

PSB 2026 Menus

January 3, 2026

Reception

Not Your Ordinary Mashed Potato Bar

Buttermilk Mashed Potato, Crushed Yukon Gold Potatoes (D,V)

Moloka'i Purple Potato Puree (N,PB)

Braised Beef Short Ribs, Kalua Pork

Butter Poached Shrimp, Smoked Bacon (S)

Gorgonzola, Artisan Cheddar, Chives, Sour Cream (D,V)

Charred Corn, Roasted Garlic, Crispy Maui Onions (PB)

Black Bean & Corn Quesadillas, Jack Cheese (G,D,V)

Pulled Baja Chicken Quesadillas, Cheddar Cheese (G,D)

Chocolate Chantilly Cake, Coconut Whipped Cream, Hawaiian Sea Salt Caramel (G,D,E,V,N)

Tropical Fruit

January 4, 2026

Orchid Breakfast Buffet

Fresh Orange Juice, Guava Juice, Pineapple Juice

Big Island Seasonal Tropical Fruit

Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins (G,D,E)

Assorted Sliced Bread, Bagels, Cream Cheese (G,D,V)

Tropical Fruit Preserves, Butter (D)

Assorted Cereal (G), Whole Milk (D), 2% Milk (D), Soy Milk (PB)

Oatmeal, 2% Milk (D), Soy Milk (PB)

(Skim Milk, Oat Milk and Almond Milk Available on Request)

Yogurt Bar: Variety Of Yogurt Flavors (D), Mango, Strawberries, Bananas, House-Made Granola (G,V)

Organic Scrambled Eggs (E)

Egg Scramble with Chorizo, Tomatoes, Queso Fresco, Cilantro (D,E)

Hawaiian Sweet Bread French Toast (G,D,E,V) Served with Coconut Syrup & Maple Syrup

Applewood Smoked Bacon

Portuguese Sausage

Tater Tots (PB)

Local Style Lunch

Baby Greens, Garden Vegetables, Spiced Mac Nuts (N,PB)

Waimea Tomato Salad, Yellow, Orange & Beefsteak, Red Onions (PB)

Sweet Potato, Taro & Yukon Gold Potato Salad (E,V)

Pineapple & Strawberry Salad (PB)

Wonton Chips & Lomi Lomi Pico (G,PB)

Grilled Kalbi Ribs, Citrus Teriyaki, Grilled Scallions

Pan-Seared Catch, Grilled Napa Cabbage, Ginger Soy Butter Sauce (D)

Grilled Ginger Chicken, Charred Pineapple, Lemongrass Sweet & Sour

Stir Fry Vegetables, Sesame Crumb (PB)

Garlic & Scallion Jasmine Rice (PB)

Assorted Fresh Baked Rolls (G,D,V) & Butter (D)

Chocolate Chip Macadamia Nut Pie (G,D,E,V,N)

Mango Ginger Crisp, Raw Sugar Streusel (G,D,E,V,N)

Fresh Brewed Iced Tea

**Please refer to the index below for a quick overview of the allergens associated with each dish.*

D – Dairy; PB – Plant Based (Vegan); V – Vegetarian; E – Eggs;

N – Tree Nuts / Peanuts; G – Gluten S – Shellfish

PSB 2026 Menus

January 5, 2026

Orchid Breakfast Buffet

Fresh Orange Juice, Guava Juice, Pineapple Juice
Big Island Seasonal Tropical Fruit
Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins (G,D,E)
Assorted Sliced Bread, Bagels, Cream Cheese (G,D,V)
Tropical Fruit Preserves, Butter (D)
Assorted Cereal (G), Whole Milk (D), 2% Milk (D), Oat Milk (PB)
Oatmeal, 2% Milk (D), Soy Milk (PB)
Yogurt Bar: Variety Of Yogurt Flavors (D), Mango, Strawberries, Bananas, House-Made Granola (G,V)
Organic Scrambled Eggs (E)
Egg White Scramble with Hamakua Mushrooms, Big Island Goat Cheese, Scallions, Tomatoes (D,E,V)
Macadamia Nut Pancakes (G,D,E,V,N)
Applewood Smoked Bacon
Maple Pork Breakfast Links
Portuguese Sausage
Cheddar Cheese & Caramelized Maui Onion Grits (D,V)

