



2009 Ko`olau Brunch Buffet

Minimum 75 Persons

~ Salads ~ (Selection of Three)

Marinated Mushrooms
Crisp Tofu Salad
with Spicy Shoyu Vinaigrette
Bean Sprout Namul

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)

Boneless Fried Chicken
Chicken dusted in our homemade seasoning, fried to a crispy golden brown, served with warm Honey sauce.

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

Chicken Provençal
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
Or Diane Sauce*

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

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

Mahimahi Mediterranean
Served with a creamy Buerre Blanc sauce, Garnished with fresh diced tomatoes, black olives and capers.

~ Breakfast Items ~ (Selection of Two)

Pork Link Sausage
Crispy Bacon

Portuguese Sausage
Ham Steak

Fluffy Scrambled Eggs
With Mushrooms and Scallions

~ Desserts ~

Ko`olau Bread Pudding with Caramel Sauce and Toasted Almonds OR Almond Float
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)

\$33.95 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

10/2008