



THANKSGIVING BRUNCH BUFFET  
Thursday, November 26, 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  
Ahi and Nairagi Sashimi  
Lomi Lomi Salmon  
Ahi Poke, Tako Poke  
Assorted House Salads  
Homemade Kim Chee

Mesclun Mixed Greens with Assorted Toppings and Dressings  
Caesar Salad with Crispy Croutons and Grated Parmesan Cheese  
Buffalo Mozzarella Cheese, Tomato and Basil  
Assorted Cheese Platter with Crackers  
Antipasto Platter  
Fried Spicy Tofu Salad  
Assorted Sushi Platter

**DIM SUM STATION**

Char Siu Bao, Half Moon, and Siu Mai

**SOUP**

Clam Chowder

**CHEF'S HOT STATION**

Roasted Turkey with Sausage and Chestnut Stuffing  
Giblet Gravy and Cranberry Relish

Veal Medallions with Hamakua Mushroom Sauce  
Mochiko Butterfish with Sweet Chili Aioli  
Penne Pasta with Grilled Chicken and Vegetables, Garlic Cream Sauce

Sautéed Mixed Fresh Vegetables  
Honey Glazed Yams  
Roasted Garlic Mashed Potatoes  
Steamed White Rice

**CARVING SPECIALTY**

Prime Rib of Beef with Au Jus and Creamy Horseradish

**ROAST & KALUA PIG STATION**

with Hoisin, Plum Sauce, and Bao Buns

**PASTRY CHEF'S SELECTION OF DESSERTS**

*\$49.00 per person / \$24.50 per child (ages 6 - 10)  
plus tax and gratuity*

For Reservations, Please Call 944-4494

