

# Asian Flavors

## ~ Salads ~ (Selection of 5)

### Chinese Chicken Salad

*Char Siu chicken, crisp greens bean sprouts and Chinese peas with an Oriental dressing and crisp Won Ton Pi*

### 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 carrot.*

### 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

*Fillets of Mahimahi steamed with a Chinese black bean sauce and finished with green onion, bell pepper and ginger.*

### Oriental Mahimahi

*Steamed with lop chong, green onion, Shiitake mushroom, Chinese parsley and ginger and finished with sizzling peanut oil.*

~ All Menus are Subject to Change ~

KO'OLAU BALLROOMS  
45-550 KIONAOLE ROAD; KANEOHE, HI 96744      PHONE 808.954.7000      FAX 808.235.7737  
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# Continental Flavors

## ~ Salads ~

(Selection of Five)

### Mesclun Of Island Greens

*With a mustard herb vinaigrette, 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 mushroom in a light demi glace.*

### Mahimahi Mediterranean

*Lemon basil bierre blanc and 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 bierre 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 dressings, 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 garden vegetables, natural gravy*

### 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 onion, green onion, chili, ginger sesame and soyu*

### **Tako Poke**

*Sliced tako Seasoned with red onion, green onion, chili, ginger sesame and soyu*

## ~ 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 Chi.*

### **Five Spice Roast Chicken**

*Natural Jus*

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

*Guava Lime Butter Sauce*

### **Lacquered Salmon**

*Pan seared fillets of salmon with a Soy-Shiitake Mushroom Sauce.*

### **Pan Seared Mahimahi**

*Fillets of Mahimahi topped with an 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, 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 fillets of Mahimahi topped with lemon buerre blanc and a fresh lomi tomato salad.*

### **Pulehu Chicken**

*Marinated with Alaea, 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 mushroom, bamboo and green onion.*

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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, onion, broccoli, celery and carrot 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 a Grilled vegetable and Sun Dried Tomato Ragout*