

2026 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 Peppers</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 Corn	<i>With Bell Peppers, Onions, Jalapeño and Tortilla Strips. Tossed in a Creamy Cilantro Lime 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 and Bell Peppers</i>
Charred Brussels Sprout and Exotic Mushroom	<i>With Olive Oil and Garlic</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>
Chinese Chicken	<i>Char Siu Chicken, Bean Sprouts, and Won Bok. Served with Oriental Dressing and Crisp Won Ton Pi</i>	Tofu Poke	<i>With Tomato and Cucumber, Tossed with Chili, Sesame Oil and Oyster Sauce</i>
Cucumber Namasu	<i>Japanese Cucumbers, Pickled with Daikon and Carrot</i>	Vegetable Rotini	<i>Rainbow Rotini Pasta, Fresh Vegetables and Creamy Italian Dressing</i>
Fresh Spinach and Artichoke	<i>With Roasted Mushroom in a Balsamic Dressing</i>	Watercress, Tomato and Tofu	<i>With Red Onion in a Lemon-Soy Vinaigrette</i>
Grilled Vegetable Antipasto	<i>Tossed with a Balsamic Vinaigrette and Topped with Parmesan Cheese</i>	Wok-Seared Shrimp and Edamame Poke	<i>With Tomato, Cucumber, Sesame Oil and Oyster Sauce</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 \$75 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

2026 Buffet Entrée Options

Seafood

Fresh Catch Preparations

Coconut Curry *Seared and Finished in a Coconut Curry Sauce and Topped with a Bay Shrimp-Cucumber Sambol*

Egg-Battered *Dipped in an Egg Batter and Sauteed. Served with Tartar Sauce and Lemon Wedges*

Furikake Crusted *Asian Salsa Garni*

Local Style *Lemon Beurre Blanc, Topped with a Lomi Tomato Salsa*

Parmesan Crusted *Pesto Aioli*

Oriental Style *Steamed with Lup Chong, Ginger and Chinese Parsley. Topped with Shoyu Drizzle and Green Onions.*

Additional Selections

Misoyaki Salmon *Tender Fillets of Salmon Marinated in Miso and Sake. Seared to Perfection.*
(Additional \$5 per person)

Seared Salmon *Lemon Dill Beurre Blanc*
(Additional \$5 per person)

Shrimp Alfredo Pasta *Served with Penne Pasta and Garnished with Lemon and Capers*

Poultry

Asian Pesto Chicken *Wasabi Cream*

Chicken Carbonara *with Penne Pasta and a Creamy Bacon Tomato Sauce*

Chicken Katsu *Panko Crusted and Served with Tonkatsu Sauce*

Chicken Long Rice *Julienne Chicken and Rice Noodles Simmered with Shiitake Mushroom, Bamboo Shoot, Ginger, Onion and Shoyu*

Italian Braised Chicken *Capers, Fresh Tomato and Italian Parsley*

Mediterranean Chicken *Sun-Dried Tomato-Mushroom Cream*

Pulehu Chicken *Grilled with Ala'ea, Garlic, Onions and Black Pepper*

Sautéed Chicken Piccata *Lemon Caper Sauce*

Teriyaki Chicken *Marinated with a House-Made Teriyaki Sauce*

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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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