Thursday, January 3, 2019

Welcome Reception (7:00-8:00pm)
Desserts, Beer & Wine, Coffee & Tea Service

Friday, January 4, 2019

Breakfast (7:30-8:45am)
Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits
Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins
Assorted Sliced Bread, Bagels, Cream Cheese
Tropical Fruit Preserves, Butter
Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, Macadamia Nut Granola
Scrambled Eggs
Waimea Vegetarian Egg Scramble
Cherrywood Smoked Bacon
Portuguese Sausage
Artichoke & Red Bliss Potato
Regular, Decaffeinated Coffee & Fairmont Signature Teas

Lunch (12-1pm)
Freshly Tossed Kekela Farms Baby Greens with Garden Vegetables, Spiced Mac Nuts,
Caramelized Hilo Papaya & Ka’u Orange Vinaigrette
Garlic Soy Glazed Edamame
Li Hing Mui Pineapple Fruit Salad
Warm Soba Noodles, Charred Brussel Sprouts, Pickled Hamakua Mushrooms, Crispy Tofu
Furikake Seared Mahi Mahi, Lemongrass Emulsion
Korean Fried Chicken
Kim Chee & Vegetable Fried Rice
Chocolate Chip Macadamia Nut Pie
Mango Ginger Crisp with Raw Sugar Streusel
Freshly Brewed Iced Tea & Lemonade
Beer & Wine

Saturday, January 5, 2019

Breakfast (7:30-8:45am)
Orange Juice, Guava Juice & Pineapple Juice
Selection of Sliced Seasonal Fruits
Freshly Baked Croissant, Macadamia Nut Sticky Buns, Banana Nut Bread
Sweet Cream Butter & Tropical Fruit Preserves
Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar
Kohala Biscuit: Sausage, Egg, American Cheese (vegetarian option available)
Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Poster Lunch (12-2:30pm)
Freshly Tossed Kekela Farms Baby Greens with Garden Vegetables, Spiced Mac Nuts, Caramelized
Hilo Papaya & Ka’u Orange Vinaigrette
Pacific Symposium on Biocomputing 2019
Hosted Meals Menus

Mac ‘n Cheese
Fresh Fruit
Taro & Maui Potato Chips
Ice Cream Bars
Freshly Brewed Iced Tea & Lemonade
Beer & Wine

Sunday, January 6, 2019

Breakfast (7:30-8:45am)
Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Malasadas: Plain and Cinnamon Sugar
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Paniolo Breakfast Wrap: Diced Portuguese Sausage, Scrambled Eggs & Monterey Jack Cheese [vegetarian option available]
Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

Dinner Banquet (5:30-7:15pm)
Fresh Baby Greens, Tomato Wedges, Cucumbers, Shaved Onions, Sliced Mushrooms, White Balsamic Vinaigrette & Ranch Dressing
Waimea Tomato & Marinated Artichoke Salad
Big Island Style Ahi Poke with Crushed Kukui Nuts, Onions, Ogo, Shoyu, Sesame Oil & Sambal
Dim Sum Station - Char Siu Bao, Island Style Pot Stickers, Pork & Shrimp Siu Mai, Shrimp Har Gau, Soy-Mustard Ponzu Sauce & Sweet Chili Sauce
Micro Steam Buns & Hoisin Kalua Pork
Furikake Seared Mahi Mahi, Lemongrass Emulsion
Imu-Style Cooked Kalua Pork
Roast Turkey with cranberry relish
Crispy Curry Tofu, Japanese Eggplant, Asparagus, Shiitake Mushrooms, Spinach with Thai Curry Sauce
Chef’s Seasonal Vegetable
Crispy Fried Rice Cake, Hamakua Mushrooms & Kimchee
Dessert
Royal Kona Blend Regular & Decaffeinated Coffee & Fairmont Specialty Teas
Complete open bar including cocktails, blended drinks, wine, beer, non-alcoholic drinks

Monday, January 7, 2019

Breakfast (7:30am-8:30am)
Orange Juice, Guava Juice & Pineapple Juice
Selection of Sliced Seasonal Fruits
Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins
Sweet Cream Butter & Tropical Fruit Preserves
Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar
Holualoa Croissant: Scrambled Eggs, Black Forest Ham, Swiss Cheese, Chives (vegetarian option available)
Coffee, Decaffeinated Coffee & Fairmont Signature Teas