

Asian Flavor

~ Salads ~
(Selection of 5)

Chinese Chicken Salad

Char Siu Chicken, Crisp Green Bean Sprouts and Chinese Peas with an Oriental Dressing and Crisp Won Ton Pi Chips

Somen Salad

With Pork Char Siu, Kamaboko, Cucumber, Egg and Green Onion Served with a Light Soy Dressing

Baby Bok Choy Salad

With sweet Onion and Bell Pepper with a Hoi Sin Vinaigrette

Hiyayakko

Chilled Tofu Sliced and Served with a Ginger-Soy Sauce, Garnished with Bonito, Ginger and Scallion

Cucumber Namasu

Japanese Cucumbers Pickled with Daikon and Carrots

Crispy Tofu Salad

Served with Julienne Vegetables and a Spicy-Soy Vinaigrette

~ Entrées ~

Shoyu Chicken

Slowly Braised with Garlic, Ginger and Shoyu

Teriyaki Chicken or Beef

Marinated and Grilled with a Shoyu-Ginger Sauce

Sweet and Sour Spare Ribs

Braised in a Sweet and Sour Sauce Flavored with Pineapple and Bell Pepper

Korean Short Ribs

Grilled Short Ribs of Beef Marinated with Ginger, Shoyu, Sesame Oil and Chili Flakes

Black Bean Mahimahi

Fillet of Mahimahi Steamed with a Chinese Black Bean Sauce and Finished with Green Onion, Bell Pepper and Ginger

Oriental Mahimahi

Steamed with Lup Chong, Green Onion, Shiitake Mushroom, Chinese Parsley and Ginger and Finished with Sizzling Peanut Oil

Continental Flavors

~ *Salads* ~
(Selection of Five)

Mesclun Of Island Greens

With a Mustard Herb Vinaigrette and Garlic-Herb Croutons

Greek Salad

Orzo Pasta Tossed with Cucumber, Tomato and Feta Cheese

Italian Marinated Mushrooms

Button Mushrooms Marinated in an Herb Vinaigrette with Grilled Onions

Grilled Vegetable Antipasto

Assorted Vegetables Grilled and Topped with Balsamic Vinaigrette and Grated Parmesan

Caprese Salad

Vine Ripened Tomato with Fresh Mozzarella. Finished with Extra Virgin Olive Oil and Chiffonade Basil

~ *Entrées* ~

Fire Roasted Beef Bordelaise

Marinated with Garlic and Herbs, Grilled and Served with a Sauce Bordelaise

Braised Chicken Milanese

Bone-in Chicken Simmered with Tomato, Red Wine and Mushrooms in a Light Demi Glace

Mahimahi Mediterranean

Lemon Basil Buerre Blanc, Topped with a Salsa of Tomato, Olives, Capers, Basil and Olive Oil

Braised Boneless Short Ribs

With Roasted Pepper, Onion and Tomato

Pecan Breaded Medallions of Chicken

Tarragon Sauce

Sautéed Mahimahi

Champagne Buerre Blanc and Topped with a Cucumber-Dill Salad

Pan Seared Medallions of Chicken

Sun Dried Tomato-Mushroom Cream

Ko'olau Favorites

~ Salads ~

(Selection of Five)

Island Greens

With Selected Dressing and Garlic-Herb Croutons

Shrimp and Broccoli Salad

With Red Onion, Black Pepper and Mayonnaise

Vegetable Rotini Salad

*Rainbow Rotini Tossed with Fresh Vegetables and a Sun Dried
Tomato Vinaigrette*

Crudité's of fresh Vegetables

With Ranch Dip

Ko'olau Potato & Macaroni Salad

~ Entrées ~

Pot Roasted Shoulder of Beef

*Braised with Red Wine and Natural Gravy. Served with Garden
Vegetables*

Roast Loin of Pork

Herb Brined and Roasted. Served with a Cranberry Jus

Chicken with Mushroom Sauce

Herb Baked Chicken with a Classic Mushroom Sauce

Sautéed Chicken Piccata

*Medallions of Chicken Sautéed and Served with a Lemon Caper
Sauce*

Egg Batter Mahimahi

*Dipped in an Egg Batter and Sautéed. Served with Tartar Sauce and
Lemon Wedges*

Sautéed Mahimahi Local Style

Lemon Buerre Blanc, Lomi Tomato Salsa

Pacific Rim

~ *Salads* ~
(Selection of Five)

**Baby Corn, Snow Pea and
Grilled Eggplant Salad**

*With Red and Green Bell Pepper,
Tossed with a Hoi Sin Dressing*

Island Greens

*With Selected Dressings and Garlic Herb
Croutons*

Fresh Ahi Poke

*Diced Ahi Seasoned with Red and Green Onion,
Chili, Ginger, Sesame and Shoyu*

**Watercress, Tomato and
Tofu Salad**

*With Red Onion, Served with a Lemon-Soy
Vinaigrette*

Asian Slaw

*Shredded Won Bok, Onion, Cabbage and
Carrot in a Hoi Sin Vinaigrette*

Tako Poke

*Sliced Tako Seasoned with Red and Green
Onion, Chili, Ginger, Sesame and Shoyu*

~ *Entrées* ~

Asian Braised Shoulder of Beef

With Ginger, Tomato, Shiitake Mushroom and Anise

Broiled Kim Chi Beef

*Marinated with Spicy Pickled Cabbage, Grilled, Sliced and Garnished with
Won Bok Kim Chee*

