

# PLANTATION BALLROOM

CENTRAL OAHU EVENT CENTER • WAHIAWA, HAWAII

## GENERAL EVENT BUFFET

### SALAD & STARTERS

(includes fresh baked bread and butter, and choice of five)

- ◇ Crisp Greens with Parmesan Croutons.  
Assorted dressings: Lemon Herb Vinaigrette, Ranch and Oriental
  - ◇ Spinach, Artichoke and Feta Salad with Red Wine Vinaigrette
  - ◇ Balsamic Mushroom and Sweet Onion Salad.  
Roasted mushrooms and onions dressed in a Balsamic Vinaigrette
  - ◇ Watercress, Tofu and Tomato Salad with Soy Lemon Vinaigrette
  - ◇ Roasted Broccoli Crunch Salad with Raisins, Peppers and Cashew and a Bacon Vinaigrette
  - ◇ Fried Tofu Salad. Fried Tofu tossed with Peppers and Onion in a Sweet Chili Vinaigrette
  - ◇ Agedashi Tofu. Lightly Fried Tofu with Daikon Oroshi and Chopped Green Onion and Chili Dashi
  - ◇ Somen Salad. Cold Somen Noodles atop Crisp greens with Ham, Kamaboko, Cucumber, Green Onions, and Fluffy Egg
  - ◇ Grilled Vegetable Platter. Assorted Vegetables Marinated in a Balsamic Vinaigrette. Grilled and Presented with Shaved Parmesan Cheese
  - ◇ Mediterranean Bean Salad. A Salad of Beans, Kalamata Olives, Vegetables, and Feta Cheese in a Lemon Oregano Vinaigrette
  - ◇ Chinese Chicken Salad. Char Siu Chicken with Cabbage, Lettuce and Vegetables with Soy-Sesame Vinaigrette and Crisp Won Ton Pi
  - ◇ Bruschetta Pasta Salad. Rotini Pasta with Fresh Tomato and Mozzarella
  - ◇ Potato Macaroni Salad
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## BUFFET MENU - ENTREES

(Choice of two or three and includes a hot vegetable medley.)

### FISH

- ◇ Chinese Black Bean – Seared fillets steamed in a black bean broth finished with vegetables, Chinese parsley garnish
- ◇ Furikake Crusted – Fillets seared with furikake and served with a soy-shiitake cream sauce
- ◇ Local Style – Fillets seared and served with a beurre blanc and topped with a lomi tomato salsa
- ◇ Steamed Asian Style – Seared fillets steamed with Lop Cheung, ginger, green onion and peppers, finished with hot peanut oil drizzle
- ◇ Grilled w/Cucumber, Red Onion and Olive Mélange – Seared fillets baked and topped with a beurre blanc sauce, and topped with a salad of tomato, cucumber, red onion, and olive

### CHICKEN

- ◇ Piccata – Lightly egg battered and pan seared, sliced and served with a lemon caper cream sauce
- ◇ Katsu – Panko breaded and seared, sliced and served with a tonkatsu sauce
- ◇ Pan Seared with a Mushroom Cream Sauce – Lightly floured and seared, sliced and served with a rich mushroom cream sauce
- ◇ Macadamia Nut Breaded – Macadamia nut crusted and seared, sliced and served atop a guava lime cream
- ◇ Pulehu – Marinated with soy ginger and garlic, grilled and sliced and served with a natural jus
- ◇ Teriyaki – Marinated in our teriyaki sauce, grilled and sliced, served with sauce and chopped green onion

### PORK

- ◇ Roasted Loin of Pork – Tender loin of pork seared and roasted, sliced and served with a garlic-rosemary jus
- ◇ Sweet & Sour – Boneless pork, fried and finished in a sweet and sour sauce with peppers, onion and pineapple
- ◇ Pastele Stew – Tender pork braised with annatto, onion and tomato, finished with green banana and olive

### BEEF

- ◇ Pot Roast – Roast braised with vegetable and tomato, sliced and served with a rich sauce
- ◇ Beef Stew – Tender beef braised with vegetables and tomato
- ◇ Teriyaki Beef – Strip steak marinated in our teriyaki sauce, grilled and sliced, served with sauce and chopped green onions

### VEGETARIAN

- ◇ Tofu and Black Bean Stir Fry – Crisp tofu stir fried with peppers and onions, and finished in a black bean sauce
- ◇ Coconut Curried Tofu – A Thai inspired red curry with tofu, vegetables, and bamboo shoots

August 2022 (Menu items and rates are subject to change.)

Central Oahu Event Center ♦ 130 Mango Street, Wahiawa, HI 96786 Ph. (808) 627-5451

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## BUFFET MENU - STARCH, DESSERTS & BEVERAGES

### STARCH

Steamed white rice plus a choice of:

- ◇ Chow Mein
- ◇ Creamy Mashed Potatoes
- ◇ Garlic Roasted Red Skinned Potatoes
- ◇ Yakisoba

### DESSERT

- ◇ Pineapple Bread Pudding, Crème Anglaise

### BEVERAGES

Our self-serve beverage service includes Regular Coffee, Decaffeinated Coffee and Hot Tea (assorted). You may also include one additional cold beverage: Unsweetened Hibiscus-Mint Iced Tea or Fruit Punch.

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Thank you for your interest in our venue. Kindly call our office at (808) 627-5451 for venue and buffet pricing.

Mahalo.