

2022 Buffet Salad Options

Agedashi Tofu	<i>With Grated Daikon and Ginger in a Soy-Mirin Broth</i>	Green Pea	<i>Peas, Bacon and Red Bell Pepper with Ranch Dressing</i>
Asian Coleslaw	<i>Won Bok, Cabbage, Onion and Carrot with a Hoisin Vinaigrette</i>	Grilled Vegetable Antipasto	<i>A Medley of Vegetables Grilled and Laced with a Balsamic Vinaigrette and Parmesan Cheese</i>
Asian Potato	<i>Okinawan Sweet Potato, Yukon Gold Potato and Red Potato with Scallion and a Sesame Vinaigrette</i>	Hiyayakko	<i>Chilled Tofu, Sliced and Served with a Ginger-Soy Sauce. Garnished with Bonito, Furikake and Scallion</i>
Baby Bok Choy	<i>Wok Seared and Tossed in a Soy Sesame Dressing with Sweet Onion and Bell Pepper</i>	Island Greens	<i>Served with Assorted Dressing and Garlic Herb Croutons Dressings: Oriental Thousand Island Lemon Basil Ranch</i>
Bay Shrimp and Broccoli	<i>With Red Onions, Black Pepper and Mayonnaise</i>	Ko'olau Potato and Macaroni	<i>Always a Local Favorite</i>
Caesar	<i>Crisp Romaine Lettuce Served with Lemon Anchovy Dressing, Parmesan Cheese and Toasted Croutons</i>	Roasted Broccoli and Cashew	<i>Tossed with Smoked Bacon Dressing</i>
Caprese	<i>Vine-Ripened Tomato and Fresh Mozzarella. Finished with Extra Virgin Olive Oil and Chiffonade Basil</i>	Roasted Mushroom	<i>With Sweet Onion, Bell Peppers and an Herb Vinaigrette</i>
Charred Brussels Sprout and Exotic Mushroom	<i>Extra Virgin Olive Oil, Balsamic Vinegar</i>	Snow Pea, Baby Corn and Grilled Eggplant	<i>Tossed with Red and Green Bell Peppers in a Miso Vinaigrette</i>
Chinese Chicken	<i>Char Siu Chicken, Bean Sprouts, Chinese Pea, Won Bok, and Lettuce. Served with Oriental Dressing and Crisp Won Ton Pi</i>	Somen	<i>Pork Char Siu, Ham, Kamaboko, Cucumber, Egg and Green Onion, Layered with Shredded Lettuce and Somen Noodles. Served with a Light Soy Dressing</i>
Cucumber Namasu	<i>Japanese Cucumbers, Pickled with Daikon and Carrot</i>	Spicy Fried Tofu	<i>Tossed with Julienne Vegetables and a Soy-Chili Vinaigrette</i>
Fresh Spinach and Artichoke	<i>With Roasted Mushroom Tossed with an Herb Vinaigrette</i>	Tofu Poke	<i>With Tomato and Cucumber, Tossed with Shoyu, Ginger, Chili and Sesame Oil</i>
Glass Noodle	<i>Fresh Vegetables, Mushrooms and Sprouts, Ginger Coriander Vinaigrette</i>	Vegetable Rotini	<i>Rainbow Rotini, Fresh Vegetables and Creamy Italian Dressing</i>
Greek Orzo	<i>With Crisp Cucumber, Ripe Tomato, Sweet Bell Pepper, Feta Cheese, Kalamata Olives and a Mustard Dill Vinaigrette</i>	Watercress, Tomato and Tofu	<i>With Red Onion in a Lemon-Soy Vinaigrette</i>
		Wok-Seared Shrimp and Edamame Poke	<i>With Tomato, Cucumber, Ginger, Sesame and Shoyu</i>

Two (2) Entrée Lunch \$60 per person / Two (2) Entrée Dinner \$63 per person

Additional Entrée \$5 per person

All prices are subject to current applicable service charge and state tax. Prices are subject to change.

All of Our Buffet Menus Include: Five (5) Salad Options • Two (2) Starches • Vegetable Medley
Ko'olau's Signature Bread Pudding • An Array of Desserts • Hot Beverages and Iced Tea