Five Spice Roast Chicken

Natural Jus

Macadamia Nut Breaded Medallions of Chicken

Guava Lime Butter Sauce

Lacquered Salmon

Pan Seared fillet of Salmon with a Soy-Shiitake Mushroom Sauce

Pan Seared Mahimahi

*Fillet of Mahimahi Topped with a Lime Buerre Blanc and a Sweet Chili-
Pineapple Salsa.*

The Ko'olau Luau

~ *Salads* ~
(Selection of Five)

Island Greens

With Selected Dressings and Garlic-Herb Croutons

Ko'olau Potato & Macaroni Salad

Lomi Lomi Salmon

Island Ahi Poke

Tako Poke

Mussel Poke

Poi

(Based On Availability)

~ *Entrees* ~

Pork or Chicken Lau Lau

*Wrapped in Ti leaf with Luau Leaves
and Steamed*

Mahimahi Local Style

*Grilled Fillet of Mahimahi Topped with Lemon
Buerre Blanc and a Fresh Lomi Tomato Salad*

Pulehu Chicken

*Marinated with Ala'ea, Garlic,
Onions and Black Pepper, and Flame
Broiled*

Squid Luau

*Thinly Sliced Squid Simmered in Coconut
Milk and Taro Leaf*

Kalua Pig & Cabbage

Chicken Long Rice

*Chicken and Rice Noodles Simmered in a
Rich Broth with Shiitake Mushrooms,
Bamboo and Green Onions*

Vegetarian Selections

(Items will replace an entrée selection)

Vegetarian Lasagna

Layers of Grilled Vegetables, Ricotta Cheese, Italian Herbed Tofu and Pasta. Served with a Vegetarian Marinara

Tofu and Black Bean

Stir Fried Tofu with Bell Peppers, onions, Broccoli, Celery and Carrots in a Chinese Black Bean Sauce

Ratatouille on Fried Polenta

A Vegetable Ragout of Tomato, Eggplant, Zucchini, Peppers and Garlic Served on a Square of Fried Polenta

Tofu and Black Bean Chili

Ground Tofu Braised with Black Turtle Beans and Tomato Seasoned with Chili, Garlic and Cumin

Vegetarian Jambalaya

A Creole Style One-Pot with Rough Cut Vegetables, Tofu and Rice Cooked in a Spicy Tomato Broth

Cheese Ravioli

with Grilled Vegetables and Sun Dried Tomato Ragout

~ All Menus are Subject to Change ~



As varied as the cultures of our Islands, so are the Buffet Menus of Ko'olau Ballrooms. Our Asian Flavors, Pacific Rim, Continental and Ko'olau Favorites Buffets all offer an abundant array of items to choose from. So many in fact, that most have difficulty choosing which Buffet will suffice for their event. For this reason, our Executive Chef has allowed us to offer all of our Buffet Entrée choices to you! You may choose items from Asian Flavors, one from Pacific Rim, one from Continental, or make any combination of your own!

~ Buffet Includes ~

- 5 Salad Selections
- Steamed Rice
- Garden Vegetable Medley
- Fresh Baked Rolls and Butter
- Seasonal Fruit Display
- An Array of Desserts
- Including Ko'olau Bread Pudding
- With Warm Caramel Sauce and Toasted Almonds

Choice of Second Starch

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| Yakisoba | Rice Pilaf | Home-Style Mashed Skin on Potatoes |
| Herb Roasted Red Skinned Potatoes | Chow Mein | Glazed Sweet Potatoes |

~ Lunch Buffet ~

Minimum of 50 persons

Selection of Two Entrées.....	\$ 39.50
Selection of Three Entrées.....	\$ 41.50
Selection of Two Entrées with Prime Rib.....	\$ 47.50
Selection of Three Entrées with Prime Rib.....	\$ 49.50

~ Dinner Buffet ~

Minimum of 75 persons

Selection of Two Entrées.....	\$ 41.50
Selection of Three Entrées.....	\$ 43.50
Selection of Two Entrées with Prime Rib.....	\$ 49.50
Selection of Three Entrées with Prime Rib.....	\$ 51.50

~ Additional Items ~

(Per Person)

King Crab Legs.....	\$ 15.00
Shrimp & Vegetable Tempura.....	\$ 9.00
Seafood Newburg <i>Shrimp, Scallops, Crab and Fresh Fish in Newburg Sauce</i>	\$ 6.00
Seafood Black Bean <i>Shrimp, Scallops, Crab and Fresh Fish in Black Bean Sauce</i>	\$ 6.00
Butterfish Misoyaki <i>Baked and Marinated with Miso & Mirin</i>	\$ 6.00
Roasted Pig <i>Served Whole with Plum Sauce (Service for 150)</i>	\$ 525.00

Children Ages 5 thru 10 years are \$10.00 less than the Prices listed above.

All prices are subject to Current Applicable Service Charge and State Tax

Prices & Menus are Subject to Change