

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

Caesar Salad

Hearts of Romaine, Artichoke Focaccia Crostini, Shaved Parmesan, Lemon Anchovy Vinaigrette

Caprese Napoleon

Eggplant Caviar, Micro Greens, Extra Virgin Olive Oil

Seared Shrimp and Baby Spinach Salad

Sweet Onion Slivers, Sun-Dried Tomato Tapenade, Basil Vinaigrette

Field Greens with Peppered Walnuts and Orange Segments

Orange-Thyme Vinaigrette

All of our Served Menus come with:

Freshly Baked Rolls with Butter

Seasonal or Appropriate Starch and Vegetable

Chef's Dessert Selection

Freshly Brewed Coffee and a Selection of Hot or Iced Tea

Lunch

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

Entrée Options

Seafood

Fresh Catch

Cioppino Sauce, Basil Drizzle

Sautéed Fillet of Salmon

Dill Cream, Cucumber Salad

Poultry

Grilled Breast of Chicken

Exotic Mushroom Ragout, Pancetta Crisps

Pan-Seared Breast of Chicken

Sun-Dried Tomato Mushroom Cream

Beef

Braised Short Ribs of Beef

Cabernet Jus, Grilled Sweet Onions

Fire-Roasted Filet of Beef Tenderloin

Carved and Served with a Peperonata Demi-Glace

Roast Prime Rib of Beef

Natural Jus, Horseradish Cream

~ **Vegetarian Options are Available.** ~

Dinner

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