



## 2010 Ko`olau Brunch Buffet

Minimum 75 Persons

### ~ Salads ~

(Selection of Three)

Marinated Mushrooms  
Crisp Tofu Salad  
with Spicy Shoyu Vinaigrette  
Greek Orzo Salad

Island Greens  
with Assorted Dressings  
Ko`olau Potato and Macaroni Salad  
Oriental Chicken Salad  
with Crispy Won Ton Strips

Ko`olau Coleslaw  
Rotini Pasta Salad  
Broccoli and Bay Shrimp Salad

### ~ Entrées ~

(Selection of Two)

**Fire Roasted Beef**  
*Broiled marinated beef in herb oil and garlic, served with Diane sauce.*

**Chicken with Mushroom Sauce**  
*Baked herbal chicken served with Mushroom sauce.*

**Chicken Provencal**  
*Baked chicken brushed with Dijon mustard, sprinkled with bread crumbs and parmesan cheese, served with Pommery Mustard Sauce*

**Eggs Benedict**  
*Poached egg on an English muffin with Canadian Bacon, topped with Hollandaise Sauce*

**Roast Herbal Pork Loin**  
*Served with Pommery Mustard Sauce*

**Vegetarian Lasagna**  
*Ricotta cheese, grilled vegetables, and pasta with marina sauce*

**Citrus Champagne Mahimahi**  
*Sautéed fillet of mahimahi, served with a creamy Citrus Champagne sauce, garnished with cucumber bay shrimp salad.*

**Mahimahi Mediterranean**  
*Topped with a Garnish of fresh diced tomatoes, Kalamata olives, basil and capers. Lemon Buerre Blanc.*

### ~ Breakfast Items ~

(Selection of Two)

Pork Link Sausage  
Crispy Bacon

Portuguese Sausage  
Corned Beef Hash

Fluffy Scrambled Eggs  
*With Mushrooms and Scallions*

### ~ Desserts ~

Ko`olau Bread Pudding with Caramel Sauce and Toasted Almonds  
Chef's Selection of Cakes and Pies

### Includes:

An Assortment of Breakfast Pastries  
Breakfast Potatoes and Fried Rice or White Rice  
Seasonal Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea Selections, and Chilled Fruit Juice (Orange or Guava)

**\$34.95 per person**

### ~ Additional Items ~

Omelette Station *Assorted Diced Meats, Vegetables and Cheeses with Local Condiments* ..... \$8.00 per Person  
Roast Prime Rib of Beef *Carved By Chef. Served with Au Jus, Creamy Horseradish, and Whole Grain Mustard.* ..... \$8.00 per Person  
Mimosa or Champagne Punch ..... \$45.00 per Gallon

All prices are subject to Current Applicable Service Charge & State Tax  
Prices & Menu are Subject to Change

