

## Buffet Salad Options

<b>Agedashi Tofu</b>	<i>With Grated Daikon and Ginger in a Soy-Mirin Broth</i>	<b>Green Pea</b>	<i>Peas, Bacon and Red Bell Pepper with Ranch Dressing</i>
<b>Ahi Poke</b>	<i>Cubed Ahi Tossed with Red and Green Onion, Shoyu, Chili and Sesame Oil</i>	<b>Grilled Vegetable Antipasto</b>	<i>A Medley of Vegetables Grilled and Laced with a Balsamic Vinaigrette and Parmesan Cheese</i>
<b>Asian Coleslaw</b>	<i>Won Bok, Cabbage, Onion and Carrot with a Hoisin Vinaigrette</i>	<b>Hiyayakko</b>	<i>Chilled Tofu, Sliced and Served with a Ginger-Soy Sauce. Garnished with Bonito, Furikake and Scallion</i>
<b>Asian Potato</b>	<i>Okinawan Sweet Potato, Yukon Gold Potato and Red Potato with Scallion and a Sesame Vinaigrette</i>	<b>Island Greens</b>	<i>Served with Assorted Dressing and Garlic Herb Croutons Dressings: Oriental Thousand Island Lemon Basil Ranch</i>
<b>Baby Bok Choy</b>	<i>Wok Seared and Tossed in a Soy Sesame Dressing with Sweet Onion and Bell Pepper</i>	<b>Ko'olau Potato and Macaroni</b>	<i>Always a Local Favorite</i>
<b>Bay Shrimp and Broccoli</b>	<i>With Red Onions, Black Pepper and Mayonnaise</i>	<b>Roasted Broccoli and Cashew</b>	<i>Tossed with Smoked Bacon Dressing</i>
<b>Caesar</b>	<i>Crisp Romaine Lettuce Served with Lemon Anchovy Dressing, Parmesan Cheese and Toasted Croutons</i>	<b>Roasted Mushroom</b>	<i>With Sweet Onion, Bell Peppers and an Herb Vinaigrette</i>
<b>Caprese</b>	<i>Vine-Ripened Tomato and Fresh Mozzarella. Finished with Extra Virgin Olive Oil and Chiffonade Basil</i>	<b>Snow Pea, Baby Corn and Grilled Eggplant</b>	<i>Tossed with Red and Green Bell Peppers in a Miso Vinaigrette</i>
<b>Charred Brussels Sprout and Exotic Mushroom</b>	<i>Extra Virgin Olive Oil, Balsamic Vinegar</i>	<b>Somen</b>	<i>Pork Char Siu, Ham, Kamaboko, Cucumber, Egg and Green Onion, Layered with Shredded Lettuce and Somen Noodles. Served with a Light Soy Dressing</i>
<b>Chinese Chicken</b>	<i>Char Siu Chicken, Bean Sprouts, Chinese Pea, Won Bok, and Lettuce. Served with Oriental Dressing and Crisp Won Ton Pi</i>	<b>Spicy Fried Tofu</b>	<i>Tossed with Julienne Vegetables and a Soy-Chili Vinaigrette</i>
<b>Cucumber Namasu</b>	<i>Japanese Cucumbers, Pickled with Daikon and Carrot</i>	<b>Tofu Poke</b>	<i>With Tomato and Cucumber, Tossed with Shoyu, Ginger, Chili and Sesame Oil</i>
<b>Fresh Spinach and Artichoke</b>	<i>With Roasted Mushroom Tossed with an Herb Vinaigrette</i>	<b>Vegetable Rotini</b>	<i>Rainbow Rotini, Fresh Vegetables and Creamy Italian Dressing</i>
<b>Glass Noodle</b>	<i>Fresh Vegetables, Mushrooms and Sprouts, Ginger Coriander Vinaigrette</i>	<b>Watercress, Tomato and Tofu</b>	<i>With Red Onion in a Lemon-Soy Vinaigrette</i>
<b>Greek Orzo</b>	<i>With Crisp Cucumber, Ripe Tomato, Sweet Bell Pepper, Feta Cheese, Kalamata Olives and a Mustard Dill Vinaigrette</i>	<b>Wok-Seared Shrimp and Edamame Poke</b>	<i>With Tomato, Cucumber, Ginger, Sesame and Shoyu</i>

All of Our Buffet Menus Include: Five (5) Salad Options • Two (2) Starches • Vegetable Medley  
Ko'olau's Signature Bread Pudding • An Array of Desserts • Hot Beverages and Iced Tea

## Buffet Entrée Options

### Seafood

#### Fresh Catch Preparations

##### Black Bean

*Steamed in a Chinese Black Bean Sauce and Finished with Green Onion, Bell Pepper and Ginger. Topped with Chinese Parsley*

##### Coconut Curry

*Seared and Finished in a Coconut Curry Sauce and Topped with a Bay Shrimp-Cucumber Sambol*

##### Cucumber Dill Salad

*Sautéed with a Champagne Beurre Blanc*

##### Furikake Crusted

*Soy-Shiitake Mushroom Cream*

##### Green Papaya Salad

*Grilled and Served with a Mango-Ginger Cream*

##### Local Style

*Lemon Beurre Blanc, Topped with a Lomi Tomato Salsa*

##### Mediterranean Style

*Seared and Topped with a Salad of Fresh Tomato, Kalamata Olive, Capers, Basil and Olive Oil*

