



KO'OLAU CATERING OFF-SITE MENUS



Our Award Winning Executive Chef offers a variety of menus for any special occasion. Unforgettable cuisine will complete your intimate family gathering, important office meeting or your very grand formal gala.

Let our event professional's work with you to add the perfect touches to your gathering. From flowers or entertainment, renting tables, chairs, linen, silverware, china or tents, *Ko'olau Catering* is here to make it perfect just for you.

**Call our office today at (808) 954-7000
to discuss your function needs!**



Elegant Picnic

Caprese Salad

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

Red Potato & Chive Salad

Barbeque Shrimp

*Large Succulent Shrimp grilled and brushed with
our Barbeque Sauce on a Cucumber-Dill Salad*

Buttermilk Fried Chicken

Macaroni & Cheese

Sliced Seasonal Fruit

Carrot Cake

\$24.00 per Person



Light Luncheon

Chilled Green Salad
*Chilled Greens with a Lemon Basil Dressing
& Vine Ripened Tomatoes*

Pea Salad
With Bacon & Red Pepper

Sun Dried Tomato Focaccia
With a Anchovy-Pepper Spread

Herb Grilled Chicken
*Herb Grilled Chicken Over a Greek Orzo Salad with
Cucumber, Tomato, Kalamata Olives and Feta Cheese*

Sliced Seasonal Fruit

\$20.00 per Person



Pasta Bar

Fresh Island Greens

With Chef's Choice of Dressings

Italian Marinated Mushrooms

*Button Mushrooms Marinated in an
Herb Vinaigrette with Grilled Onions*

Grilled Vegetable Antipasto

*Assorted Grilled Vegetables Topped with
Balsamic Vinaigrette and Grated Parmesan Cheese*

Penne Pasta

With sides of Marinara and White Clam Sauce

Linguine

With sides of Marinara and White Clam Sauce

Sliced Seasonal Fruit

Fresh Baked Rolls with Butter

Pastry Chef's Selection of Desserts

\$18.50 per Person



Pacific Rim

Chinese Chicken Salad

*Char Siu Chicken, Crisp Green Bean Sprouts & 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 Corn, Snow Pea & Grilled Eggplant Salad

With Red & Green Bell Peppers Tossed with a Hoi Sin Dressing

Stir Fry Vegetable Medley

Macadamia Nut Medallions of Chicken

*Medallions of Chicken Encrusted with Macadamia Nuts &
Served with a Guava Lime Butter Sauce*

Lacquered Salmon

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

Asian Braised Shoulder of Beef

With Ginger, Tomatoes, Shiitake Mushrooms & Anise

Sliced Seasonal Fruit

Fresh Baked Rolls with Butter

Pastry Chef's Selection of an Array of Desserts

\$40.95 per Person

KO'OLAU CATERING

45-550 KIONAOLE ROAD; KANEEOHE, HI 96744

PHONE 808.954.7000 FAX 808.235.7737

www.koolauballrooms.com



Very Special Cocktail Celebration

Imported & Domestic Cheese Platter
With assorted Crackers & Breads

Fresh Seasonal Fruit Platter

Bruschetta Caprese

Sevruga Caviar
Atop Roasted Red Potatoes with Sour Cream

Smoked Salmon with Herb Cheese Roulades
*Norwegian Smoked Salmon with
Herb Cheese Roulades on Cucumber Rounds*

Curried Chicken
Curried Chicken on Crisp Won Ton Pi

Smoked Salmon with Herb Cheese Roulades
*Norwegian Smoked Salmon with
Herb Cheese Roulades on Cucumber Rounds*

Savory Tart
Onions, Tomatoes & Eggplant

Pan Fried Crab Cakes
With Sweet Chili Aioli

Mini Brie Turnovers

Bacon Wrapped Scallops
*Large Sea Scallops
Wrapped in an Apple Wood Smoked Bacon*

Chocolate Covered Strawberries

Assorted Mignardises

\$44.50 per Person



Off Premise A la Carte Menu

~ Salads ~ (Service for 30)

Red Potato & Chive Salad

\$45.00

Pineapple Cole Slaw

\$45.00

Ko'olau Potato & Macaroni Salad

\$45.00

Tofu Poke

\$45.00

Chinese Chicken Salad

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

\$55.00

Somen Salad

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

\$65.00

Island Ahi Poke

\$75.00

Island Greens

*With Tomato, Fresh Mozzarella
& Lemon Basil Vinaigrette*

\$50.00

Italian Marinated Mushrooms

*Roasted Button Mushrooms Marinated
in an Herb Vinaigrette with Grilled Onions*

\$45.00

Baby Corn, Snow Pea & Grilled Eggplant Salad

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

\$45.00

Pea Salad

With Bacon & Red Pepper

\$45.00

Off Premise A la Carte Menu

~ *Hot Food* ~
(Full Pan)

Teriyaki Chicken

Marinated & Grilled with a Shoyu-Ginger Sauce
\$75.00

Mochiko Chicken

\$95.00

Buttermilk Fried Chicken

\$95.00

Sweet & Sour Pork

\$90.00

Teriyaki Pork

Marinated & Grilled with a Shoyu-Ginger Sauce
\$85.00

Asian Braised Shoulder of Beef

With Ginger, Tomato, Shiitake Mushroom & Anise
\$105.00

Char Siu Chicken

\$95.00

Macadamia Nut Breaded Mahi Mahi

\$80.00

Lacquered Salmon

Pan Seared fillet of Salmon with a Soy-Shiitake Mushroom Sauce
\$115.00

Kalbi

\$95.00

Curry Beef Stew

\$95.00

Egg Batter Mahi Mahi

Dipped in an Egg Batter and Sautéed
Served with Tarter Sauce & Lemon Wedges
\$65.00

~ *Sides* ~
(Full Pan)

Chow Mien

\$45.00

Yakisoba

\$50.00

Steamed Rice

\$20.00

Baked Macaroni & Three Cheeses

\$55.00

Stir Fry Vegetable Medley

\$50.00