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

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

the sandpiper

(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

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 skylark

(minimum 25 guests) orange juice or passion orange guava juice or sliced chilled hawaiian pineapple, cherry brandy-scented syrup

grilled black angus sirloin with sautéed garlic mushrooms

fluffy scrambled eggs with chives hash brown potatoes with grilled onions

assortment of breakfast pastries and muffins, butter & preserves

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

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

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

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.