

ORCHIDS

CHRISTMAS BRUNCH BUFFET

December 24 & 25, 2019

COLD SELECTIONS

Seafood Display

Lobster – Oyster – Crawfish – Crab Cluster – Alaska King Crab – Shrimp

Appetizers & Salads

Assortment of Sushi

Soba with Condiments

Crudités with Assorted Dips

Roasted Mushrooms with Lemon & Rosemary

House Made Gravlox

Smoked Ahi

Baby Yukon Potato Salad, Celery & Mustard

Papaya Green Salad

Peking Duck Salad

Asparagus Artichoke

Baby Spinach-Mixed Greens-Arugula & Frisee Salad

Dressings – *Tarragon, Caesar, Thousand Island, Vinaigrette, Balsamic Dressing, Citrus Dressing,*

Blue Cheese Dressing, Ranch Dressing

Condiments – *Parmesan Cheese, Focaccia Croutons Black Olives-Champignon,*

Crispy Pancetta, Alfalfa Sprouts, Macadamia Nuts,

Sliced Mushrooms-Cocktail Onion-Cornichon Capers

Poke Station & Sashimi

Poke – *Ahi Poke, Nairagi Poke, Kim Chee Poke, Tako Poke*

Salmon Poke, Edamame Poke, Spicy Tako Poke

Sashimi – *Ahi, Nairagi*

Action Station Sushi Bar

Salmon-Ahi-Hamachi-Ika-Ebi-Onaga Nigiri

Spicy Tuna Seared Salmon Belly with Ikura - Unagi with Avocado

King Crab California - Hamachi Scallion Temaki (Hand Roll)

Cold Cuts

Black Forest Ham, Pastrami, Salami, Prosciutto di Parma, Mortadella,

Turkey Breast, Pipikalua

Cheese Selection

Port Salut, Pont L'Évêque, Roquefort, Brie, Saint Nectaire, Petit Basque, Gouda,

Pepper Jack, Cheddar Cheese, Swiss Cheese

ORGANIC HONEY

Honeycomb - Big Island Honey Bees

SOUPS

Cold Soup – *Water Melon Gazpacho*

Hot Soup – *Tomato Bisque with Goat Cheese & Basil*

HOT SELECTIONS

Omelet Station

Bacon-Tomato-Sliced Mushrooms-Spinach-Rock Shrimps-Jalapeño-Portuguese Sausage-Ham-Bell Peppers-Maui Onion-Cilantro-Asparagus-Smoked Salmon-American Cheese-Swiss Cheese

Action Station

Waffles with Strawberry Compote

Mochi Pancake

Carving Station

Waimanalo Raised Suckling Pig with Hoisin & Apple Sauce

Prime Rib, Au Jus, Horseradish

Sage Roasted Turkey with Giblet Gravy

Bone-in Ham, Rum Raisin Glaze

Roasted Potato, Grilled Asparagus, Cranberry Sauce, Sautéed Baby Carrots

Chafing Dishes

Classic Eggs Benedict with Hollandaise Sauce, Parsley

Chicken Breast, Lemon Rosemary Sauce

Catch of the Day Oriental Style

Crispy Bacon, Chicken Mango, Portuguese Sausage

Steamed Jasmine Rice & Basmati Brown Rice

Seasonal Vegetable, Olive Oil & Parsley

Sautéed Potatoes with Sausage & Sweet Onions

Blueberry Crêpe, Crème Anglaise

HALEKULANI BAKE SHOP

Breads & Pastries

Stollen, Focaccia, Baguettes, Whole Grain Rolls, Lavosh, Croissants,

Danishes, Popovers, & Poha Berry Jam

Dessert Table

Chestnut Mont Blanc, Spiced Apple Cake, Chocolate Kahlua Cheesecake,

Chocolate Hazelnut Torte, Mint Chocolate Yule Log, Christmas Cookies,

Egg Nog Mousse, Almond Float, Butterscotch Macadamia Nut Cream Pie,

Raspberry Pistachio Tart, Gingerbread Mousse Cake, Spiced Chocolate Pot de Crème,

Red and Green Velvet Cake, Sticky Toffee Pudding, Haupia,

Caramel Pecan Éclair, Cream Puff, Halekulani Coconut Cake,

Rum Raisin Ornament, Chocolate Bread Pudding with Cranberries

Ice Cream Station

Double Chocolate Brownies with Peppermint Ice Cream

White Chocolate Almond Toffee Opened Faced Ice Cream Sandwich

Assorted Sorbets & Gelato

Chef de Cuisine Christian Testa

Executive Pastry Chef Mark Freischmidt

Adult: 115

Child: 49 (5-12 years)

Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more guests, a service charge of 18% will be applied. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Menu is subject to seasonality and availability.