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Seafood

Fresh Catch Preparations

Black Bean	<i>Steamed in a Chinese Black Bean Sauce and Finished with Green Onion, Bell Pepper and Ginger. Topped with Chinese Parsley</i>
Coconut Curry	<i>Seared and Finished in a Coconut Curry Sauce and Topped with a Bay Shrimp-Cucumber Sambol</i>
Cucumber Dill Salad	<i>Sautéed with a Champagne Beurre Blanc</i>
Furikake Crusted	<i>Soy-Shiitake Mushroom Cream</i>
Green Papaya Salad	<i>Grilled and Served with a Mango-Ginger Cream</i>
Local Style	<i>Lemon Beurre Blanc, Topped with a Lomi Tomato Salsa</i>
Mediterranean Style	<i>Seared and Topped with a Salad of Fresh Tomato, Kalamata Olive, Capers, Basil and Olive Oil</i>
Shaved Fennel Salad	<i>Seared and Served with a Basil Vinaigrette</i>
Steamed Oriental Style	<i>Lup Chong, Green Onion, Shiitake Mushroom and Ginger. Topped with Sizzling Peanut Oil and Chinese Parsley</i>
Tropical Salsa	<i>Pineapple Papaya Salsa, Chili-Lime Butter Sauce</i>

Additional Selections

Lacquered Salmon <i>(Market Price)</i>	<i>Soy-Shiitake Mushroom Cream</i>
Misoyaki Salmon <i>(Market Price)</i>	<i>Tender Fillets of Salmon Marinated in Miso and Sake. Seared to Perfection.</i>

Poultry

Asian Pesto Seared Medallions of Chicken	<i>Wasabi Cream</i>
Braised Medallions of Chicken	<i>Capers, Fresh Tomato and Italian Parsley</i>
Chicken Marbella	<i>Baked with Prunes, Capers, Green Olive, White Wine, and Bay Leaf, Finished with a Demi-Glace Sauce</i>
Gremolata Seared Chicken	<i>Herb Seared and Served with a Citrus Basil Cream</i>
Grilled Paillard of Chicken	<i>Lentil, Mushroom and Eggplant Ragout</i>
Macadamia Nut Breaded Medallions of Chicken	<i>Guava-Lime Sauce</i>
Pan Seared Medallions of Chicken	<i>Sun-Dried Tomato-Mushroom Cream</i>
Pecan Breaded Medallions of Chicken	<i>Tarragon Sauce</i>
Pulehu Chicken	<i>Grilled with Ala'ea, Garlic, Onions and Black Pepper</i>
Sautéed Chicken Piccata	<i>Lemon Caper Sauce</i>
Shoyu Chicken	<i>Slowly Braised with Garlic, Ginger, Shoyu and Mirin</i>
Teriyaki Chicken	<i>Marinated and Grilled with Shoyu, Ginger and Mirin</i>

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Beef

Asian Braised Shoulder of Beef	<i>Ginger, Tomato, Shiitake Mushroom and Star Anise</i>
Braised Boneless Short Ribs	<i>Roasted Pepper Jus</i>
Fire Roasted Beef Bordelaise	<i>Exotic Mushroom Sauce</i>
Pot Roasted Shoulder of Beef	<i>Braised with Red Wine and Garden Vegetables</i>
Steak Diane	<i>Seared and Sliced with Mushroom Caps and Brandy-Mustard Sauce</i>
Teriyaki Beef	<i>Marinated and Grilled with Shoyu, Ginger and Mirin</i>

Roasted Prime Rib of Beef Carving served with creamy horseradish and natural au jus is available to add to any buffet with a Chef Attendant for an additional \$15 per person.

Vegetarian

Cheese Ravioli	<i>Grilled Vegetable and Sun-Dried Tomato Ragout</i>
Nishime	<i>Japanese Inspired Vegetarian Stew with Tofu and Konnyaku in a Soy-Ginger Broth</i>
Ratatouille on Fried Polenta	<i>Ragout of Tomato, Eggplant, Zucchini, Bell Peppers and Garlic on Fried Polenta Squares</i>
Stir Fry Tofu and Chinese Black Bean	<i>Bell Peppers, Broccoli, Onion, Celery, Carrot, Baby Bok Choy and Mushroom with Chinese Black Bean and Ginger Sauce</i>
Thai Curry	<i>Long Eggplant, Snow Pea, Bamboo Shoot, Carrot, Peppers and Tofu in a Yellow Curry</i>
Three-Cheese Lasagna	<i>Roasted Vegetables, Ricotta, Mozzarella and Parmesan Cheeses, Layered with Wide Noodles and Marinara Sauce</i>
Tofu and Three-Bean Chili	<i>Garden Vegetables, Tofu, Tomato and Spices with Black, Kidney and Garbanzo Beans</i>

Pork

Pastele Stew	<i>Braised Pork with Olives, Pepper, Tomato and Achiote and Finished with Green Banana</i>
Smoked Loin of Pork	<i>Served with Pineapple Chutney</i>
Spiced Loin of Pork	<i>Grilled with Korean Spices and Garnished with a Bean Sprout and Watercress Namul</i>
Sweet and Sour Pork	<i>Braised in a Sweet and Sour Sauce Accented with Bell Pepper and Pineapple</i>

Starch Selections

Chow Mein	Herb Roasted Potatoes
Creamy Mashed Potatoes	Rice Pilaf
Creamy Polenta	Steamed White Rice
Glazed Sweet Potatoes	White and Brown Rice Mix
	Yakisoba

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Ko'olau Luau Buffet Options

Select from these popular menu suggestions to create your own Hawaiian-style luau.

