

**Pacific Symposium on Biocomputing 2018
Hosted Meal Menus**

Wednesday, January 3

23rd Anniversary Reception (7:30-8:30pm, Kilohana Room)

Wine, beer, champagne, soft drinks, coffee & tea service
Chocolate Chantilly Cake, Coconut Whipped Cream, Hawaiian Sea Salt Caramel
Island Pineapple Crumble Tart, Koloa Rum Sauce
Local Seasonal Tropical Fruits

Thursday, January 4

Breakfast (7:30am-8:30am, Ballroom Courtyard)

Orange Juice, Guava Juice & Pineapple Juice
Selection of Sliced Seasonal Fruits
Island Breakfast Scones: Papaya Ginger, Pineapple Vanilla & Kabocha Pumpkin
Sweet Cream Butter & Tropical Fruit Preserves
Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy & Almond Milk, Raisins, Brown Sugar
Kohala Muffin: Sausage, Egg, American Cheese, English Muffin (vegetarian option available)
Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Lunch (11:45am-1:00pm, Ballroom Courtyard)

Island Field Green Salad: Crisp Cucumber, Vine Ripened Tomato, Shaved Maui Onion
Papaya Seed Dressing, Yuzu Soy Vinaigrette
Waimea Tomato, Marinated Artichoke Salad

Dim Sum Station: Char Siu Bao, Island Style Chicken Pot stickers, Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu Mai

Micro Steam Buns & Hoisin Kalua Pork
Island Seafood Skewers with Shrimp, Scallops, Fresh Catch, Thai Basil-Curry Sauce
Herb-Garlic Marinated Beef Tenderloin Medallions, Ali'i Mushroom-Red Wine Jus
Roasted Kabocha, Grilled Asparagus Tips, Olive Oil Roasted Tomatoes, Mac Nut Pesto (Kim Chee & Vegetable Fried Rice

Dark Chocolate Brownies
Angel Food Cake, Waimea Strawberries
Mango Ginger Crumble
Freshly Brewed Iced Tea and Lemonade

Friday, January 5

Breakfast (7:30am-8:30am, Ballroom Courtyard)

Orange Juice, Guava Juice & Pineapple Juice
Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins
Assorted Sliced Bread, Bagels, Cream Cheese
Tropical Fruit Preserves, Butter
Selection of Sliced Seasonal Fruits
Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy & Almond Milk, Raisins, Brown Sugar
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, Mac Nut Granola
Macadamia Nut Pancakes
Chicken Sausage
Cherrywood Smoked Bacon
Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Lunch (12:00pm-2:30pm, Ballroom Courtyard)

Island Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Seasonal Tropical Fruit Display
Waimea Green Bean, Roasted Pepper Salad
Pineapple, Cabbage Slaw
Roasted Onion, Bacon, Sweet Potato Salad
Cheddar Cheese Corn Muffins, Butter

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Kiawe Smoked Brisket, Lilikoi Barbeque Sauce, Lime Cilantro Wasabi Cream
Huli Huli Chicken, Mango Glaze, Scallions
Teriyaki Glazed Grilled Island Catch, Edamame, Grilled Pineapple Salsa
Warm Soba Noodles, Charred Brussel Sprouts, Pickled Hamakua Mushrooms, Crispy Tofu
Paniolo Braised Beans, Portuguese Sausage, Molasses
Double Stuffed Baked Potato, Cheddar Cheese, Green Onions
Grilled Seasonal Vegetables

Assorted Haagen Dazs Ice Cream Bars and Frozen Fruit Bars
Freshly Brewed Iced Tea & Lemonade
Beer and wine

Saturday, January 6

Breakfast (7:30am-8:30am, Ballroom Courtyard)

Orange Juice, Guava Juice & Pineapple Juice
Selection of Sliced Seasonal Fruits
Malasadas: Plain, Guava, Chocolate
Sweet Cream Butter & Tropical Fruit Preserves
Selection of Dry Cereals, Muesli, with Fat Free Milk, Soy Milk & Almond Milk, Raisins, Brown Sugar
Hilo Sunrise Wrap: Egg, Chorizo, Cheddar Cheese & Cilantro served with Mango-Pineapple Salsa
(vegetarian option available)
Coffee, Decaffeinated Coffee & Fairmont Signature Teas

Keynote Refreshments (11-11:30am in Salon 2&3)

Mimosas
Crispy Chips, Mango-Pineapple Salsa & Pico de Gallo Salsa

Hawaii Loa Luau (5:30-7:30pm, Plantation Estate)

Sample Menu

Green Papaya Salad, Cilantro Chili Vinaigrette
Oka - Marinated Ono in a Coconut Lime Sauce
Seafood Lu'au: Medley of Seafood with Taro Leaves, Roasted Taro and a Coconut Sauce
Poisson Cru - Sesame Lime marlin, Oyster Sauce Tuna, Wasabi Tuna
Papaya Ginger Roast Chicken, Charred Papaya and Onions with a Mango Glaze
Kalua Pork - Shredded Hawaiian Style Roast Pork
Fresh Traditional Kauai Poi, Pounded Hanalei Taro Root
Marinated Mushroom Salad, Artichokes & Tarragon Vinaigrette
Macadamia Nut Crusted Mahi-Mahi, Caramelized Banana Emulsion
Taste of Polynesia Dessert Buffet
Molten Chocolate Lava Cake, Warm Hilo Vanilla sauce

Sunday, January 7

Breakfast (7:30am-8:30am, 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, Macadamia Nut Granola
Scrambled Eggs
Waimea Vegetarian Egg Scramble
Cherrywood Smoked Bacon
Portuguese Sausage
Artichoke & Red Bliss Potato
Regular, Decaffeinated Coffee & Fairmont Signature Teas