<table>
<thead>
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<th>Menu Name</th>
<th>Minimum Guests</th>
<th>Description</th>
<th>Price</th>
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| **the early bird**  | minimum 25 guests | orange juice or passion orange guava juice or polynesian fresh fruit cocktail  
fluffy scrambled eggs with chives  
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage  
hash brown potatoes with grilled onions  
assortment of breakfast pastries and muffins, butter & preserves  
freshly brewed coffee, decaffeinated coffee or tea | 21.50   |
| **the ‘alala**      | minimum 25 guests | orange juice or passion orange guava juice or sliced chilled melon assortment, honey mint syrup  
homemade roast beef hash with poached egg and broiled tomato  
assortment of breakfast pastries and muffins, butter & preserves  
freshly brewed coffee, decaffeinated coffee or tea | 21.75   |
| **the mynah bird combo** | minimum 25 guests | orange juice or passion orange guava juice or sunrise yogurt cocktail with granola  
fluffy scrambled eggs with chives  
silver dollar pancakes, maple and coconut syrup  
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage  
assortment of breakfast pastries and muffins, butter & preserves  
freshly brewed coffee, decaffeinated coffee or tea | 22.50   |
| **the sparrow**     | minimum 25 guests | orange juice or passion orange guava juice or strawberry and kiwi fruit cocktail with brown sugar and whipped cream  
three egg omelette (choice of cheese, mushroom, tomato or plain)  
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage  
hash brown potatoes with grilled onions  
assortment of breakfast pastries and muffins, butter & preserves  
freshly brewed coffee, decaffeinated coffee or tea | 22.75   |
| **the tropicbird**  | minimum 25 guests | orange juice or passion orange guava juice or chilled sliced island fruit assortment, honey mint syrup  
potato benedict (poached eggs on hash brown potatoes) with canadian style bacon topped with zesty mustard dill hollandaise sauce, fresh asparagus garnish  
assortment of breakfast pastries and muffins, butter & preserves  
freshly brewed coffee, decaffeinated coffee or tea | 25.25   |

All prices are subject to an 18% service charge. Menus and prices are subject to change without notice.
**Continental Breakfast Buffet**  
*(minimum 25 guests)*

- orange juice and passion orange guava juice
- selection of cold cereals or oatmeal with brown sugar and milk
- array of sliced seasonal fruits, and fruit yogurt
- assortment of danish, mini bagels, mini croissants, muffins, butter, cream cheese and preserves

freshly brewed coffee, decaffeinated coffee and tea. .................. 21.00

**Breakfast Buffet Two**  
*(minimum 50 guests)*

- orange juice and passion orange guava juice, array of sliced seasonal fruits
- farm fresh scramble eggs
- *choice of two meats:* bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage

hash brown potatoes with grilled onions or steamed rice

assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea. .................. 27.50

**Breakfast Buffet Three**  
*(minimum 50 guests)*

- orange juice and passion orange guava juice
- selection of cold cereals or oatmeal with brown sugar and milk, array of sliced seasonal fruits
- farm fresh scramble eggs
- *choice of two meats:* bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage

french toast with crushed strawberry sauce and maple syrup

island banana pancakes

hash brown potatoes with grilled onions or steamed rice

assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea. .................. 33.00
Brunch Buffet
(minimum 100 guests)

fruits and juices
sliced fresh fruit platter, papaya wedges with lime, fresh pineapple and apple with li hing powder essence, orange juice and passion orange guava juice

pastries
assortment of mini breakfast pastries

salads
tossed greens with choice of dressings, fresh buffalo mozzarella and sliced tomatoes with extra virgin olive oil and basil, ginger chicken with penne pasta salad, broccoli seafood salad, rainbow jello

cold buffet
assorted sushi platter, selection of domestic cheeses, tako limu poke, bay shrimp with cocktail sauce, roasted broccoli with toasted almonds and cranberries

hot buffet
sliced roast rack of lamb or sliced skirt steak with shiitake mushroom sauce
island style steamed mahi mahi filet
southern style fried chicken and waffles with maple syrup
potato benedict with spicy dill hollandaise sauce or poached eggs florentine
scrambled eggs
crispy bacon, breakfast links, and portuguese sausage

tri-color brunch potatoes and steamed rice

desserts
chef’s featured warm bread pudding with crème anglaise, assorted tarts, cakes, pies, french pastries and mousses

beverages
freshly brewed coffee, decaffeinated coffee or tea

................................. 41.25

To enhance your buffet, we suggest adding a carved new york striploin of beef or baked honey glaze ham to your buffet at a nominal charge.

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