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# Kualoa Vegetarian Menu

## Appetizers:

- Ratatouille Veggie Toss** – Sautéed, fresh vegetables
- Fresh Pineapple**– Juicy and tender pineapple cut into bite size pieces for a sweet snack
- Vegetable Spring Rolls** – Crisp vegetables rolled into rice sheets and drizzled with a sweet chili sauce
- Sweet Chili Edamame** – Green soybean pods seasoned with sweet chili
- Fresh Tofu Poke** – Firm Tofu and Maui onions marinated in Hawaiian soyu and spices
- Vegetable Crudit ** – Crisp broccoli, carrot sticks, cucumber and cherry tomato served with mozzarella cheese, cheddar cheese and crackers

## Soup & Salad:

- Sweet Potato Cashew Cream Soup** – A hearty soup of blended sweet potato puree and cashew cream
- Fresh Fruit Display** – A beautiful array of seasonal fruits and berries
- Baby Spinach Salad** – Fresh baby spinach served with pickled red onion and toasted macadamia nut and feta cheese croutons drizzled with a raspberry vinaigrette
- Seasonal Green Salad** – In-season iced cucumbers, carrot ribbons and shaved red onions are tossed with rustic garlic croutons and served with seasonal Kualoa house dressing
- Twisted Caesar Salad** – Caesar salad with romaine hearts, parmesan crackle and cubed garlic croutons

## Dinner Entrees:

- Spinach and Mushroom Lasagna Roll-Ups** – Fresh spinach and mushrooms baked in cheese and pasta which are then rolled into bite size treats
- Stuffed Mushrooms** – Seasonal mushrooms stuffed with finely chopped celery, and optional cashew nuts
- Pan Seared Portobello Mushrooms**– Savory Portobello Mushrooms seared to juicy perfection with a balsamic vinegar glaze
- Eggplant Rollatini** – Fine cheese is rolled into fresh eggplant, then topped with a savory red sauce and baked
- Zucchini Ribbon Pasta** – Crisp zucchini cut into ribbons and cooked with fresh fettuccini
- Vegetable Panini** – Toasted Panini with clover sprouts, eggplant, zucchini and a balsamic vinegar
- Garden Burger** – A hearty vegan patty, impeccably grilled and topped with fresh lettuce, tomato and onions.

## Dinner Side:

- Saut ed Seasonal Vegetable** – with zucchini, yellow squash, broccoli, onion and mushroom
- Grilled Garden Vegetables** – with eggplant, zucchini, peppers, sweet onions, balsamic vinegar and extra virgin olive oil
- Fresh Vegetable Medley** – Fresh, in-season vegetables
- Steamed White Rice** – A Hawaiian household classic
- Roasted Sweet Potatoes** – Roasted purple Hawaiian sweet potatoes
- Poi** – Hanalei poi
- Kualoa Baked Potato Mash** – Creamy mashed red jacket potatoes are topped with sour cream, cheddar cheese and chives

-Vegetarian meals can be added to any menu upon request. We also have vegan dishes, please inquire for menu options