

# ORCHIDS

## CHRISTMAS BRUNCH BUFFET

December 24 & December 25, 2018

### 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 Gravlax*

*Smoked Ahi*

*Baby Yukon Potato Salad, Celery & Mustard*

*Panzanella Salad*

*Peking Duck Salad*

*Greek Salad*

*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 Nigiri, Spicy Tuna & Skinny Salmon Temaki*

#### 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  
Roasted Potato  
Grilled Asparagus  
Cranberry Sauce  
Sautéed Baby Carrots*

### **Chafing Dishes**

*Classic Eggs Benedict with Hollandaise Sauce, Parsley  
Apple Crêpes, Caramelized Apples with Cinnamon  
Crispy Bacon, Chicken Mango, Portuguese Sausage  
Catch of the Day, Saffron Sauce and Chive  
Steamed Jasmine Rice & Basmati Brown Rice  
Seasonal Vegetable, Olive Oil & Parsley  
Sautéed Potatoes with Sausage & Sweet Onions*

## **HALEKULANI BAKE SHOP**

### **Breads & Pastries**

*Stollen, Focaccia, Baguettes, Whole Grain Rolls, Lavosh, Croissants,  
Danishes, Popovers, & Poha Berry Jam*

### **Dessert Table**

*Chestnut Mont Blanc, Anise and Apple Cake, Pineapple Mint Cheesecake,  
Baked Green Tea Tiramisu, Pistachio Cherry Yule Log, Christmas Cookies,  
Egg Nog Tapioca, Almond Float, Meyer Lemon Pie, Pecan Caramel Tart,  
Candied Orange Mousse Cake, Spiced Coffee Gelée and Cream,  
Banana Walnut Mochi Cake, Sticky Toffee Pudding, Haupia  
Bubble Gum Raspberry Éclairs, Cream Puffs, Halekulani Coconut Cake,  
Hazelnut Bears, Chocolate Bread Pudding with Cranberries*

**Ice Cream Station**

*Peppermint Ice Cream Éclairs*

*Rum Raisin Oatmeal Open Face Ice Cream Sandwich*

*Assorted Gelato & Sorbets*

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.