

Pacific Symposium on Biocomputing 2020

Hosted Meal Menus

DATE: Fri, Jan 3
EVENT: 25th Welcome Reception
LOCATION: Croquet Lawn

Passed Canapes:

- Vegetarian Summer Roll, Thai Sauce
- Ahi Poke Wonton Shells
- Huli Huli Chicken Endive Cup

Stationary Displays:

- Microsteam Buns & Hoisin Kalua Pork
- California Roll: Crabmeat, Avocado, Cucumber
- Local Seasonal Tropical Fruits, Chef's selection to include Papaya, Pineapple, Strawberries

Hosted Bar, Coffee & Lot 35 Teas

DATE: Sat, Jan 4
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits
Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins
Assorted Sliced Bread, Bagels, Cream Cheese, Tropical Fruit Preserves, Butter
Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Plain Scrambled Eggs
Hamakua Mushroom, Onions, Monterey Jack Egg Scramble
Hawaiian Sweet Bread French Toast, Coconut & Maple Syrup
Cherrywood Smoked Bacon
Chicken Sausage
Onion, Pepper Orchid Potatoes
Coffee & Lot 35 Teas

DATE: Sat, Jan 4
EVENT: Lunch
LOCATION: Ballroom Courtyard

Waimea Field Greens, Local Tomatoes, Crisp Sliced Cucumber, Julienne Carrots,
Herb Croutons, Vinaigrette, Ginger Sesame Dressing
Israeli Couscous Salad, Grapes, Haricot Vert, Marcona Almonds, Basil, Champagne Vinaigrette (V)
Roasted Beets, Puna Goat Cheese, Candied Pepitas, Lilikoi Dressing
Tropical Fruit "Poke", Mint, Banana Chips, Toasted Coconut

Make Your Own Poke Bowl

Tuna, Salmon, Tofu
Avocado, Pickled Ginger, Wakame, Green Onion, Cucumber
Sesame Seeds, Furikake, Crispy Garlic
Shoyu, Spicy Aioli, Sesame Oil
White & Brown Rice

Mediterranean – Souvlaki

Grilled Chicken, Lamb and Vegetables

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Hosted Meal Menus

Romaine, Tomatoes, Cucumber, Red Onion, Olives, Feta, Tzatziki, Garlic Aioli Red Wine Vinaigrette,
Lemon, Warm Pita
Crispy Potatoes, Rosemary (GF, V)

Dessert

Keto Samoa Bars
Shell Cheesecake Bombs

Freshly Brewed Iced Tea & Lemonade

DATE: Sun, Jan 5
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Blueberry & Bran Muffins, Island Fruit Breads, Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, Skim Milk, 2% Milk, Soy Milk
Gluten Free Hot Steel Cut Oats, Maple Syrup, Mixed Berry, Brown Sugar
Egg White Wrap, Tomato, Arugula, Chevre, Whole Wheat Tortillas
Coffee & Lot 35 Teas

DATE: Sun, Jan 5
EVENT: Poster Session Lunch
LOCATION: Ballroom Courtyard

Grains, Greens, Graze

BASE/GRAINS (Hot)

Farro, Ruby Red Quinoa, Brown Rice

GREENS

Chopped Romaine, Baby Spinach, Shredded Kale

THE TOPPINGS

Beets, Shredded Carrots, Charred Broccoli, Cucumbers, Chickpeas, Roasted Cauliflower, Cherry Tomatoes, Avocado, Edamame, Crumbled Blue Cheese, Feta Cheese, Kalamata Olives, Dried Cranberries Lemon & Lime Wedges

DRESSINGS

Papaya Seed Dressing (V), Orchid Honey Mustard Vinaigrette (V), Buttermilk Herb Dressing, Olive Oil, Balsamic Vinegar

PROTEINS

Flank Beef, Chimichurri, Chicken Breast, Citrus Mojo, Grilled Vegetables, Zucchini, Squash, Eggplant, Mushrooms, Tofu

DESSERT Assorted Ice Cream & Fruit Bars, Tropical Fruit Tartlets

Freshly Brewed Iced Tea & Lemonade

DATE: Mon, Jan 6
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Assorted Breakfast Pastries (to include Malasadas), Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk

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Hosted Meal Menus

Eggs Benedict: Canadian Bacon, Poached Organic Eggs, Island Hollandaise, Toasted English Muffin
Coffee & Lot 35 Teas

DATE: Mon, Jan 6
EVENT: Dinner
LOCATION: Coconut Grove

Fresh Baby Greens, Tomato Wedges, Cucumbers, Shaved Onions, Sliced Mushrooms, White Balsamic Vinaigrette, Ranch Dressing

Charred Carrot Salad, Quinoa, Dried Fruit, Almonds, Io Farms Micro Greens, Guajillo Chile Vinaigrette (V)

Chilled Rice Noodles, Snow Peas, Carrots, Bean Sprouts, Chile Water Vinaigrette

Watercress Slaw, Bean Sprouts, Apple, Napa Cabbage (V)

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

Carving Stations:

Grilled Whole Kampachi, Citrus, Aromatic Herbs, Ginger Soy Sauce (V), Lemongrass Sweet And Sour Sauce (V)

Smoked Beef Rib Station, Assorted BBQ sauces, Mini cornbread muffins

Fire Roasted Baked Potato Bar:

Yukon Gold, Idaho And Sweet Potato, Crème Fraiche, Turkey Bacon Bits, Aged Cheddar, Scallion, Whipped Butter, Sea Salt

Smoked Gouda Mac N' Cheese

Slow Cooked Beans, Black, Pinto, Chickpea (GF, V)

Braised Greens, Pickled Onions (GF, V)

Green Beans, Stewed Tomatoes (GF, V)

Paniolo Skillet Cookies

DATE: Mon, Jan 6
EVENT: 25th Anniversary Celebration Dessert
LOCATION: Salon 2 & 3

DATE: Tue, Jan 7
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Fresh Orange Juice, Guava Juice, Pineapple Juice

Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins

Assorted Sliced Bread, Bagels, Cream Cheese

Tropical Fruit Preserves, Butter

Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk

Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola

Plain Scrambled Eggs

Waimea Vegetarian Egg Scramble

Served with Coconut Syrup & Maple Syrup:

Macadamia Nut Pancakes

Cherrywood Smoked Bacon

Portuguese Sausage

Artichoke & Red Bliss Potato

Coffee & Lot 35 Teas

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