Salad Options

Lomi Lomi Salmon	<i>Salmon, Tomato, Onions and Green Onions</i>
Mussel Poke	<i>Tender Mussels Tossed with Red and Green Onions, Shoyu and Sesame Oil</i>
Tako Poke	<i>Delicately Sliced Tako Tossed with Red and Green Onions, Shoyu and Sesame Oil</i>
Poi	<i>Island Taro Mixed to a Two-Finger Consistency</i>

Entrée Options

Chicken Katsu	<i>Panko Crusted and Served with Tonkatsu Sauce</i>
Chicken Lau Lau	<i>Steamed in Luau Leaves with Ala'ea</i>
Chicken Long Rice	<i>Julienne Chicken and Rice Noodles Simmered with Shiitake Mushroom, Bamboo Shoot, Onion and Shoyu</i>
Egg-Battered Fresh Catch	<i>Dipped in an Egg Batter and Sautéed. Served with Tartar Sauce and Lemon Wedges</i>
Kalua Pig and Cabbage	<i>Slow Cooked with Ala'ea in Ti Leaves</i>
Pork Lau Lau	<i>Steamed with Luau Leaves with Ala'ea</i>
Squid Luau	<i>Thinly Sliced. Simmered in Coconut Milk with Luau Leaves</i>

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Hors d'oeuvres

Hot

(Hot items are based on a 100 pieces unless noted)

Bacon Wrapped Scallops ●●

Large Sea Scallops Wrapped in Applewood Smoked Bacon. **\$395**

Baked Oysters Rockefeller

Baked Oysters with Creamy Spinach and Bacon. Topped with Hollandaise Sauce. *(Market Price)*

Chicken or Beef Satay ●

Grilled Skewered Chicken or Beef Marinated in Lemon Grass, Ginger, Coriander, Turmeric and Cumin. Served with a Thai Peanut Sauce. **\$240**

Chicken or Beef Yakitori ●●

Grilled Teriyaki Marinated Chicken or Beef Skewers. Topped with Scallions and Sesame Seeds. **\$240**

Crab Stuffed Mushrooms ●●●

Served with Hollandaise Sauce. **\$290**

Crispy Shrimp and Pork Won Ton ●●

Served with Mustard and Shoyu. **\$180**

Crispy Vegetable Spring Rolls ●●

Vegetables, Long Rice, Black Mushroom Wrapped in Rice Paper and Deep-fried. Served with a Sweet Chili Sauce. **\$195**

Fried Artichoke Hearts ●

Served with a Lemon Pepper Aioli. **\$175**

Grilled Shrimp Skewers

Grilled Jumbo Shrimp Marinated in Ginger and Shoyu. Served with an Asian Scampi Sauce. **\$395**

Hoisin Glazed Pulled Pork ●

Served In Bao Buns. **\$300**

Korean Chicken Drumettes

Deep Fried Seasoned Drumettes, Tossed with a Spicy Sesame Sauce. **\$220**

Miniature Crab Cakes

Served with a Creole Mustard Aioli. **\$335**

Shrimp and Pork Siu Mai ●●

Served with Chinese Hot Mustard Sauce. **\$300**

Shrimp Tempura

Served with Traditional Dipping Sauce. **\$395**

Soft Pork and Shrimp Gau Gee

Served with a Soy Shiitake Cream. **\$280**

Spanakopita ●●

Phyllo Pastry Stuffed with Spinach and Feta Cheese. **\$240**

Swedish Meatballs ●

Served with Mushroom Sauce. **\$195**

Sweet and Sour Meatballs ●

Accented with Pineapple. **\$195**

Cold

(Cold items are based on 50 servings unless noted)

Asian Style Salsa ●

Seasoned with Shiitake Mushrooms, Chinese Parsley and Ginger, Served with Crisp Won Ton Pi. **\$175**

Assorted Finger Sandwiches (100) ●

Tuna, Turkey, Roast Beef and Ham and Cheese. **\$180**

Assorted Maki Sushi Platter ●●

Futomaki and Reverse California. Served with Wasabi and Shoyu. **\$335**

Boiled Soybeans ●

Seasoned with Ala'ea. **\$55**

Crab Claws on Ice (100)

Served with Cocktail Sauce, Tabasco and Lemon Wedges. **\$615**

Crab Stuffed Profiteroles (100) ●

Savory Cream Puff Stuffed with a Crab Salad. **\$275**

Fresh Seasonal Fruit Platter

Sliced Pineapple, Cantaloupe, Honeydew, Watermelon and Strawberry. **\$175**

Gorgonzola and Roasted Maui Onion on Crostini (100) ●●●

Italian Blue Cheese and Sweet Onion. **\$240**

Grilled Vegetable Platter

Zucchini, Eggplant, Bell Pepper, Summer Squash, Asparagus and Portabella Mushroom. Served with Balsamic Vinaigrette. **\$235**

Imported and Domestic

Cheese Platter ●●

Baby Gouda, Brie, Smoked Mozzarella, Boursin, and Cheddar Cheeses. Served with French Baguette and Crackers. **\$330**

Island Ahi Poke ●

Cubed Ahi Tossed with Red and Green Onion, Shoyu, Chili and Sesame Oil.

