



## Asian Flavor

### ~ Salads ~

(Selection of 5)

#### Chinese Chicken Salad

*Char Siu Chicken, Crisp Green Bean Sprouts and Chinese Peas with an Oriental Dressing and Crisp Won Ton Pi Chips*

#### Somen Salad

*With Pork Char Siu, Kamaboko, Cucumber, Egg and Green Onion Served with a Light Soy Dressing*

#### Baby Bok Choy Salad

*With sweet Onion and Bell Pepper with a Hoi Sin Vinaigrette*

#### Hiyayakko

*Chilled Tofu Sliced and Served with a Ginger-Soy Sauce, Garnished with Bonito, Ginger and Scallion*

#### Cucumber Namasu

*Japanese Cucumbers Pickled with Daikon and Carrots*

#### Crispy Tofu Salad

*Served with Julienne Vegetables and a Spicy-Soy Vinaigrette*

### ~ Entrées ~

#### Shoyu Chicken

*Slowly Braised with Garlic, Ginger and Shoyu*

#### Teriyaki Chicken or Beef

*Marinated and Grilled with a Shoyu-Ginger Sauce*

#### Sweet and Sour Spare Ribs

*Braised in a Sweet and Sour Sauce Flavored with Pineapple and Bell Pepper*

#### Korean Short Ribs

*Grilled Short Ribs of Beef Marinated with Ginger, Shoyu, Sesame Oil and Chili Flakes*

#### Black Bean Mahimahi

*Fillet of Mahimahi Steamed with a Chinese Black Bean Sauce and Finished with Green Onion, Bell Pepper and Ginger*

#### Oriental Mahimahi

*Steamed with Lup Chong, Green Onion, Shiitake Mushroom, Chinese Parsley and Ginger and Finished with Sizzling Peanut Oil*



KO'OLAU BALLROOMS

45-550 KIONAOLE ROAD; KANEOHE, HI 96744

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## Continental Flavors

~ Salads ~  
(Selection of Five)

### Mesclun Of Island Greens

*With a Mustard Herb Vinaigrette and Garlic-Herb Croutons*

### Greek Salad

*Orzo Pasta Tossed with Cucumber, Tomato and Feta Cheese*

### Italian Marinated Mushrooms

*Button Mushrooms Marinated in an Herb Vinaigrette with Grilled Onions*

### Grilled Vegetable Antipasto

*Assorted Vegetables Grilled and Topped with Balsamic Vinaigrette and Grated Parmesan*

### Caprese Salad

*Vine Ripened Tomato with Fresh Mozzarella. Finished with Extra Virgin Olive Oil and Chiffonade Basil*

~ Entrées ~

### Fire Roasted Beef Bordelaise

*Marinated with Garlic and Herbs, Grilled and Served with a Sauce Bordelaise*

### Braised Chicken Milanese

*Bone-in Chicken Simmered with Tomato, Red Wine and Mushrooms in a Light Demi Glace*

### Mahimahi Mediterranean

*Lemon Basil Buerre Blanc, Topped with a Salsa of Tomato, Olives, Capers, Basil and Olive Oil*

### Braised Boneless Short Ribs

*With Roasted Pepper, Onion and Tomato*

### Pecan Breaded Medallions of Chicken

*Tarragon Sauce*

### Sautéed Mahimahi

*Champagne Buerre Blanc and Topped with a Cucumber-Dill Salad*

### Pan Seared Medallions of Chicken

*Sun Dried Tomato-Mushroom Cream*



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## *Ko'olau Favorites*

### *~ Salads ~* (Selection of Five)

#### **Island Greens**

*With Selected Dressing and Garlic-Herb Croutons*

#### **Shrimp and Broccoli Salad**

*With Red Onion, Black Pepper and Mayonnaise*

#### **Vegetable Rotini Salad**

*Rainbow Rotini Tossed with Fresh Vegetables and a Sun Dried  
Tomato Vinaigrette*

#### **Crudités of fresh Vegetables**

*With Ranch Dip*

#### **Ko'olau Potato & Macaroni Salad**

### *~ Entrées ~*

#### **Pot Roasted Shoulder of Beef**

*Braised with Red Wine and Natural Gravy. Served with Garden  
Vegetables*

#### **Roast Loin of Pork**

*Herb Brined and Roasted. Served with a Cranberry Jus*

#### **Chicken with Mushroom Sauce**

*Herb Baked Chicken with a Classic Mushroom Sauce*

#### **Sautéed Chicken Piccata**

*Medallions of Chicken Sautéed and Served with a Lemon Caper  
Sauce*

#### **Egg Batter Mahimahi**

*Dipped in an Egg Batter and Sautéed. Served with Tartar Sauce and  
Lemon Wedges*

#### **Sautéed Mahimahi Local Style**

*Lemon Buerre Blanc, Lomi Tomato Salsa*



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# Pacific Rim

## ~ Salads ~ (Selection of Five)

### **Baby Corn, Snow Pea and Grilled Eggplant Salad**

*With Red and Green Bell Pepper,  
Tossed with a Hoi Sin Dressing*

### **Watercress, Tomato and Tofu Salad**

*With Red Onion, Served with a Lemon-Soy  
Vinaigrette*

### **Island Greens**

*With Selected Dressings and Garlic Herb  
Croutons*

### **Asian Slaw**

*Shredded Won Bok, Onion, Cabbage and  
Carrot in a Hoi Sin Vinaigrette*

### **Fresh Ahi Poke**

*Diced Ahi Seasoned with Red and Green Onion,  
Chili, Ginger, Sesame and Shoyu*

### **Tako Poke**

*Sliced Tako Seasoned with Red and Green  
Onion, Chili, Ginger, Sesame and Shoyu*