##### Shaved Fennel Salad

*Seared and Served with a Basil Vinaigrette*

##### Steamed Oriental Style

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

##### Tropical Salsa

*Pineapple Papaya Salsa, Chili-Lime Butter Sauce*

#### Additional Selections

##### Lacquered Salmon

*(Market Price)*

*Soy-Shiitake Mushroom Cream*

##### Misoyaki Salmon

*(Market Price)*

*Tender Fillets of Salmon Marinated in Miso and Sake. Seared to Perfection.*

### Poultry

##### Asian Pesto Seared Medallions of Chicken

*Wasabi Cream*

##### Braised Medallions of Chicken

*Capers, Fresh Tomato and Italian Parsley*

##### Chicken Marbella

*Baked with Prunes, Capers, Green Olive, White Wine, and Bay Leaf, Finished with a Demi-Glace Sauce*

##### Gremolata Seared Chicken

*Herb Seared and Served with a Citrus Basil Cream*

##### Grilled Paillard of Chicken

*Lentil, Mushroom and Eggplant Ragout*

##### Macadamia Nut Breaded Medallions of Chicken

*Guava-Lime Sauce*

##### Pan Seared Medallions of Chicken

*Sun-Dried Tomato-Mushroom Cream*

##### Pecan Breaded Medallions of Chicken

*Tarragon Sauce*

##### Pulehu Chicken

*Grilled with Ala'ea, Garlic, Onions and Black Pepper*

##### Sautéed Chicken Piccata

*Lemon Caper Sauce*

##### Shoyu Chicken

*Slowly Braised with Garlic, Ginger, Shoyu and Mirin*

##### Teriyaki Chicken

*Marinated and Grilled with Shoyu, Ginger and Mirin*

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### Beef

#### Asian Braised Shoulder of Beef

*Ginger, Tomato, Shiitake Mushroom and Star Anise*

#### Braised Boneless Short Ribs

*Roasted Pepper Jus*

#### Fire Roasted Beef Bordelaise

*Exotic Mushroom Sauce*

#### Pot Roasted Shoulder of Beef

*Braised with Red Wine and Garden Vegetables*

#### Steak Diane

*Seared and Sliced with Mushroom Caps and Brandy-Mustard Sauce*

#### Teriyaki Beef

*Marinated and Grilled with Shoyu, Ginger and Mirin*

Roasted Prime Rib of Beef Carving served with creamy horseradish and natural au jus is available to add to any buffet with a Chef Attendant for an additional \$12 per person.

### Vegetarian

#### Cheese Ravioli

*Grilled Vegetable and Sun-Dried Tomato Ragout*

#### Nishime

*Japanese Inspired Vegetarian Stew with Tofu and Konnyaku in a Soy-Ginger Broth*

#### Ratatouille on Fried Polenta

*Ragout of Tomato, Eggplant, Zucchini, Bell Peppers and Garlic on Fried Polenta Squares*

#### Stir Fry Tofu and Chinese Black Bean

*Bell Peppers, Broccoli, Onion, Celery, Carrot, Baby Bok Choy and Mushroom with Chinese Black Bean and Ginger Sauce*

#### Thai Curry

*Long Eggplant, Snow Pea, Bamboo Shoot, Carrot, Peppers and Tofu in a Yellow Curry*

#### Three-Cheese Lasagna

*Roasted Vegetables, Ricotta, Mozzarella and Parmesan Cheeses, Layered with Wide Noodles and Marinara Sauce*

#### Tofu and Three-Bean Chili

*Garden Vegetables, Tofu, Tomato and Spices with Black, Kidney and Garbanzo Beans*

### Pork

#### Pastele Stew

*Braised Pork with Olives, Pepper, Tomato and Achiote and Finished with Green Banana*

#### Smoked Loin of Pork

*Served with Pineapple Chutney*

#### Spiced Loin of Pork

*Grilled with Korean Spices and Garnished with a Bean Sprout and Watercress Namul*

#### Sweet and Sour Pork

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

### Starch Selections

#### Chow Mein

#### Herb Roasted Potatoes

#### Creamy Mashed Potatoes

#### Rice Pilaf

#### Steamed White Rice

#### Creamy Polenta

#### White and Brown Rice Mix

#### Glazed Sweet Potatoes

#### Yakisoba

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## *Ko'olau Luau Buffet Options*

*Select from these popular menu suggestions to create your own Hawaiian-style luau.*

### **Salad Options**

#### **Ahi Poke**

*Cubed Ahi Tossed with Red and Green Onion, Shoyu, Chili and Sesame Oil*

#### **Lomi Lomi Salmon**

*Salmon, Tomato, Onions and Green Onions*

#### **Mussel Poke**

*Tender Mussels Tossed with Red and Green Onions, Shoyu and Sesame Oil*

#### **Tako Poke**

*Delicately Sliced Tako Tossed with Red and Green Onions, Shoyu and Sesame Oil*

#### **Poi**

*Island Taro Mixed to a Two-Finger Consistency*

### **Entrée Options**

#### **Chicken Katsu**

*Panko Crusted and Served with Tonkatsu Sauce*

#### **Chicken Lau Lau**

*Steamed in Luau Leaves with Ala'ea*

#### **Chicken Long Rice**

*Julienne Chicken and Rice Noodles Simmered with Shiitake Mushroom, Bamboo Shoot, Onion and Shoyu*

#### **Egg-Battered Fresh Catch**

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

#### **Kalua Pig and Cabbage**

*Slow Cooked with Ala'ea in Ti Leaves*

#### **Pork Lau Lau**

*Steamed with Luau Leaves with Ala'ea*

#### **Squid Luau**

*Thinly Sliced. Simmered in Coconut Milk with Luau Leaves*

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