DATE: Fri, Jan 3
EVENT: 25th Welcome Reception
LOCATION: Croquet Lawn

Passed Canapes:
- Vegetarian Summer Roll, Thai Sauce
- Ahi Poke Wonton Shells
- Huli Huli Chicken Endive Cup

Stationary Displays:
- Microsteam Buns & Hoisin Kalua Pork
- California Roll: Crabmeat, Avocado, Cucumber
- Local Seasonal Tropical Fruits, Chef’s selection to include Papaya, Pineapple, Strawberries

Hosted Bar, Coffee & Lot 35 Teas

DATE: Sat, Jan 4
EVENT: Breakfast
LOCATION: Ballroom Courtyard

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, Ski Milk, 2% Milk, Soy Milk
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Plain Scrambled Eggs
Hamakua Mushroom, Onions, Monterey Jack Egg Scramble
Hawaiian Sweet Bread French Toast, Coconut & Maple Syrup
Cherrywood Smoked Bacon
Chicken Sausage
Onion, Pepper Orchid Potatoes
Coffee & Lot 35 Teas

DATE: Sat, Jan 4
EVENT: Lunch
LOCATION: Ballroom Courtyard

Waimea Field Greens, Local Tomatoes, Crisp Sliced Cucumber, Julienne Carrots,
Herb Croutons, Vinaigrette, Ginger Sesame Dressing
Israeli Couscous Salad, Grapes, Haricot Vert, Marcona Almonds, Basil, Champagne Vinaigrette (V)
Roasted Beets, Puna Goat Cheese, Candied Pepitas, Lilikoi Dressing
Tropical Fruit “Poke”, Mint, Banana Chips, Toasted Coconut
Make Your Own Poke Bowl
- Tuna, Salmon, Tofu
- Avocado, Pickled Ginger, Wakame, Green Onion, Cucumber
- Sesame Seeds, Furikake, Crispy Garlic
- Shoyu, Spicy Aioli, Sesame Oil
- White & Brown Rice

Mediterranean – Souvlaki
- Grilled Chicken, Lamb and Vegetables

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Pacific Symposium on Biocomputing 2020
Hosted Meal Menus

Romaine, Tomatoes, Cucumber, Red Onion, Olives, Feta, Tzatziki, Garlic Aioli Red Wine Vinaigrette,
Lemon, Warm Pita
Crispy Potatoes, Rosemary (GF, V)

Dessert
Keto Samoa Bars
Shell Cheesecake Bombs
Freshly Brewed Iced Tea & Lemonade

DATE: Sun, Jan 5
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Grains, Greens, Graze
BASE/GRAINS (Hot)
Farro, Ruby Red Quinoa, Brown Rice
GREENS
Chopped Romaine, Baby Spinach, Shredded Kale
THE TOPPINGS
Beets, Shredded Carrots, Charred Broccoli, Cucumbers, Chickpeas, Roasted Cauliflower, Cherry Tomatoes, Avocado, Edamame, Crumbled Blue Cheese, Feta Cheese, Kalamata Olives, Dried Cranberries Lemon & Lime Wedges
DRESSINGS
Papaya Seed Dressing (V), Orchid Honey Mustard Vinaigrette (V), Buttermilk Herb Dressing, Olive Oil, Balsamic Vinegar
PROTEINS
Flank Beef, Chimichurri, Chicken Breast, Citrus Mojo, Grilled Vegetables, Zucchini, Squash, Eggplant, Mushrooms, Tofu
DESSERT Assorted Ice Cream & Fruit Bars, Tropical Fruit Tartlets
Freshly Brewed Iced Tea & Lemonade

DATE: Mon, Jan 6
EVENT: Breakfast
LOCATION: Ballroom Courtyard

Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Assorted Breakfast Pastries (to include Malasadas), Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk

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Eggs Benedict: Canadian Bacon, Poached Organic Eggs, Island Hollandaise, Toasted English Muffin

Coffee & Lot 35 Teas

DATE: Mon, Jan 6
EVENT: Dinner
LOCATION: Coconut Grove

Fresh Baby Greens, Tomato Wedges, Cucumbers, Shaved Onions, Sliced Mushrooms, White Balsamic Vinaigrette, Ranch Dressing
Charred Carrot Salad, Quinoa, Dried Fruit, Almonds, Io Farms Micro Greens, Guajillo Chile Vinaigrette (V)
Chilled Rice Noodles, Snow Peas, Carrots, Bean Sprouts, Chile Water Vinaigrette
Watercress Slaw, Bean Sprouts, Apple, Napa Cabbage (V)
Crispy Curry Tofu, Japanese Eggplant, Asparagus, Shiitake Mushrooms, Sauteed Spinach, Thai Curry Sauce
Carving Stations:
- Grilled Whole Kampachi, Citrus, Aromatic Herbs, Ginger Soy Sauce (V), Lemongrass Sweet And Sour Sauce (V)
- Smoked Beef Rib Station, Assorted BBQ sauces, Mini cornbread muffins

Fire Roasted Baked Potato Bar:
- Yukon Gold, Idaho And Sweet Potato, Crème Fraiche, Turkey Bacon Bits, Aged Cheddar, Scallion, Whipped Butter, Sea Salt
Smoked Gouda Mac N’ Cheese
Slow Cooked Beans, Black, Pinto, Chickpea (GF, V)
Braised Greens, Pickled Onions (GF, V)
Green Beans, Stewed Tomatoes (GF, V)
Paniolo Skillet Cookies

DATE: Mon, Jan 6
EVENT: 25th Anniversary Celebration Dessert
LOCATION: Salon 2 & 3

DATE: Tue, Jan 7
EVENT: Breakfast
LOCATION: Ballroom Courtyard

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, House-made Granola
Plain Scrambled Eggs
Waimea Vegetarian Egg Scramble
Served with Coconut Syrup & Maple Syrup:
Macadamia Nut Pancakes
Cherrywood Smoked Bacon
Portuguese Sausage
Artichoke & Red Bliss Potato
Coffee & Lot 35 Teas

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