

## **HALA TERRACE BREAKFAST BUFFET**

*Minimum of 25 guests*

### **Selection of Chilled Fruit Juices**

Orange, Grapefruit, and Guava



### **Seasonal Tropical Fruit**

Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, and Honeydew)

Seasonal Fruits and Seasonal Berries



### **From the Bakeshop**

Freshly Baked Croissants, Assorted Danish

Coffee Cake and Assorted Muffins

Served with Sweet Island Butter, Tropical Preserves, Honey



### **Assorted Cereals**

Served with Whole and Low Fat Milk



### **From the Chef's Pan**

Choice of one:

Farm Fresh Scrambled Eggs\*

Spinach-Mushroom Frittata with Jack Cheese\*

Eggs Benedict: Toasted English Muffin, Grilled Canadian Bacon, Hollandaise Sauce\*



### **Breakfast Meat**

Choice of one:

Virginia Ham Steak, Crispy Bacon, Portuguese Sausage,  
Pork Sausage Links, or Corned Beef Hash



*(Continued on next page)*

Issued December 1, 2018, menus & pricing are valid until December 31, 2019. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

**Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.**

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

\*\*consuming raw or undercooked fish that has not been frozen may increase the risk of infection



## HALA TERRACE BREAKFAST BUFFET

*Minimum of 25 guests*

### **Chef's Specialty**

Choice of one:

The Kahala Signature Thin Pancakes with Maple Butter and Macadamia Nuts

Hawaiian Sweet Bread French Toast with Coconut Syrup



### **Accompaniments**

Choice of one:

Griddled Hash Browns

Roasted Red Skin Potatoes with Bell Peppers

Steamed Rice



### **Beverages**

Freshly Brewed Kahala Signature Kona Blend Coffee

Selection of Fine Teas

\$48.00++

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## BREAKFAST/BRUNCH ENHANCEMENTS

### Chef's Pan\*

- Sausage, Egg and Cheese Burrito \$6.00++ each
- English Muffin with Ham, Egg and Cheese \$6.00++ each
- Crispy Bacon with Egg and Sharp Cheddar Cheese on Biscuit \$6.00++ each
- Bacon, Egg, and Cheese Croissant \$6.00++ each
- Vegetarian Frittata with Zucchini, Mushroom, Eggplant, Tomatoes and Onions \$6.00++ each
- Roasted Vegetable, Egg and Cheese Burrito \$6.00++ each
- Crispy Potato Casserole with Broccoli, Onion and Portobello Mushrooms \$8.00++ per person
- Choice of Breakfast Meat: Bacon, Ham, Portuguese Sausage or Link Sausage \$7.00++ per person
- The Kahala Signature Thin Pancakes with Maple Butter and Macadamia Nuts \$6.00++ per person
- Hawaiian Sweet Bread French Toast with Coconut Syrup \$6.00++ per person
- Hash Browns, Steamed White Rice or Fried Yukon Gold Potatoes \$6.00++ per person
- Individual Yogurt Cups (Haupia, Passion Fruit, Lilikoi, Pineapple) \$3.50++ each

### Omelette Station\*

*Minimum of 25 guests*

- Ham, Bacon, Sausage, Bay Shrimp
- Onions, Mushrooms, Bell Pepper, Tomatoes, Spinach
- Salsa, Cheddar Cheese
- \$20.00++ per person
- Uniformed Chef required at \$200 for Two Hours

### Bagel Bar

- Cold Smoked Salmon, Capers, Cream Cheese,
- Red Onion, Tomato Relish, Avocado, Chopped Egg,
- Assorted Bagels with Toaster
- \$10.00++ per person

### Yogurt Station

- Plain and Strawberry Yogurt,
- Traditional Bircher Muesli,
- Dried Apricots, Dried Cranberries,
- Dried Pineapple, Yogurt Covered Raisins,
- Toasted Coconut
- \$8.00 ++ per person

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