



savor.  
2008 Banquet Menus



# PLATED BREAKFAST

All breakfasts are served with the following items:

Choice of one (1): pineapple, guava or orange juice

Choice of two (2) bakery items:

Danish pastry, croissant, muffin or bagel, unless otherwise denoted

Served in baskets with island preserves, honey & butter

Royal Kona coffee regular, decaffeinated, and selection of fragrant teas

Juices, coffee and tea are served – to aid speed of service we offer pre-setting of items

Minimum of 30 guests—A labor charge will be automatically applied at all served events which do not meet the required guest minimums

## Macadamia Nut Pancakes

Seasonal tropical fruit served in coupe

Crispy applewood smoked bacon strips

Served with maple syrup & whipped butter

(These also can be prepared without the macadamia nuts.)

## Diamond Head Breakfast

Two farm fresh scrambled eggs with minced chives

Portuguese sausage, crisp applewood smoked bacon strips

Oven-roasted breakfast potatoes with fresh herbs

Roasted roma tomato

## Aloha Breakfast

Hawaiian papaya with lime wedge

Two farm fresh scrambled eggs

Thick-sliced applewood smoked bacon

Portuguese sausage

Breakfast potatoes

## Poached Eggs Benedict

Eggs benedict with grilled ham over

crisp English muffin topped with hollandaise sauce

Roasted tomato and asparagus spear

## French Toast

Seasonal tropical fruit served in coupe

Cinnamon honey french toast

with Lilikoi butter, maple syrup

Crispy applewood smoked bacon

## Crab Cake on English Muffin

Poached egg, light mornay sauce & red pepper coulis

Roasted tomato and asparagus spear





# CONTINENTAL BREAKFAST

All continental breakfast menus include fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas (60-minute service)

## Bakery & Coffee

Selection of muffins, Danish pastries, freshly baked croissants  
Island preserves, marmalade, honey & butter

(minimum 15 guests)

## The Right Start

Chilled Hawaiian juices – guava, pineapple and orange  
Pineapple spears, watermelon & papaya wedges with lime  
Selection of muffins, freshly baked croissants, doughnuts,  
& Danish pastries  
Island preserves, marmalade, honey & butter

(minimum 30 guests)

## Bagel Nosh

Chilled Hawaiian juices – guava, pineapple and orange  
Pineapple spears, watermelon & papaya wedges with lime  
Assorted bagels to include (toaster provided):  
Plain, whole wheat, blueberry, onion, garlic, sesame, poppy seed,  
cinnamon, cinnamon raisins, cranberry and strawberry  
Served with low-fat & regular cream cheese  
Butter and island preserves  
Sliced smoked salmon, tomatoes, red onions, capers & lemon wedges

(minimum 30 guests)

A labor charge will be automatically applied at all table served events,  
which do not meet the required guest minimums.

All prices are per person, unless otherwise stated and prices are subject to change without notice.  
Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.



# BREAKFAST ENHANCEMENTS

The following are designed and priced to complement your continental or full breakfast table and are not available as a la carte options.

Doughnuts, medium assorted

Scrambled eggs

Poached eggs benedict

Poached eggs, spinach, hollandaise sauce

Poached eggs, crab cake, hollandaise sauce

Fried rice, garlic, onions, fried egg slivers

Filled flaky croissants

3oz croissant with scrambled eggs with your choice of one (1):

Ham & cheddar cheese

Chicken-apple sausages

Scallions & Gruyere cheese

Assorted flavored yogurts, low-fat granola

Apple-filled crepes

Assorted dry cereals, whole & skim milk

Portuguese sweet bread pudding, vanilla sauce

Pancakes, maple syrup, coconut syrup & whipped butter

Hot oatmeal or Cream of Wheat, raisins, brown sugar & maple syrup

Omelet station

Omelet chef included in price, cooked to order -

Farm fresh eggs, egg whites, ham, smoked salmon,

Maui onions, peppers, mushrooms, tomatoes, herbs,

spinach & cheeses

Pancake station

Pancake station chef included, cooked to order:

Plain & whole wheat.

