

PSB Menus for 2015

January 4, 8pm, evening dessert reception, Kilohana room

20th anniversary surprise dessert plus alcohol & coffee, soft drinks, waters, etc

January 5, 7:30am-8:30am, Ballroom courtyard

Orange Juice, Guava Juice & Pineapple Juice

Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Tropical Danishes & Muffins, Sweet Cream Butter & Tropical Fruit Preserves

Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar

Paniolo Breakfast Wrap: Diced Portuguese Sausage, Scrambled Eggs & Monterey Jack Cheese

[Note: Vegetarian option available]

Hawaiian Paradise Coffee, Decaffeinated Coffee & Fairmont Signature Teas

January 5, Lunch, 1:00pm-2:15pm, Ballroom courtyard

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

January 6, Breakfast, 8:00am- 9:00am, Ballroom courtyard

Orange Juice, Guava Juice & Pineapple Juice

Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Tropical Danishes & Muffins, Sweet Cream Butter & Tropical Fruit Preserves

Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar

Macadamia Nut Pancakes with Coconut & Maple Syrups

Hawaiian Paradise Coffee, Decaffeinated Coffee & Fairmont Signature Teas

January 6, Lunch, 12:30pm-2:00pm, Ballroom courtyard

Island Baby Romaine, Focaccia 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

Togarashi Seared Ahi, Kim Chee on a Taro Roll

Kiawe Smoked Roast Sirloin of Beef, Roasted Peppers & Maui Onions on a Sourdough Roll

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

Assorted Ice Cream Bars

Freshly Brewed Iced Tea & Lemonade

January 7, Breakfast, 7:30am-8:30am, Ballroom courtyard

Orange Juice, Guava Juice & Pineapple Juice

Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Tropical Danishes & Muffins, Sweet Cream Butter & Tropical Fruit Preserves

Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar

Breakfast Croissant Sandwich: Scrambled Eggs, Black Forest Ham, Brie Cheese & Chives [Note: Vegetarian option]

Hawaiian Paradise Coffee, Decaffeinated Coffee & Fairmont Signature Teas

January 7, Dinner Buffet, 5:30pm-7:30pm, Coconut Grove

Micro Steam Buns & Hoisin Kalua Pork

Crispy Curry Tofu, Japanese Eggplant, Asparagus Shiitake Mushrooms, Sauteed Spinach, Thai Curry Sauce

Kaiso Salad: Tosaka Seaweed, Local Ogo Nori, Wakame, Masago Arare, Black Sesame Dressing

Garlic Soy Glazed Edamame

Vegetarian Potstickers

Ahi Poke: Ginger Yuzu Chili Garlic Shoyu & Sesame Lavosh

Hawaiian Ahi Tuna, Shredded Green Papaya, Tear Drop Tomatoes, Fresh Ogo

Chef's Choice of Catch Prepared on The Grill, Kizami Sesame Rice & Cachaca Soy Chili

Imu-Style Cooked Kalua Pork

Taragon & Garlic Roasted Turkey with Wild Berry & Kona Orange Relish, Potato Rolls (Chef to Carve)

Chef's Seasonal Vegetable

Lemongrass Scented Jasmine Rice

Resort Cookies - Peanut Butter, White Chocolate Macadamia Nut, Chocolate Chip

Hawaiian Paradise Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Full Bar

January 7, 20th anniversary dessert, 7:30pm-8:45pm, Salons 2&3

There will be some special dessert that night before the speaker

January 8, Breakfast, 7:30am-8:30am, Ballroom Courtyard

Orange Juice, Guava Juice & Pineapple Juice

Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Tropical Danishes & Muffins, Sweet Cream Butter & Tropical Fruit Preserves

Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar

Individual Greek Yogurt, Plain & Assorted Fruit Flavored

Island Quiche: Organic Spinach, Maui Onions, Hamakua Mushrooms, Big Island Goat Cheese

Hawaiian Paradise Coffee, Decaffeinated Coffee & Fairmont Signature Teas