

2025 Buffet Salad Options

Agedashi Tofu	<i>With Grated Daikon in a Soy-Mirin Broth</i>	Hiyayakko	<i>Chilled Tofu, Sliced and Served with a Ginger-Soy Sauce. Garnished with Bonito, Furikake and Scallion</i>
Asian Broccoli	<i>With Bell Peppers, Red Onions, Carrots and a Soy-Sesame Dressing</i>	Island Greens	<i>Locally Sourced Greens Served with Two House-Made Dressings and Garlic Herb Croutons</i>
Asian Potato	<i>Okinawan Sweet Potato, Yukon Gold Potato and Red Potato with Oriental Dressing</i>	Ko'olau Potato and Macaroni	<i>Always a Local Favorite</i>
Baby Bok Choy	<i>Wok Seared and Tossed in a Soy Sesame Dressing with Sweet Onion and Bell Pepper</i>	Lomi Lomi Salmon	<i>Salmon, Tomato, Onions, and Green Onions</i>
Bay Shrimp and Broccoli	<i>With Red Onion, Black Pepper, Salt and Mayonnaise</i>	Roasted Broccoli and Cashew	<i>Tossed with Smoked Bacon Dressing</i>
Caesar	<i>Crisp Romaine Lettuce Served with Lemon Anchovy Dressing, Parmesan Cheese and Toasted Croutons</i>	Roasted Mushroom	<i>With Sweet Onion and Bell Peppers</i>
Caprese	<i>Vine-Ripened Tomato and Fresh Mozzarella. Finished with Extra Virgin Olive Oil and Chiffonade Basil</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>
Charred Brussels Sprout and Exotic Mushroom	<i>With Olive Oil and Garlic</i>	Tofu Poke	<i>With Tomato and Cucumber, Tossed with Chili, Sesame Oil and Oyster Sauce</i>
Chinese Chicken	<i>Char Siu Chicken, Bean Sprouts, and Won Bok. Served with Oriental Dressing and Crisp Won Ton Pi</i>	Vegetable Rotini	<i>Rainbow Rotini Pasta, Fresh Vegetables and Creamy Italian Dressing</i>
Cucumber Namasu	<i>Japanese Cucumbers, Pickled with Daikon and Carrot</i>	Watercress, Tomato and Tofu	<i>With Red Onion in a Lemon-Soy Vinaigrette</i>
Fresh Spinach and Artichoke	<i>With Roasted Mushroom in a Balsamic Dressing</i>	Wok-Seared Shrimp and Edamame Poke	<i>With Tomato, Cucumber, Sesame Oil and Oyster Sauce</i>
Grilled Vegetable Antipasto	<i>Tossed with a Balsamic Vinaigrette and Topped with Parmesan Cheese</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 \$68 per person / Two (2) Entrée Dinner \$71 per person

Additional Entrée \$7 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 • Freshly Baked Rolls • Vegetable Medley
Ko'olau's Signature Bread Pudding • An Array of Desserts • Hot Beverages, Iced Tea and Fruit Punch

2025 Buffet Entrée Options

Seafood

Fresh Catch Preparations

Coconut Curry	<i>Seared and Finished in a Coconut Curry Sauce and Topped with a Bay Shrimp-Cucumber Sambol</i>
Egg-Battered	<i>Dipped in an Egg Batter and Sautéed. Served with Tartar Sauce and Lemon Wedges</i>
Furikake Crusted	<i>Asian Salsa Garni</i>
Local Style	<i>Lemon Beurre Blanc, Topped with a Lomi Tomato Salsa</i>
Parmesan Crusted	<i>Pesto Aioli</i>
Oriental Style	<i>Steamed with Lup Chong, Ginger and Chinese Parsley. Topped with Shoyu Drizzle and Green Onions.</i>

Additional Selections

Misoyaki Salmon (Additional \$5 per person)	<i>Tender Fillets of Salmon Marinated in Miso and Sake. Seared to Perfection.</i>
Seared Salmon (Additional \$5 per person)	<i>Lemon Dill Beurre Blanc</i>
Shrimp Alfredo Pasta	<i>Served with Penne Pasta and Garnished with Lemon and Capers</i>

Poultry

Asian Pesto Chicken	<i>Wasabi Cream</i>
Chicken Carbonara	<i>with Penne Pasta and a Creamy Bacon Tomato Sauce</i>
Chicken Katsu	<i>Panko Crusted and Served with Tonkatsu Sauce</i>
Chicken Long Rice	<i>Julienne Chicken and Rice Noodles Simmered with Shiitake Mushroom, Bamboo Shoot, Ginger, Onion and Shoyu</i>
Italian Braised Chicken	<i>Capers, Fresh Tomato and Italian Parsley</i>
Mediterranean Chicken	<i>Sun-Dried Tomato-Mushroom Cream</i>
Pulehu Chicken	<i>Grilled with Ala'ea, Garlic, Onions and Black Pepper</i>
Sautéed Chicken Piccata	<i>Lemon Caper Sauce</i>
Teriyaki Chicken	<i>Marinated with a House-Made Teriyaki Sauce</i>

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Beef

Beef Stroganoff	<i>Tender Beef in a Creamy Mushroom Sauce. Served with Pasta.</i>
Boneless Braised Beef	<i>Roasted Pepper Jus</i>
Fire Roasted Beef Bordelaise	<i>Exotic Mushroom Sauce</i>
Korean Style Thin-Sliced Ribeye	<i>Marinated, Grilled, and Served with Vegetable Relish</i>
Steak Diane	<i>Seared and Sliced with Mushroom Caps and Brandy-Mustard Sauce</i>
Teriyaki Beef	<i>Marinated with a House-Made Teriyaki Sauce</i>

Roasted Prime Rib Carving Station

Served with creamy horseradish and natural au jus.
Available to add to any buffet with a Chef Attendant for an additional \$18 per person.

