

Easter Sunday Brunch at Maile Ballroom

Sunday, April 1, 2018 9:00am – 2:00pm

• • • • salad selections • • • •

citrus cabbage slaw, toasted almonds GF
chinese chicken salad NF
caesar salad, parmesan NF
greek salad NF
spinach salad GF NF DF
bean sprout salad NF DF
mixed 'nalo greens GF NF DF
potato salad NF
salmon tofu watercress NF DF

• • • • appetizers • • • •

shrimp cocktail GF NF DF EF
tomato mozzarella GF NF EF
maki and inari rolls NF DF
ahi, ebi, salmon and hamachi nigiri GF NF DF EF
ahi sashimi GF NF DF
ahi poke, tako poke NF DF EF
spring vegetable salad GF

smoked salmon, shaved maui onions, capers
GF NF DF EF
beets, big island goat cheese and
candied walnut salad GF EF
chilled tofu, furikake, bonito flakes DF EF
imported and domestic cheese board
sliced fruit platters GF NF DF EF
mini lobster rolls NF

• • • • carving station • • • •

roasted garlic rubbed prime rib of beef GF NF DF EF
nz lamb rack GF EF NF DF
horseradish sour cream GF NF EF & red wine veal reduction GF DF NF EF

• • • • soup station • • • •

gazpacho NF
seafood bisque GF NF EF

• • • • hot pods • • • •

bacon, portuguese sausage, link sausage NF DF
smoke salmon eggs benedict, hollandaise sauce NF
waffles and banana filled french toast, maple & coconut syrup NF

• • • • omelet station • • • •

made to order omelets and eggs GF NF
onions, bell peppers, ham, monterey jack, tomato & mushrooms

• • • • hot selections • • • •

misoyaki butterfish DF NF EF
pan roasted chicken breast, forest mushroom & herbs GF NF EF
mixed seafood bouillabaisse GF NF
steamed snow crab legs GF NF EF
steamed spring vegetables with herb butter GF NF EF
steamed white rice GF NF DF EF
broccoli and asparagus, warm bacon shallot dressing GF DF EF

• • • • dessert station • • • •

carrot cake verrine NF
matcha cream puffs NF
easter cupcakes NF
strawberry cheesecake NF
chocolate raspberry mousse cake NF
lemon coconut cremeux NF
assorted truffle pops NF GF EF
chichi dango mochi NF GF

lilikoi panna cotta NF GF EF
guava chiffon cake NF DF
chocolate and hazelnut praline custard
macadamia nut brownies and blondies
assorted cookies and holiday candy
kahala sweet bread pudding
with crème anglaise
chocolate fountain with condiments

\$95 adult \$42.50 children (6-12) plus tax and gratuity

GF=gluten free NF=nut free DF=dairy free EF=egg free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness