

PSB 2012 Menus for Hosted Meals

Tuesday, January 3, 2012

7:00pm – 8:00pm

Orchid Style Baked Soft Pretzels: Alae salt pretzel, furikake soft pretzel, toasted sesame soft pretzel with trip of local dips: chilled Ahualoa goat cheese & herb, Maui onion dip, Hawaiian chili pepper aioli

Big Island Popcorn Station: Fresh made popcorn served with local favorites: furikake, mocha crunch, carmel salt, li hing mui, paniolo ranch, sweet sesame chili salt

Salted Chocolate Carmel Tart

Beer, Wine, Soft Drinks, Fruit Juices, Waters, Coffee, Tea

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Wednesday, January 4, 2012

7:30am – 8:30am

Sliced seasonal fresh island fruit

Tofu and vegetable breakfast burrito

Bagels with regular, low-fat and sweet ginger cream cheese

Gourmet white, cinnamon raisin and multi grain breads for toasting with sweet butter and tropical fruit preserves

Individual fruit flavored yogurt

Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk

Orange, guava and pineapple juice, Coffee, Tea

10:50am – 11:15am

Rice Krisipie Nigri & Fruit Roll-up Maki with Gummy Bears Mongo Coulis, Peanut Butter & Jelly Bar, Lemon-Lilikoi Bar, Macadamia Nut Fudge Brownie Bar, Tropical Fruit Bars

Assorted Individual Fruit Yogurt

Tropical & Fresh Island Fruit

Coffee & Tea

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Thursday, January 5, 2012

7:30am – 8:30am

Sliced seasonal fresh island fruit

Tapioca pineapple pancakes with whole ground corn with coconut and maple syrup

Bagels with regular, low-fat and sweet ginger cream cheese

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Gourmet white, cinnamon raisin and multi grain breads for toasting with sweet butter and tropical fruit preserves
Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Orange, guava and pineapple juice, Coffee, Tea

12:30pm – 1:30pm

Cucumber gazpacho, Hilo hearts of palm
Chinese chicken salad, Asian greens, Hamakua mushrooms and shiitake mushrooms, water chestnuts, cashews, julienne hearts of palm and sesame-plum vinaigrette
Mango Summer roll, peanut dipping sauce
Vegetable brown rice sushi roll with kaiware sprouts
Roasted natural chicken breast, broccolini, green bean malum, Kabocha pumpkin curry sauce
Buckwheat noodle stir-fry with carrots, organic bok choy and shiitake mushrooms
Ginger Snapper, Sauteed Kale, Brown Rice
Iced Tea

2:00pm – 3:00pm

Poliahu's Snow Cone Stand – shaved ice made to order Hawaiian style: pineapple, mango, li hing mui, lychee, coconut cream, Blue Hawaiian with a Tropical Dreams ice cream center

5:30pm – 7:30pm

Hawaiian luau display – pipikaula, char siu pork, ginger chicken, macadamia nuts, dried pineapple and papaya spear, Hilo hearts of palm, Waimea tomatoes
Robb Farm baby field greens served with sesame seed dressing and soy vinaigrette
Lomi-lomi salmon – salt cured salmon filet with Maui onions and scallions
Traditional Island Poi
Cucumber namasu with poached shrimp
Waimea tomatoes and Maui onions
Roasted wasabi potato salad
Papaya-pineapple salad with fresh mint
Big Island style ahi poke with crushed kukui nuts, onions, ogo, shoyu, sesame oil and sambal
Baby tako poke, garlic and cucumber, kim chee sauce
Hamakua mushroom poke, ali'I and shitake mushrooms with roasted onion and mushroom soy sauce
Imu-style cooked kalua pig

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Steamed snapper with ginger, shiitake mushrooms, cilantro and soy sauce
Lau-lau – fish and pork steamed in taro leaves
New York steak teriyaki with grilled pineapple
Huli-huli chicken breast

Molokai purple sweet potatoes with honey coconut cream
Stir fried baby bok choy
Brown rice
Taro rolls and sweet butter

Molten chocolate lava cake, Hilo vanilla anglaise
Banana napoleons
Pineapple cream puffs
Lilikoi cheesecake with macadamia nuts
Cocktails, Beer, Wine, Soft Drinks, Fruit Juices, waters, Coffee and Tea

Friday, January 6, 2012

7:30am – 8:30am

Sliced seasonal fresh island fruit
Kabocha egg white frittata cheddar cheese
Bagels with regular, low-fat and sweet ginger cream cheese
Gourmet white, cinnamon raisin and multi grain breads for toasting with sweet
butter and tropical fruit preserves
Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Orange, guava and pineapple juice, Coffee, Tea

Saturday, January 7, 2012

7:30am – 8:30am

Sliced seasonal fresh island fruit
*Scrambled Eggs with side items: Aged cheddar cheese and local green onions,
Portuguese sausage*
Bagels with regular, low-fat and sweet ginger cream cheese
Gourmet white, cinnamon raisin and multi grain breads for toasting with sweet
butter and tropical fruit preserves
Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Orange, guava and pineapple juice, Coffee, Tea