



CHRISTMAS BRUNCH BUFFET
Friday, December 25, 2009
9:00 a.m. – 2:00 p.m.

This is a sample menu only.
 Menu may be subject to change
 without notice.



BREAKFAST ITEMS

Assorted Danish, Sticky Buns, Muffins
 Banana and Carrot Bread
 Mini Croissants, Brioche Buns
 Butter, Strawberry and Guava Jam

Chilled Guava, Orange and Pineapple Juices

Sliced Fresh Fruits

Waffle Station with Fresh Strawberries, Whipped Cream and Maple Syrup
 Island Style Fried Rice
 Breakfast Meats
 Eggs Benedict with Hollandaise

OMELET STATION

Fresh Spinach, Mushrooms, Tomatoes, Bell Peppers, Onions, Green Onions
 Bay Shrimp, Ham, Portuguese Sausage, Bacon, Shredded Cheese

APPETIZERS & SALADS

Chilled Crab Legs, Shrimp Cocktail
 Half Shell Oyster and Mussel with Condiments
 Fresh Ahi and Nairagi Sashimi
 Ahi Poke, Tako Poke
 Lomi Lomi Salmon
 Assorted House Salads
 Homemade Kim Chee
 Buffalo Mozzarella Cheese, Tomato and Basil
 Mesclun Mixed Greens with Assorted Toppings and Dressings
 Caesar Salad with Crispy Croutons and Grated Parmesan Cheese
 Antipasto Platter
 Fried Spicy Tofu Salad
 Assorted Sushi Platter

DIM SUM STATION

Char Siu Bao, Half Moon, and Siu Mai

SOUP

Kabocha Pumpkin Chowder

CHEF'S STATION

Grilled Herb Chicken with Hamakua Mushroom and Boursin Cheese Sauce
 Hoisin Glazed Leg of Lamb with Baby Bok Choi
 Poached Seafood Newburg Drizzled with Hollandaise
 Sautéed Orzo with Sun Dried Tomatoes, Bacon, Onions, Pine Nuts and Pesto

Au Gratin Potatoes
 Fresh Garden Vegetables
 Steamed Rice

CARVING SPECIALTY

Prime Rib of Beef with Au Jus and Creamy Horseradish
 Baked Turkey Breast with Cranberry and Giblet Gravy

ROAST & KALUA PORK STATION

with Hoisin, Plum Sauce, and Bao Buns

PRINCE COURT DESSERT SPECIALS

\$50.00 per person / \$25.00 per child (ages 6 - 10)
plus tax and gratuity

For Reservations, Please Call 944-4494