Kohala Deli Lunch

Waimea Field Greens, Local Tomatoes, Cucumbers, Carrots, Herb Croutons (G), Citrus Vinaigrette (PB), Ginger Sesame Dressing (PB)
Papaya & Lime (PB)
Moloka'i Purple Sweet Potato Salad (E,V)
Tomato, Heart Of Palm, Avocado, Basil, Lemon Dressing (PB)
Macaroni Salad, Peas, Carrots, Turmeric Aioli (G,E,V)
Maui Potato Chips (PB)
Build Your Own Sandwich Bar:
Sliced 5 Pepper Crusted Roast Beef, Oven Roasted Turkey Breast, Kiawe Smoked Ham
Swiss, Cheddar, Monterey Jack (D)
Bibb Lettuce, Vine Ripened Tomatoes, Shaved Red Onions, House Pickles
Dijon Mustard, Yellow Mustard, Mayonnaise (E), Sriracha
Sourdough, Multigrain, Wheat, Hawaiian Rolls (G,E)
Assorted Ice Cream and Fruit Bars
Fresh Brewed Iced Tea

January 6, 2026

Plumeria Breakfast

Fresh Orange Juice, Guava Juice
Big Island Tropical Fruit
Yogurt Bar: Variety of Yogurt Flavors (D), Mango, Strawberries, Bananas, House-Made Granola (G,V)
Blueberry & Bran Muffins, Island Fruit Breads, Bagels (G,D,E)
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese (D,V)
Oatmeal, 2% Milk (D), Soy Milk (PB)
Coffee & Lot 35 Teas

Kohala Breakwich

Scrambled Eggs, Applewood Smoked Bacon, Smoked Gouda, Chipotle Aioli, Croissant (G,D,E)

**Please refer to the index below for a quick overview of the allergens associated with each dish.
D – Dairy; PB - Plant Based (Vegan); V – Vegetarian; E – Eggs;
N - Tree Nuts / Peanuts; G - Gluten S - Shellfish*

PSB 2026 Menus

January 6, 2026 (con't)

Dinner

Tastes of the North Pacific

Cucumber Namasu, Carrots, Radish (PB)

Miso Marble Potato Salad (D,V,E)

Japanese Cabbage Coleslaw, Cashews, Orange, Sesame Vinaigrette (N,PB)

Sweet Potato Rolls (G,D,V), Sweet Cream Butter (D) & Alaea Salt

Dim Sum Basket

Shrimp Sui Mai, Pork Shumai, Edamame Dumplings, Chicken Potstickers (G,E,N,S)

Sweet Chili Sauce, Shoyu, Hawaiian Chili Pepper Water (PB)

Tempura to Order (Chef Fee Additional)

Eggplant, Kabocha Squash, Asparagus & Shrimp (G,S)

Soy Sauce, Tempura Dipping Sauce (PB)

Furikake Crusted Big Eye Tuna (Chef Attended Optional with Fee)

Seaweed Salad (PB), Pickled Vegetables (PB), Steamed Bao Buns (G,E), Ginger Aioli (E), Sushi Rice (PB)

Miso Tofu Soup (PB)

Gyudon Beef, Onions, Sesame

Teriyaki Chicken Stir Fry, Carrots, Celery, Zucchini

Misoyaki Local Catch, Crispy Mochi Crackers, Fried Garlic, Charred Scallions

Shoyu Glass Noodles, Shiitake Mushrooms, Bamboo Shoots, Baby Corn (PB)

Bok Choy, Green Beans, Ginger (PB)

Steamed Jasmine Rice (PB)

Dessert

Matcha Tea Cream Puffs (G,D,E,V,N)

Chocolate Tartlets with Mochi Crunch (G,D,V,N)

Butter Mochi (D,V)

Ube Cheesecake (G,D,E,V)

Coffee & Lot 35 Teas

January 7, 2026

Plumeria Breakfast

Fresh Orange Juice, Pineapple Juice

Big Island Tropical Fruit

Yogurt Bar: Variety of Yogurt Flavors (D), Mango, Strawberries, Bananas, House-Made Granola (G,V)

Blueberry & Bran Muffins, Island Fruit Breads, Bagels (G,D,E)

Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese (D,V)

Oatmeal, 2% Milk (D), Oat Milk (PB)

Coffee & Lot 35 Teas

Roll & Go

Fried Egg, Maple Pork Sausage Patty, Aged Cheddar, Soft Brioche Roll (G,D,E)

**Please refer to the index below for a quick overview of the allergens associated with each dish.*

D – Dairy; PB - Plant Based (Vegan); V – Vegetarian; E – Eggs;

N - Tree Nuts / Peanuts; G - Gluten S - Shellfish