

Mother's Day Brunch at the Maile Ballroom

Sunday, May 12, 2019 10am – 2:00pm

SALADS AND APPETIZERS

Shrimp on Ice GF NF DF EF – Cocktail Sauce GF NF EF & Ponzu NF DF

Ahi, Ebi, Salmon, Hamachi Nigiri Sushi GF NF DF EF

California Roll, Maki & Inari Sushi

Ahi Sashimi GF NF DF EF, Ahi and Tako Poke NF DF EF

Smoked Salmon with Condiments GF NF DF EF

Chilled Tofu, Furikake, Bonito Flakes DF EF

Buffalo Mozzarella with Sliced Vine Ripe Tomato, Aged Balsamic Vinaigrette GF NF

Sliced Seasonal Fruit Platter, Papaya Wedges with Lime, Imported & Domestic Cheese Board

Potato Salad GF NF, Chinese Chicken Salad NF

Salmon Tofu Watercress Salad NF DF EF

Salad Bar: Romaine Hearts, Mixed Greens & Spinach

Tomatoes, Cucumber, Mushrooms, Croutons & Shaved Radish GF NF DF EF

Caesar NF, Balsamic NF DF EF, Shallot Vinaigrette NF DF EF & Ranch Dressing NF

Creamy Maui Onion GF NF EF

BUFFET MAIN COURSES

Misoyaki Butterfish NF DF EF

Teri Truffle Cream Chicken Breast GF NF

Snow Crab Legs with Clarified Butter and Lemon GF EF

Eggs Benedict – Smoked Salmon, Spinach and Béarnaise Sauce NF

Assorted Seafood with Garlic Shiitake Sauce GF NF EF

Cheddar Cauliflower Gratin GF NF

Banana Fosters French Toast NF

Spring Vegetables - Broccoli, Cauliflower, Onions, Zucchini, Corn and Carrots GF NF

Steamed White Rice, Breakfast Meats – Bacon, Portuguese & Link Sausage NF

CARVING & SOUP STATION

Slow Roasted Prime Rib of Beef GF NF DF EF

Horseradish Cream GF NF EF, Red Wine Reduction GF NF

Macadamia Nut Crusted NZ Lamb Rack, Mint Jelly

Seafood Chowder GF NF EF, Gazpacho NF

MADE TO ORDER OMELETS

Hamakua Mushrooms, Onions, Ham, Portuguese Sausage, Tomato, Bell Pepper, Bacon,

Spinach, Monterey Jack Cheese, eggs GF NF

Broccoli & Asparagus, Warm Bacon Shallot Dressings GF DF EF

WAFFLE STATION WITH WHIPPED CREAM, A SELECTION OF FRESH BERRIES, NUTELLA, MAPLE BUTTER, CARAMEL SAUCE

DESSERT BUFFET

Strawberry Panna Cotta GF NF EF, Chocolate Dobash Cake DF

Vanilla Cheesecake NF, Coconut Tapioca Pudding GF NF DF EF VEGAN

Hazelnut Pot de Crème, Apple Pot de Crème

Apple Strudel, Macadamia Nut Financier

Coffee cream Puffs NF, Assorted Cookies, Lilikoi Tarts NF

Brownies & Blondies, Pineapple Upside Down Cake

Chocolate Fountain, Kahala Sweet Bread Pudding with Crème Anglaise NF

adults \$95 plus tax and 23% gratuity

children (ages 6 -12) \$47.50 plus tax and 23% gratuity

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.