## ~ Entrées ~

### **Asian Braised Shoulder of Beef**

*With Ginger, Tomato, Shiitake Mushroom and Anise*

### **Broiled Kim Chi Beef**

*Marinated with Spicy Pickled Cabbage, Grilled, Sliced and Garnished with  
Won Bok Kim Chee*

### **Five Spice Roast Chicken**

*Natural Jus*

### **Macadamia Nut Breaded Medallions of Chicken**

*Guava Lime Butter Sauce*

### **Lacquered Salmon**

*Pan Seared fillet of Salmon with a Soy-Shiitake Mushroom Sauce*

### **Pan Seared Mahimahi**

*Fillet of Mahimahi Topped with a Lime Buerre Blanc and a Sweet Chili-  
Pineapple Salsa.*



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# The Ko'olau Luau

## ~ Salads ~ (Selection of Five)

### Island Greens

*With Selected Dressings and Garlic-Herb Croutons*

### Ko'olau Potato & Macaroni Salad

### Lomi Lomi Salmon

### Island Ahi Poke

### Tako Poke

### Mussel Poke

### Poi

*(Based On Availability)*

## ~ Entrees ~

### Pork or Chicken Lau Lau

*Wrapped in Ti leaf with Luau Leaves  
and Steamed*

### Mahimahi Local Style

*Grilled Fillet of Mahimahi Topped with Lemon  
Buerre Blanc and a Fresh Lomi Tomato Salad*

### Pulehu Chicken

*Marinated with Ala'ea, Garlic,  
Onions and Black Pepper, and Flame  
Broiled*

### Squid Luau

*Thinly Sliced Squid Simmered in Coconut  
Milk and Taro Leaf*

### Kalua Pig & Cabbage

### Chicken Long Rice

*Chicken and Rice Noodles Simmered in a  
Rich Broth with Shiitake Mushrooms,  
Bamboo and Green Onions*



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## *Vegetarian Selections*

*(Items will replace an entrée selection)*

### **Vegetarian Lasagna**

*Layers of Grilled Vegetables, Ricotta Cheese, Italian Herbed Tofu and Pasta. Served with a Vegetarian Marinara*

### **Tofu and Black Bean**

*Stir Fried Tofu with Bell Peppers, onions, Broccoli, Celery and Carrots in a Chinese Black Bean Sauce*

### **Ratatouille on Fried Polenta**

*A Vegetable Ragout of Tomato, Eggplant, Zucchini, Peppers and Garlic Served on a Square of Fried Polenta*

### **Tofu and Black Bean Chili**

*Ground Tofu Braised with Black Turtle Beans and Tomato Seasoned with Chili, Garlic and Cumin*

### **Vegetarian Jambalaya**

*A Creole Style One-Pot with Rough Cut Vegetables, Tofu and Rice Cooked in a Spicy Tomato Broth*

### **Cheese Ravioli**

*with Grilled Vegetables and Sun Dried Tomato Ragout*

*~ All Menus are Subject to Change ~*



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As varied as the cultures of our Islands, so are the Buffet Menus of Ko'olau Ballrooms. Our Asian Flavors, Pacific Rim, Continental and Ko'olau Favorites Buffets all offer an abundant array of items to choose from. So many in fact, that most have difficulty choosing which Buffet will suffice for their event. For this reason, our Executive Chef has allowed us to offer all of our Buffet Entrée choices to you! You may choose items from Asian Flavors, one from Pacific Rim, one from Continental, or make any combination of your own!

~ Buffet Includes ~

- 5 Salad Selections
- Steamed Rice
- Garden Vegetable Medley
- Fresh Baked Rolls and Butter
- Seasonal Fruit Display
- An Array of Desserts
- Including Ko'olau Bread Pudding
- With Warm Caramel Sauce and Toasted Almonds

**Choice of Second Starch**

- |                                   |            |                                    |
|-----------------------------------|------------|------------------------------------|
| Yakisoba                          | Rice Pilaf | Home-Style Mashed Skin on Potatoes |
| Herb Roasted Red Skinned Potatoes | Chow Mein  | Glazed Sweet Potatoes              |

~ Lunch Buffet ~

**Minimum of 50 persons**

Selection of Two Entrées.....	\$ 37.50
Selection of Three Entrées.....	\$ 39.50
Selection of Two Entrées with Prime Rib.....	\$ 45.50
Selection of Three Entrées with Prime Rib.....	\$ 47.50

~ Dinner Buffet ~

**Minimum of 75 persons**

Selection of Two Entrées.....	\$ 39.50
Selection of Three Entrées.....	\$ 41.50
Selection of Two Entrées with Prime Rib.....	\$ 47.50
Selection of Three Entrées with Prime Rib.....	\$ 49.50

~ Additional Items ~

**(Per Person)**

King Crab Legs.....	\$ 15.00
Shrimp & Vegetable Tempura.....	\$ 9.00
Seafood Newburg <i>Shrimp, Scallops, Crab and Fresh Fish in Newburg Sauce</i> .....	\$ 6.00
Seafood Black Bean <i>Shrimp, Scallops, Crab and Fresh Fish in Black Bean Sauce</i> .....	\$ 6.00
Butterfish Misoyaki <i>Baked and Marinated with Miso &amp; Mirin</i> .....	\$ 6.00
Roasted Pig <i>Served Whole with Plum Sauce (Service for 150)</i> .....	\$ 525.00

**Children Ages 5 thru 10 years are \$10.00 less than the Prices listed above.**

All prices are subject to Current Applicable Service Charge and State Tax

*Prices & Menus are Subject to Change*

