

## 2023 Buffet Salad Options

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Two (2) Entrée Lunch \$64 per person / Two (2) Entrée Dinner \$67 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: Four (4) 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

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

#### Additional Selections

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

### Poultry

<b>Asian Pesto Seared Medallions of Chicken</b>	<i>Wasabi Cream</i>
<b>Braised Medallions of Chicken</b>	<i>Capers, Fresh Tomato and Italian Parsley</i>
<b>Macadamia Nut Breaded Medallions of Chicken</b>	<i>Guava-Lime Sauce</i>
<b>Pan Seared Medallions of Chicken</b>	<i>Sun-Dried Tomato-Mushroom Cream</i>
<b>Pulehu Chicken</b>	<i>Grilled with Ala'ea, Garlic, Onions and Black Pepper</i>
<b>Sautéed Chicken Piccata</b>	<i>Lemon Caper Sauce</i>
<b>Shoyu Chicken</b>	<i>Slowly Braised with Garlic, Ginger, Shoyu and Mirin</i>
<b>Teriyaki Chicken</b>	<i>Marinated and Grilled with Shoyu, Ginger and Mirin</i>

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### Beef

<b>Braised Boneless Short Ribs</b>	<i>Roasted Pepper Jus</i>
<b>Fire Roasted Beef Bordelaise</b>	<i>Exotic Mushroom Sauce</i>
<b>Steak Diane</b>	<i>Seared and Sliced with Mushroom Caps and Brandy-Mustard Sauce</i>
<b>Teriyaki Beef</b>	<i>Marinated and Grilled with Shoyu, Ginger and Mirin</i>

### Roasted Prime Rib of Beef Carving

Served with creamy horseradish and natural au jus  
Available to add to any buffet with a Chef Attendant for an additional \$15 per person.

### Vegetarian

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

### Pork

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

### Starch Selections

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

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## *Ko'olau Luau Buffet Options*

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

### **Salad Options**

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

### **Entrée Options**

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

### 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

### 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

### 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 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

### 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 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. \$950

### 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

#### Honey Glazed Ham \$285

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

#### Fresh Roasted Turkey \$240

Slow Roasted with Herbs and Served with a Cranberry Mayonnaise.

**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*

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

*Sycamore Lane Chardonnay  
Sycamore Lane Merlot  
Sycamore Lane Cabernet Sauvignon  
Sycamore Lane White Zinfandel  
J. Roget 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: *Tito's*  
Whiskey: *Crown Royal, Crown Apple*  
Irish Whiskey: *Jameson*  
Scotch: *Monkey Shoulder*  
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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