

**PSB 2014 Banquet Menu's**

**Saturday – Jan 4:**

**CONTINENTAL BREAKFAST**

Orange, guava and pineapple juice

Sliced seasonal fresh island fruit

Assorted Breakfast Pastries

Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Paniolo Breakfast Wrap - Portuguese Sausage Patty, Locally Farmed over medium Egg

(Vegetarian Option available)

Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

**BUFFET LUNCH**

Freshly Tossed Kekela Farms Baby Greens with Garden Vegetables, Spiced Mac Nuts,

Caramelized Hilo Papaya & Ka'u Orange Vinaigrette

Sweet Potato, Taro and Potato Salad

Hawaiian Macaroni Salad & Watercress Salad

Strawberry Papaya with Fresh Lime

Assorted Fresh Baked Rolls, Sweet Cream Butter

Furikake Seared Mahi Mahi, Lemongrass Emulsion

Mango Huli Chicken, Papaya & Edamame Lau'ai

Kim Chee & Vegetable Fried Rice

Chocolate Chip Macadamia Nut Pie

Mango Ginger Crisp with Raw Sugar Streusel

Freshly Brewed Iced Tea & Lemonade

Sunday – Jan 5:

**CONTINENTAL BREAKFAST**

Orange, guava and pineapple juice

Sliced seasonal fresh island fruit

Assorted Breakfast Pastries

Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Big Island Healthy Breakfast Sandwich - Scrambled Egg Whites, Turkey Bacon, Aged Low-Fat

Cheddar Cheese on a Toasted English Muffin

(Vegetarian Option available)

Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

**LUNCH BUFFET**

Island Baby Romaine, Foccacia Croutons, Traditional Caesar Dressing, Shaved Parmesan &

Julienne Prosciutto

Tropical Fruit Display

Waimea Fingerling Potato Salad, Maui Onions & Herbs

Waimea Tomato & Avocado Salad

Taro Chips and Maui Chips

Mini Deli Sandwich Board Display

Fresh Grilled Ahi, Capers, Diced Tomatoes on a Taro Roll

Roast Turkey & Gouda Cheese Roasted Peppers, Sprouts wrapped in a Sun-Dried Tomato Tortilla

Hummus & Roasted Vegetables wrapped in a Spinach Tortilla

Vanilla Bean Shortbread

Pineapple Cheesecake

Freshly Brewed Iced Tea & Lemonade

Monday – Jan 6:

**CONTINENTAL BREAKFAST**

Orange, guava and pineapple juice

Sliced seasonal fresh island fruit

Assorted Breakfast Pastries

Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Hawaiian Chili Pepper, Cheddar and Pipikaula Frittata

(Vegetarian Option available)

Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

**DINNER BUFFET**

Baby Romaine & Radicchio Salad: Maui Onions & Waimea Tomatoes,

Cracked pepper Parmesan Dressing

Waimea Green Bean & Roasted Pepper Salad

Pineapple & Cabbage Slaw

Sweet Potato Salad, Roasted Onion & Bacon

Cheddar Cheese Corn Muffins, Sweet Cream Butter

Chef Attended Grill Station

Cowboy Baby Back Pork Ribs, Mango Lime Barbeque Sauce

Huli-Huli Chicken Breast

Teriyaki Glazed Grilled Island Catch, Edamame & Grilled Pineapple Salsa

Paniolo Braised Beans, Maui Onions & Portuguese Sausage

Sweet Maui Onion Mashed Potatoes

Tropical Fruit Gelees

Angelfood Cake, Waimea Strawberries

Wailana Estates Dark Chocolate Brownies

Royal Kona Blend Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Tuesday – Jan 7:

**CONTINENTAL BREAKFAST**

Orange, Guava, and Pineapple Juice

Sliced seasonal fresh island fruit

Island fruit breads, croissants, danish, muffins

Gourmet white, cinnamon raisin and multi-grain breads for toasting

Sweet butter and tropical fruit preserves

Individual fruit flavored yogurt

Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Scrambled eggs with side items: Diced ham & Shredded jack cheese

Crisp smoked bacon

Portuguese sausage

The Orchid breakfast potatoes with peppers and onions

Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas