



2009 Buffet Brunch Menu

Beverage Station

Buffet Brunch Includes Kona Coffee, Kona Decaf and a Selection of Herbal Teas

(Choice of three)

Orange Juice

Guava Juice

Cranberry Juice

Apple Juice

Passion Fruit, Orange and Guava Blend (POG)

2% Milk

1% Milk

Fat Free Milk

Organic Milk

A La Carte Items

(Choose as Many as You would Like Served)

Cold Items

Lox & Bagels

Accompanied by Cream Cheese, Capers and Red Onions.

Assorted Breads

Includes: Banana Breads, Blueberry Breads, Cranberry Breads, and Carrot Breads accompanied by Assorted Fruit Jellies and Fresh Creamed Butter.

Mixed Pastries

Includes: Apple, Cherry and Pineapple Turnovers
Fruit Danishes, Cinnamon Rolls and Croissants.

Bow Tie Pasta Salad

Tossed with Sautéed Vegetables and Served Chilled.

Garden Salad

Fresh Kauai Organic Island Grown Baby Greens topped with Tomatoes, Cucumbers and Feta Cheese and finished with a Light Vinaigrette.

Tabouleh Salad

Wheat Bulgur tossed with Finely Minced Parsley, Tomatoes, Green Onion and a Light Citrus Dressing.

Spinach Salad

Fresh Kauai Spinach tossed with Sautéed Bacon Pieces, Candied Walnuts and finished with a Light Vinaigrette.

Summer Bliss Salad

Organic Kauai Mixed Greens topped with Seasonal Fruit, Red Onions, Feta Cheese and Walnuts topped with a Light Vinaigrette.

Mediterranean Greek Salad

Fresh Organic Kauai Mixed Greens topped with Feta Cheese, Kalamata Olives, Red Onions, Cucumbers, Tomatoes and Peperoncini finished with a Light Balsamic Vinaigrette.

Fresh Mozzarella Salad

Freshly Sliced Whole Mozzarella Cheese mixed with Halved Cherry Tomatoes and topped with a Balsamic Vinaigrette.

Hot Items

Thick Sliced Bacon

Linked Sausage

Honey Cured Ham

Portuguese Sausage

Pancakes with Warm Maple Syrup

Choice of: Macadamia Nut, Kauai Apple Bananas or Traditional Buttermilk

Country Potatoes

Cooked to Perfection and tossed with Sautéed Onions and Bell Peppers

Scrambled Eggs

Fresh Eggs, Seasoned and Pan Scrambled

Quiche

Choice of Vegetable or Ham

Steamed White Rice

Saffron Rice

Roasted Red Baby Potatoes with Italian Seasoning

Purple Taro Mashed Potatoes

Grilled Eggplant

Bouquetiere of Freshly Sautéed Vegetables

Kauai's Freshest Seasonal Vegetables Lightly Sautéed in Sesame Oil and Served Crunchy.

Tofu and Zucchini Kabobs

Freshly Sliced Tofu and Chunks of Zucchini; Marinated, Skewered and Grilled to Perfection.

Steamed Mixed Vegetables

Island White Fish

Fresh Island White Fish Grilled to Perfection and topped with a Tropical Fruit Salsa.

Teriyaki Chicken

Marinated Grilled Breast of Chicken topped with a Teriyaki Glaze.

Mediterranean Pizza

Ground Beef, Tomatoes, Jalapenos, Onions, Basil and Feta Cheese Baked on Flat Bread.

Displays

(Choose One)

Tropical Fruit Display

The freshest Hawaiian Tropical Fruits in Season, Sliced and Served with Yogurt and Granola.

International and Domestic Cheese Display

Cheeses both Domestic and International accompanied by a Selection of Gourmet Crackers.

Seafood Display

Shrimp Cocktail, Oysters on the Half Shell, King Crab Legs served chilled and accompanied by Garlic Drawn Butter, Cocktail Sauce, Sweet & Spicy Chili Sauce and Freshly Cut Lemon Wedges.

Chilled Poached Salmon Display

Salmon Lightly Poached and served with Remoulade Sauce, Cucumber Yogurt Dressing, Dill Vinaigrette, Capers, Onions, Egg Yolk and Cucumbers.

Sashimi Display

Yellow Fin Ahi Tuna & Cajun Seared Yellow Fin Ahi Tuna accompanied by Wasabi, Shoyu and Freshly Sliced Ginger

Sushi Display
California Rolls, Ahi Tuna Rolls & Rock and Roll Rolls (Salmon & Baked Eel) accompanied by Wasabi,
Shoyu and Freshly Sliced Ginger

Stations

*** All Stations have a Chef Attendant Fee added to Staffing Costs**
(Choose One)

Omelet Station

Prepared to Order Station Side
Includes Diced Tomatoes, Onions, Red and Green Bell Peppers, Mushrooms and Cheddar
Cheese.

Optional Fillings (Must be ordered additionally per item):

Fresh Herbs: Thyme, Basil, Chives, Parsley
Bay Shrimp
Fresh Crab
Fresh Lobster Chunks
Turkey Breast
Diced Honey Cured Ham
Pineapple
Sausage
Stilton Bleu Cheese
Feta Cheese
Goat Cheese

Carving Station

Includes: Focaccia Rolls, Warm Mushroom Sauce, Basil Mayonnaise, Honey and Dijon
Mustard and a Creamy Horseradish Sauce.

(Choose Two Meats)

Honey Roasted Turkey
Imu Baked Turkey
Honey Glazed Ham
Tenderloin of Pork
Beef Tenderloin
London Broil
Prime Rib

Pasta Station

Includes: Garlic Bread, Parmesan Cheese, Red Pepper Flakes and Roasted Pine Nuts

(Choice of Two Pastas)

Farfalli

Linguine

Fettuccine

Penne

(Choice of Two Sauces)

Puttanesca

Alfredo

Pesto

Citrus Crème

Rose

Spicy Marinara

