PSB 2014 Banquet Menu’s

Saturday – Jan 4:

CONTINENTAL BREAKFAST
Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Assorted Breakfast Pastries
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Paniolo Breakfast Wrap - Portuguese Sausage Patty, Locally Farmed over medium Egg
(Vegetarian Option available)
Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

BUFFET LUNCH
Freshly Tossed Kekela Farms Baby Greens with Garden Vegetables, Spiced Mac Nuts,
Caramelized Hilo Papaya & Ka'u Orange Vinaigrette
Sweet Potato, Taro and Potato Salad
Hawaiian Macaroni Salad & Watercress Salad
Strawberry Papaya with Fresh Lime

Assorted Fresh Baked Rolls, Sweet Cream Butter

Furikake Seared Mahi Mahi, Lemongrass Emulsion
Mango Huli Chicken, Papaya & Edamame Lau'ai
Kim Chee & Vegetable Fried Rice

Chocolate Chip Macadamia Nut Pie
Mango Ginger Crisp with Raw Sugar Streusel
Freshly Brewed Iced Tea & Lemonade
Sunday – Jan 5:

CONTINENTAL BREAKFAST
Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Assorted Breakfast Pastries
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Big Island Healthy Breakfast Sandwich - Scrambled Egg Whites, Turkey Bacon, Aged Low-Fat Cheddar Cheese on a Toasted English Muffin
(Vegetarian Option available)
Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

LUNCH BUFFET
Island Baby Romaine, Foccacia Croutons, Traditional Caesar Dressing, Shaved Parmesan & Julienne Prosciutto
Tropical Fruit Display
Waimea Fingerling Potato Salad, Maui Onions & Herbs
Waimea Tomato & Avocado Salad
Taro Chips and Maui Chips
Mini Deli Sandwich Board Display
Fresh Grilled Ahi, Capers, Diced Tomatoes on a Taro Roll
Roast Turkey & Gouda Cheese Roasted Peppers, Sprouts wrapped in a Sun-Dried Tomato Tortilla Hummus & Roasted Vegetables wrapped in a Spinach Tortilla
Vanilla Bean Shortbread
Pineapple Cheesecake
Freshly Brewed Iced Tea & Lemonade
Monday – Jan 6:

**CONTINENTAL BREAKFAST**
Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Assorted Breakfast Pastries
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Hawaiian Chili Pepper, Cheddar and Pipikaula Frittata
(Vegetarian Option available)
Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas

**DINNER BUFFET**
Baby Romaine & Radicchio Salad: Maui Onions & Waimea Tomatoes,
Cracked pepper Parmesan Dressing
Waimea Green Bean & Roasted Pepper Salad
Pineapple & Cabbage Slaw
Sweet Potato Salad, Roasted Onion & Bacon
Cheddar Cheese Corn Muffins, Sweet Cream Butter
Chef Attended Grill Station
Cowboy Baby Back Pork Ribs, Mango Lime Barbeque Sauce
Huli-Huli Chicken Breast
Teriyaki Glazed Grilled Island Catch, Edamame & Grilled Pineapple Salsa
Paniolo Braised Beans, Maui Onions & Portuguese Sausage
Sweet Maui Onion Mashed Potatoes

Tropical Fruit Gelees
Angelfood Cake, Waimea Strawberries
Wailana Estates Dark Chocolate Brownies
Royal Kona Blend Coffee, Decaffeinated Coffee & Fairmont Signature Teas
Tuesday – Jan 7:

CONTINENTAL BREAKFAST
Orange, Guava, and Pineapple Juice
Sliced seasonal fresh island fruit
Island fruit breads, croissants, danish, muffins
Gourmet white, cinnamon raisin and multi-grain breads for toasting
Sweet butter and tropical fruit preserves
Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Scrambled eggs with side items: Diced ham & Shredded jack cheese
Crisp smoked bacon
Portuguese sausage
The Orchid breakfast potatoes with peppers and onions
Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee and Fairmont Specialty Teas