

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