

Jidori Chicken Breast **GF**

Garlic Sauteed Haricots Verts, Pear and Port Demi, Asian Pear Compote

Hoisin Braised Short Ribs **GF**

Boursin Mashed Potatoes, Rainbow Carrots, Hamakua Mushrooms, Natural Jus

Prime Ribeye 14oz **GF**

Charred Broccolini, Caramelized Beefsteak Tomato, Au Poivre Sauce

DESSERT

CHOICE OF TWO:

Warm Flourless Chocolate Cake

Vanilla Bean Ice Cream, Rum Caramel Sauce

Souffle Cheesecake

Strawberry Compote, Macadamia Nut Crumble, Strawberry Coulis

Hawaiian Bread Pudding

Local Sweet Bread, Candied Pecans, Koloa Rum Caramel, Tahitian Vanilla Ice Cream

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BEVERAGES

HOST BAR

Applicable to Satellite Bar.

Gold

\$20 per drink

Absolut Vodka
Beefeater Gin
Astral Blanco Tequila
Bacardi Rum
Elijah Craig Bourbon
Dewar's White Label Scotch

Platinum

\$22 per drink

Ketel One Vodka
Captain Morgan Spiced Rum
Bombay Sapphire Gin Espolon
Blanco Tequila
Bulleit Bourbon
Johnnie Walker Black Scotch

Beer (Canned)

Kona Hanalei Island IPA	10 per drink
Kona Light Blonde Ale	10 per drink
Modelo Especial	10 per drink
Paradise Lilikoi Cider	11 per drink
High Noon Hard Seltzer	11 per drink

House Wine

Mumm Brut Prestige	74 per bottle
Il Masso Pinot Grigio	68 per bottle
Trinitas Cuvee Blanc	65 per bottle
Lincourt Pinot Noir	74 per bottle
Trinitas Zinfandel	74 per bottle
Unshackled Cabernet	79 per bottle

Reserve Wine

Please see Red Salt wines by the bottle, available at menu price.

HOURLY BAR PACKAGES

Includes selection of two House Beers and two House Wines.

GOLD

One Hour

38 per person

Two Hours

56 per person

Three Hours

74 per person

PLATINUM

One Hour

41 per person

Two Hours

61 per person

Three Hours

81 per person

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BEVERAGES

SIGNATURE COCKTAILS

Add to Hourly Package for +8 per person or by Consumption.

Red Salt Mai Tai

22 per drink

Koloa Light and Dark Rums, Sweet and Sour, Orange
Curacao, Orgeat, Pineapple

Aleppo Margarita

20 per drink

Aleppo Pepper Infused Tequila, Lime, Simple Syrup, Black
Salt Rim

Island Breeze

22 per drink

Ciroc Mango, Ketel One Citroen, Passion Fruit, Mango,
Pineapple White

Wine Sangria

17 per drink

Il Masso Pinot Grigio, Rum Haven Coconut Rum, Lime,
Pineapple

All beverages are available at menu price.

POLICIES

Labor

\$750 up to 40 Guests
(Includes One Bartender and Two Servers)

Additional

One additional Server per 20 guests +\$250
Bartenders/Servers: \$150 per additional hour

Other

All pricing is based on two hours of service
Additional half hour (contracted or enjoyed) is available at \$500
All parties are subject to \$500 set up/breakdown fee

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Experience Kaua'i
WITH US

CONTACT US TODAY TO START PLANNING

2251 POIPU ROAD KOLOA, HAWAII 96756

808 742 4215 | KOAKEA.COM

EVENTS@KOAKEA.COM