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## 2009 Ko`olan Served Dinner

Minimum of 25 persons

~ Starters ~

(Selection of One)

**Shrimp Bisque**

**Sweet Corn Chowder**

**Norwegian Smoked  
Salmon**

*With classic condiments and toast points*

**Beef Consommé with  
Brunoise Vegetables**

**Rock Shrimp Gazpacho**

**Portuguese Bean Soup**

**New England Clam Chowder**

~ Salads ~

(Selection of One)

**Caesar Salad**

*With Parmesan Cheese and Garlic Croutons*

**Sliced Seasonal Fruit**

**Warm Spinach Salad**

*(Maximum 50 guests)*

**Mesclun of Island Greens**

*With Tomatoes, Alfalfa, and Cucumber*

**Thai Style Green Papaya Salad**

*With Macadamia Nut and Oriental Dressing*

**Beef Steak Tomato and Maui Onion**

*With Balsamic Vinaigrette*

~ Entrées ~

(Selection of One)

### Seafood

**Sautéed Atlantic Salmon**

*Fillets of Salmon, topped with a  
Cucumber Bay Shrimp Relish and served  
with a lemon Beurre Blanc.*

\$38.95

**Supreme of Island Mahimahi  
Mediterranean**

*Sautéed Mahimahi, served with a creamy  
beurre blanc, topped with a salad of fresh-diced  
tomatoes, Kalamata olives and capers with basil*

\$37.50

**Blackened Ahi**

*Pan seared fresh yellow fin tuna with Cajun  
spices, served with Pineapple Salsa and  
Miso Vinaigrette, garnished with black  
sesame seeds.*

\$38.50

**Jumbo Shrimp Scampi**

*Sautéed shrimp in garlic, shallots, white wine,  
and Meuniere. Served on a bed of fresh spinach and  
tomato fettuccine pasta*

\$39.50

**Grilled Medley of Seafood**

*Jumbo Shrimp, Island Fish, and Scallops grilled to  
perfection. Served with Citrus Champagne Sauce.*

\$40.50

### Chicken

**Three Mushroom Stuffed Breast of Chicken**

*Baked chicken stuffed with a Three Mushroom Duxelle and  
served on a Tarragon Sauce.*

\$35.50

**Thai BBQ Chicken and Grilled Garlic Shrimp**

*Breast of Chicken marinated in Lemon grass and Cilantro, Broiled  
and Served with a mild Thai Curry Sauce and grilled Shrimp.*

\$38.50

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KO'OLAU BALLROOMS

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## 2009 Ko`olau Served Dinner

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~ Entrées ~  
(Selection of One)

### Beef

#### **Kiawe Smoked Prime Rib of Beef**

*Ten ounces of slow roasted Prime Rib,  
Served with a Natural Jus and Creamy  
Horseradish*

*\$41.50  
(25 Minimum)*

#### **Fire Roasted New York Steak**

*Ten ounces of grilled center cut strip loin,  
Served with a Black Peppercorn Sauce  
Garnished with crisp onions.*

*\$42.50*

#### **Grilled Filet Mignon**

*Eight ounces of char-broiled center cut of  
tenderloin,  
Served with a Roasted Red Bell Pepper  
Sauce.*

*\$47.50*

~ New York Steak Combination Entrées ~

Eight ounce Fire Roasted New York Steak with a Bordelaise Sauce  
And a choice of:

#### **Thai BBQ Chicken**

*Chicken marinated in Lemon grass  
and Cilantro; Broiled and served with  
a mild Thai Curry Sauce.*

*\$42.50*

#### **Jumbo Shrimp Scampi**

*Shrimp sautéed in white wine and garlic-butter Sauce.*

*\$44.50*

#### **Sautéed Atlantic Salmon**

*Fillets of Salmon, topped with a  
Cucumber Bay Shrimp Relish and served  
with a lemon Beurre Blanc.*

*\$45.50*

#### **Supreme of Island Mahimahi Mediterranean**

*Sautéed Mahimahi, served with a creamy beurre blanc,  
topped with a salad of fresh-diced tomatoes, Kalamata  
olives and capers with basil*

*\$45.50*

#### **Grilled Medley of Seafood**

*Jumbo Shrimp and Scallops with a Citrus Champagne  
Sauce.*

*\$46.50*

Served with Freshly Baked Rolls and Butter  
Plated with choice of Roasted Potatoes, Creamy Mashed Potatoes, Rice Pilaf or Steamed White Rice  
Garden Vegetables  
Pastry Chef's Dessert Selection  
Freshly Brewed Kona Blend and Decaffeinated Coffee  
Selection of Herbal Teas

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