Vegetarian

Cheese Ravioli	<i>Served with a Hearty Marinara Sauce and Topped with Parmesan Cheese</i>
Eggplant Parmesan Pasta	<i>Sliced Eggplant Braised and Stewed with Marinara Sauce and Bowtie Pasta</i>
Stir Fry Tofu and Chinese Black Bean	<i>Snow Peas, Long Eggplant, Bell Peppers, Broccoli, Onion, Carrot, Baby Bok Choy and Mushroom with Chinese Black Bean and Ginger Sauce</i>
Thai Curry	<i>Baby Bok Choy, Long Eggplant, Snow Peas, Bamboo Shoot, Carrot, Peppers and Tofu in a Yellow Curry</i>
Vegetarian Lasagna	<i>Roasted Vegetables, Ricotta, Mozzarella and Parmesan Cheeses, Layered with Wide Noodles and Marinara Sauce</i>

Starch Selections

Pork	Creamy Mashed Potatoes	Rice Pilaf
Kalua Pig and Cabbage	Creamy Polenta	Steamed White Rice
Pork Lau Lau	Glazed Sweet Potatoes	White and Brown Rice Mix
Smoked Loin of Pork	Herb Roasted Potatoes	Yakisoba
Sweet and Sour Pork		

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2025 Hors d'oeuvres

Hot

(Hot items are based on 100 pieces unless noted)

Bacon Wrapped Scallops

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

Chicken or Beef Yakitori (50) ●

Grilled Teriyaki Marinated Chicken or Beef Skewers. Topped with Scallions and Sesame Seeds. **\$170**

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. Served with a Sweet Chili Sauce. **\$195**

Hoisin Glazed Pulled Pork (50)

Served In Bao Buns. **\$210**

Miniature Crab Cakes

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

Pork Gyoza ●

Filled with Garlic, Ginger, Seasoned Diced Pork. **\$240**

Smoked Gouda Mac 'n' Cheese Bites ●

Served with Creamy Ranch Sauce. **\$275**

Spanakopita (50)

Phyllo Pastry Stuffed with Spinach and Feta Cheese. **\$170**

Swedish Meatballs ●

Served with Mushroom Sauce. **\$225**

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 Maki Sushi Platter

(100 pieces) ●
Futomaki and Reverse California. Served with Wasabi and Shoyu. **\$335 (Two Order Minimum)**

Boiled Soybeans ●

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

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

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

***Inari Bombs (100 pieces)**

Inari Sushi Filled with our House-Made Spicy Poke. **\$425**

***Island Ahi Poke** ●

Cubed Ahi Tossed with Red and Green Onion, Oyster Sauce, Chili and Sesame Oil. (Market Price)

Kim Chee Deviled Eggs ●

Mildly Spicy **\$200**

Ko'olau Fruit and

Gourmet Cheese Platter

Served with French Baguette and Crackers. **\$330**

Roasted Garlic Hummus ●

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

***Sashimi Platter (100 pieces)**

Ahi with Wasabi and Shoyu. (Market Price)

Shrimp Cocktail on Ice (100 pieces)

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

***Smoked Salmon Mousse**

(100 pieces) ●
Smoked Salmon and Herb Cream Cheese Mousse on a Cucumber Chip. **\$275**

Toasted Garlic-Ala'ea Soybeans ●

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

Self-Serve Station (Serves 150)

Chinese Roast Pig Presented with Hoisin and Bao Buns. **\$1,295**

Carving Stations (Serves 100, Includes Basket of Mini Rolls)

Chef Attendant Required, \$125 per item

Fire Roasted Tenderloin of Beef (Market Price)

Served with a Dijonnaise

Honey Glazed Ham \$570

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

Fresh Roasted Turkey \$480

Slow Roasted with Herbs and Served with a Cranberry Mayonnaise.

Ask about our: ● French Fry Bar ● Slider Bar ● Sushi Bar

● Available for our Wedding Packages

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2025 Beverage Selections

Standard Beer\$7

Coors Light, Miller Light

Premium Beer\$8

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

Hard Seltzer\$8

Truly, Nectar

Wines by the Glass\$7

*Backhouse Chardonnay
Backhouse Merlot
Backhouse Cabernet Sauvignon
J. Roget Sparkling Brut\$8*

Premium Wines by the Glass \$9

*Line 39 Cabernet Sauvignon
Principato Pinot Grigio
Line 39 Pinot Noir
Cavit Moscato*

Soft Drinks\$3

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

Standard Liquors.....\$8

*Vodka: Conciere
Gin: Barton London Dry
Rum: Calypso, Captain Morgan, Parrot Bay
Whiskey: Ancient Age, Fireball, Jim Beam
Scotch: Dewar's
Tequila: Conciere Silver*

Premium Liquors\$10

*Vodka: Tito's
Whiskey: Crown Royal, Traveller
Irish Whiskey: Jameson
Bourbon: Buffalo Trace
Tequila: 1800 Reposado*

Super Premium Liquors.....\$12

*Cognac: Hennessy
Scotch: Glenlivet 12 yrs.
Tequila: Casamigos Blanco*

By the Gallon

*Champagne Punch\$95
Ko'olau Fruit Punch\$45
Ko'olau Plantation Iced Tea...\$50*

\$350 Bar Fee Required per bar (Fee includes bar set-up and one bartender)

\$250 per Additional Bartender (Required for every 200+ adults)

\$500 Minimum Sales Required

Ko'olau Ballrooms & Conference Center is a cashless facility.

All major credit and debit cards, and tap and mobile pay options are accepted.

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.

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

Prices and menus are subject to change.