



EASTER BRUNCH BUFFET

Sunday, April 04, 2010

9:30 a.m. – 2:00 p.m.

Breakfast Items and Pastries

Chilled Juices
Assorted Breakfast Pastries
Sliced Fresh Fruits
Breakfast Meats
Eggs Benedict with Hollandaise Sauce
Waffles with Strawberries and Whipped Cream

Omelets Made to Order with Selection of Condiments

Appetizers and Salads

Peel and Eat Shrimp Cocktail with Cocktail Sauce and Lemon
Half Shell Oyster and Mussels
Tako Poke, Ahi Poke
Tomato, Onion and Ogo Salad
Crab and New Potato Salad
Oriental Chicken Salad, Caesar Salad
Fried Tofu Salad, Lomi Lomi Salmon
Watercress and Bean Sprout Salad
Sushi Platter

Dim Sum Station

Char Siu Bao, Half Moon, and Siu Mai with Mustard Soy Sauce

Island Style Saimin Station

Chef's Station

Steamed Crab Legs with Drawn Butter
Mochiko Salmon with Sweet Chili Aioli
Chicken Piccata with Wild Mushrooms
Chow Mein with Char Siu

Vegetable du Jour, Lyonnaise Potatoes, Steamed White Rice

Clam Chowder
Taro Rolls and Butter

Carving Station

Carved Prime Rib of Beef, Au Jus and Creamy Horseradish

Roast Pork Station

with Hoisin and Plum Sauce

Chef's Selection of Easter Desserts

\$42.00 Adults / \$21.00 Keiki (6-10 years)
plus tax and gratuity

For Reservations, Please Call 952-4784

