



**savor.**  
**2007 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 \$150.00 + tax Labor Charge will be automatically applied at all served events which do not meet the required guest minimums



## **MACADAMIA NUT PANCAKES** **\$18.00 per person**

Seasonal Tropical Fruit served in Coupe, Crispy Bacon Strips

Served with Maple Syrup & Whipped Butter

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

## **DIAMOND HEAD BREAKFAST** **\$20.00 per person**

Two Farm Fresh Scrambled Eggs with Minced Chives

Portuguese Sausage and Crisp Bacon Strips

Oven-roasted Breakfast Potatoes with Fresh Herbs

Roast Roma Tomato

## **ALOHA BREAKFAST** **\$20.50 per person**

Hawaiian Papaya with Lime Wedge

Two Farm Fresh Scrambled Eggs

Thick-Sliced Bacon and Portuguese Sausage

Breakfast Potatoes

## **POACHED EGGS BENEDICT** **\$21.00 per person**

Eggs Benedict Eggs with Grilled Ham over

Crisp English Muffins topped with Hollandaise Sauce

Roast Tomato and Asparagus Spear

## **FRENCH TOAST** **\$21.75 per person**

Seasonal Tropical Fruit served in Coupe.

Cinnamon Honey French Toast

with Lilikoi Butter Maple Syrup and Crispy Bacon Strips

## **CRAB CAKE ON ENGLISH MUFFIN** **\$22.50 per person**

Poached Egg, Light Mornay Sauce & Red Pepper Coulis,

Roast 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** **\$12.50 per person**

Selection of Muffins, Danish Pastries, Freshly Baked Croissants  
Island Preserves, Marmalade, Honey & Butter

(Minimum 15 guests)

**THE WAIKIKI** **\$17.00 per person**

Chilled Hawaiian Juices – Guava, Pineapple, and Orange  
Pineapple Spears, Watermelon and Papaya Wedges with Lime  
Selection of Muffins, Freshly Baked Croissants, Doughnuts, and Danish Pastries  
Island Preserves, Marmalade, Honey & Butter

(Minimum 30 guests)

**BAGEL NOSH** **\$18.50 per person**

Chilled Hawaiian Juices – Guava, Pineapple, and Orange  
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, Low-fat and Regular Cream Cheese, Butter and Island Preserves  
Sliced Smoked Salmon, Tomatoes, Red Onions, Capers, and Lemon Wedges  
Pineapple Spears, Watermelon and Papaya Wedges with Lime

(Minimum 30 guests)

A \$150.00 + tax Labor Charge will be automatically applied at all buffet served events, which do not meet the required guest minimums.

**BREAKFAST ENHANCEMENTS:**

The following are designed and priced to complement your Continental or Full Breakfast Buffet and are not available as a la carte options.

Doughnuts, medium assorted	\$4.00 per person	Assorted Dry Cereals	
Scrambled Eggs	\$4.50 per person	with Whole and Skim Milk	\$3.00 per person
Poached Eggs Benedict	\$5.50 per person	Portuguese Sweet Bread Pudding	
Poached Eggs with Spinach		with Vanilla Sauce	\$3.75 per person
topped with Hollandaise Sauce	\$5.75 per person	Pancakes served with Maple Syrup,	
Poached Eggs with Crab Cake		Coconut Syrup & Whipped Butter	\$4.50 per person
topped with Hollandaise Sauce	\$9.75 per person	Hot Oatmeal or Cream of Wheat with	
Fried Rice with Garlic & Onions,		Raisins, Brown Sugar & Maple Syrup	\$3.25 per person
topped with Slivers of Fried Egg	\$4.00 per person	Omelet Station	\$7.50 per person
Filled Flaky Croissants	\$6.75 per person	Omelet Chef included in price, cooked to order -	
3oz Croissant with Scrambled Eggs		Farm Fresh Eggs, Egg Whites, Ham, Smoked	
with your choice of one (1):		Salmon, Maui Onions, Peppers, Mushrooms,	
Ham & Cheddar Cheese or		Tomatoes, Herbs, Spinach and Cheeses	
Chicken-Apple Sausages		Pancake Station	\$5.50 per person
Scallions & Gruyere Cheese		Pancake Station Chef included, cooked to order,	
Assorted Flavored Yogurts		Plain & Whole Wheat. Served with Maple & Coconut	
served with Low-fat Granola	\$7.75 per person	Syrup, Berries, Macadamia Nuts, Whipped Cream,	
Apple-Filled Crepes	\$6.00 per person	Chocolate Chips & Sliced Bananas	

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 BUFFET

All Breakfast Buffet Menus include Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee, Assorted Fragrant Teas and Chilled Guava, Pineapple and Orange Juices (60-Minute Service)

Minimum 50 Guests—A \$350.00+ tax Labor Charge will be automatically applied at all buffet served events which do not meet the required guest minimums.

## SUNRISE IN PARADISE

**\$25.50 per person**

Pineapple Spears, Watermelon & Papaya Wedges with Lime  
Oven-fresh Muffins, Croissants, and Danish Pastries  
Assorted Sliced Breads (Toaster provided)  
Island Preserves, Marmalade, Honey & Butter  
Scrambled Eggs with Fresh Herbs  
Crispy Thick-Sliced Bacon  
Corned Beef Hash  
Country-Style Breakfast Sausages  
Oven-Roasted Herbed Potatoes  
White or Brown Rice

## PLUMERIA

**\$32.50 per person**

Pineapple Spears, Watermelon & Papaya Wedges with 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  
Scrambled Eggs with Fresh Herbs  
Crispy Thick-Sliced Bacon  
Corned Beef Hash  
Country-Style Breakfast Sausages  
Oven-Roasted Herbed Potatoes  
White or Brown Rice

## PANIOLO

**\$39.00 per person**

Pineapple Spears, Watermelon & Papaya Wedges with Lime  
Assorted Fresh Fruit Yogurts  
Selection of Individually Boxed Cereals, Whole & Skim Milk  
Oven-Fresh Muffins, Croissants, Doughnuts, Danish Pastries  
Assorted Sliced Bread (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 Bacon

Corned Beef Hash

Portuguese Sweet Bread French Toast with Maple Syrup

Country-Style Breakfast Sausages

Classic Hash Brown Potatoes

White or Brown Rice

Omelet Chef required per 50 guests and will be charged  
\$75.00 + tax per hour.

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# BRUNCH BUFFET

All Breakfast Buffet Menus include Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas (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

**\$48.00 per person**

Choice of Guava, Pineapple or Orange Juice

Pineapple Spears & Watermelon Wedges

Danish Pastries, Croissants, Doughnut Holes, Muffins with Island Preserves, Honey & Butter

Assorted Sliced Breads (Toaster provided)

Cheeseboard with Crackers and Sliced Baguettes

Bay Shrimp Tomato Salsa & Avocado

Tossed Green Salad with Balsamic Vinaigrette, Ranch & Papaya Seed Dressing

Sliced Tomato & Cucumber

Potato & Macaroni Salad Local-style

Smoked Salmon Display with Bagels, Cream Cheese & Traditional Condiments

Eggs Benedict ~ Poached Eggs and Canadian Bacon on English Muffin with 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

Steamed White or Brown Rice

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 Omelette Chef is complimentary.)

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 Mac

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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