Served with maple & coconut syrup, berries, macadamia nuts,

whipped cream, chocolate chips & sliced bananas

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# BREAKFAST TABLE

All breakfast table menus include fresh brewed Royal Kona coffee, decaffeinated coffee, assorted fragrant teas, chilled guava, pineapple and orange juices and white or brown rice (90-minute service)

Minimum 50 guests—A + tax labor charge will be automatically applied at all buffet served events which do not meet the required guest minimums.

## Sunrise in Paradise

Pineapple spears, watermelon, papaya wedges, lime  
Oven-fresh muffins, croissants, & Danish pastries  
Assorted sliced breads (toaster provided)  
Island preserves, marmalade, honey & butter  
Scrambled eggs with fresh herbs  
Crispy thick-sliced applewood smoked bacon  
Corned beef hash  
Country-style breakfast sausages  
Oven-roasted herbed potatoes

## Plumeria

Pineapple spears, watermelon, papaya wedges, lime  
Assorted fresh fruit yogurts  
Selection of individually boxed cereals ,  
whole & skim milk  
Oven-fresh muffins, croissants, doughnuts & Danish pastries  
Assorted sliced breads (toaster provided)  
Island preserves, marmalade, honey & butter  
Traditional eggs benedict, hollandaise sauce  
Scrambled eggs with fresh herbs  
Crispy thick-sliced applewood smoked bacon  
Corned beef hash  
Country-style breakfast sausages  
Oven-roasted herbed potatoes

## Paniolo

Pineapple spears, watermelon, papaya wedges, lime  
Assorted fresh fruit yogurts  
Selection of individually boxed cereals ,  
whole & skim milk  
Oven-fresh muffins, croissants, doughnuts & Danish pastries  
Assorted sliced breads (toaster provided)  
Island preserves, marmalade, honey & butter  
  
Omelet's made to order with a variety of fillings:  
Farm fresh eggs, egg whites, ham, Maui onions, peppers, mushrooms, tomatoes, herbs, spinach, & cheeses  
  
Scrambled eggs with fresh herbs  
Crispy thick-sliced applewood smoked bacon  
Corned beef hash  
Portuguese sweet bread French toast with maple syrup  
Country-style breakfast sausages  
Classic hash brown potatoes  
  
Omelet chef required per 50 guests and will be charged 125 + tax per hour.

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# BRUNCH TABLE

The brunch menu includes fresh brewed Royal Kona coffee, decaffeinated coffee, assorted fragrant teas, chilled guava, pineapple and orange juices and white or brown rice. (90-minute service).

Minimum 100 guests— for groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

## Brunch

Pineapple spears & watermelon wedges

Danish pastries, croissants, doughnut holes, muffins with island preserves, honey & butter

Assorted sliced breads (toaster provided)

Domestic & imported cheeseboard with crackers and sliced baguettes

Bay shrimp tomato salsa & avocado

Tossed green salad with balsamic vinaigrette, ranch & papaya seed dressings

Sliced tomato & cucumber

Potato & macaroni salad local-style

Smoked salmon display with bagels, cream cheese & traditional condiments

Omelettes made to order with a variety of fillings: farm fresh eggs, egg whites, ham, Maui onions, peppers, mushrooms, tomatoes, herbs, spinach, and cheeses (The required omelet chef is complimentary.)

Eggs benedict, poached eggs, Canadian bacon on English muffin, hollandaise sauce

Smoked bacon, link sausage and spicy Portuguese sausage

Grilled chicken breast, spinach & tarragon sauce

Steamed Pacific snapper with cilantro, green onions & shiitake mushrooms

Char siu fried noodle with bean sprouts

Potatoes au gratin

Choice of 4 of the following desserts:

Key lime pie

Custard pie

Pumpkin pie

Fuji apple pie

Crème caramel with Mandarin orange

Portuguese sweet bread pudding with vanilla sauce

Nut coffee cake

Orange chiffon

Guava cake or haupia guava cake

Chantilly cake

Tiramisu cake

Chocolate dobash cake or chocolate mousse cake

Pineapple upside down cake

Coconut cake

Black forest cake

Rainbow cake

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