Kim Chee Deviled Eggs ●●

Mildly Spicy **\$280**

Local Style Boiled Peanuts ●

Seasoned with Star Anise and Hawaiian Salt. **\$50**

Oysters on the Half Shell (100)

Served with Cocktail Sauce, Tabasco and Lemon Wedges. *(Market Price)*

Roasted Garlic Hummus ●

Served with House Made Pita Chips. **\$165**

Salmon Roulade (100) ●●

Smoked Salmon Rolled with an Herb Cream Cheese. Served on a Sliced Cucumber Crouton. **\$275**

Sashimi Platter

Ahi and Hamachi with Wasabi and Shoyu. *(Market Price)*

Shrimp Cocktail on Ice (100) ●

Served with Cocktail Sauce, Tabasco and Lemon Wedges. **\$380**

Smoked Salmon with Maui Onions and Capers

Norwegian Smoked Salmon with Sliced Onions, Capers and Cream Cheese. Accompanied by Mini Bagels. **\$390**

Toasted Garlic-Ala'ea Soybeans ●

Wok Fried and Seasoned with Garlic and Ala'ea. **\$60**

Self-Serve Station (Serves 150)

Chinese Roast Pig Presented with Hoisin and Bao Buns. **\$775**

Carving Stations (Serves 50, Includes Basket of Mini Rolls)

Chef Attendant Required, \$125 per item

Fire Roasted Tenderloin of Beef \$375

Served with a Classic Béarnaise Sauce

Fresh Roasted Turkey \$240

Slow Roasted with Herbs and Served with a Cranberry Mayonnaise.

Honey Glazed Ham \$285

Baked with Spiced Brown Sugar Glaze, Cinnamon, and Cloves. Served with a Honey-Dijon Mustard Sauce

Roast Leg of Lamb \$335

Marinated with Rosemary, Garlic and Herbs. Served with a Mint Sauce.

Ask about our French Fry Bar ● Mashed Potato Bar ● Slider Bar ● Sushi Bar

● Available for our Wedding Packages ● Tray-Pass Service Available ● Ko'olau Favorites

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Beverage Selections

Standard Beer\$7

Coors Light, Miller Light

Premium Beer\$8

*Heineken, Corona, Sierra Nevada,
Maui Bikini Blonde*

Draft Beer\$7

*Heineken Light, Dos Equis Amber
(Upon Request)*

Wines by the Glass.....\$7

*Sycamore Lane Chardonnay
Sycamore Lane Merlot
Sycamore Lane Cabernet Sauvignon
Sycamore Lane White Zinfandel
Salmon Creek Brut\$8*

Premium Wines by the Glass \$9

*Line 39 Cabernet Sauvignon
Principato Pinot Grigio
Line 39 Pinot Noir
Nine Vines Moscato*

Soft Drinks\$3

*Coke, Diet Coke, Sprite, Ginger Ale
Available Fruit Juices*

Standard Liquors.....\$8

*Vodka: Smirnoff
Gin: Tanqueray
Rum: Malibu, Captain Morgan Spiced
Whiskey: Seagram's VO, Fireball
Scotch: Dewar's
Bourbon: Jim Beam
Tequila: Jose Cuervo*

Premium Liquors\$10

*Vodka: Ketel One
Whiskey: Crown Royal, Crown Apple
Irish Whiskey: Jameson
Bourbon: Jack Daniel's
Tequila: 1800 Silver*

Super Premium Liquors.....\$12

*Cognac: Hennessy
Scotch: Glenlivet*

By the Gallon

*Champagne Punch.....\$95
Ko'olau Fruit Punch\$35
Ko'olau Plantation Iced Tea...\$35*

Bar Fee: \$250 per bar (includes a bartender)

\$150 per additional bar attendant (required for every 200+ Adults)

Liquor Liability and Compliance

The Ko'olau Ballrooms & Conference Center, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance to the City and County of Honolulu liquor laws. We reserve the right to monitor all alcohol consumption, to ask for proper identification, and to refuse service to a visibly intoxicated person. Alcoholic beverages are not permitted to be brought into the ballrooms or to leave the ballroom premises.

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