

Ko'olau Served Menus

(Minimum of 35 Guests)

Experience first class service as you dine with our delectable plated lunch or dinner options. Our Executive Chef will help you design a menu to fit your function size and program.

Hors d'oeuvres

(Available with Dinner)

Imported and Domestic Cheese and Fruit Display

Tray-Passed

Smoked Salmon Roulade

Assorted Canapés

Crab Stuffed Profiterole

Starters

Vine-Ripened Tomato and Sweet Onion Salad

With Mesclun of Greens and an Herb Vinaigrette

Caprese Salad

A Salad of Fresh Mozzarella, Vine-Ripened Tomato with Chiffonade Basil and Extra Virgin Olive Oil

Hearts of Bibb Salad

With Roasted Pepper, Toasted Walnuts, Goat Cheese Crostini and Herb Vinaigrette

Spinach with Poached Pear

Walnut, Gorgonzola Cheese and Red Wine Vinaigrette

All of our Served Menus come with:

Freshly Baked Rolls with Butter

Seasonal or Appropriate Starch and Vegetable

Chef's Dessert of the Day

Freshly Brewed Coffee and a Selection of Hot or Iced Tea

Entrée Options

Seafood

Grilled Fillet of Atlantic Salmon

With Shaved Fennel and Bay Shrimp Salad, and Lemon Pepper Beurre Blanc

Sautéed Fresh Catch

Chef's Whim

Poultry

Grilled Breast of Chicken

Exotic Mushroom Sauce

Pan Seared Breast of Chicken

Sun-Dried Tomato Mushroom Cream

Beef

Fire Roasted Filet of Beef Tenderloin

Carved and Served with a Peperonata Herb Demi-Glace

Slow Roasted Prime Rib of Beef

With Natural Jus and Horseradish Cream

Grilled Filet of Beef Tenderloin

Exotic Mushroom Ragout

Asian Braised Short Ribs of Beef

Star Anise, Tomato, Citrus, Shoyu and Ginger

Vegetarian Options are Available.

Lunch

One (1) Choice of Starter and One (1) Choice of Entrée

Dinner

Hors d'oeuvres, One (1) Choice of Starter and One (1) Choice of Entrée