

## HALA TERRACE BREAKFAST BUFFET

Minimum of 25 guests

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

Orange, Grapefruit, and Guava

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#### **Seasonal Tropical Fruit**

Papayas, Pineapples, and Assorted Melons (Watermelon, Cantaloupe, and Honeydew) Seasonal Fruits and Seasonal Berries

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### From the Bakeshop

Freshly Baked Croissants, Assorted Danish
Sticky Buns and Assorted Muffins
Served with Sweet Island Butter, Tropical Preserves, Honey

20

#### **Assorted Cereals**

Served with Whole and Low Fat Milk

**8**0

### From the Chef's Pan

Choice of one:

Farm Fresh Scrambled Eggs\*

Egg Casserole with Italian Sausage, Spinach, Mushrooms, Green Bell Peppers & Cheddar Cheese\*

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

80

#### **Breakfast Meat**

Choice of one:

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

80

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Effective July 1, 2024, menus & pricing are valid until December 31, 2024. 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.



# 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

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## Accompaniments

Choice of one:

Griddled Hash Browns

Roasted Red Skin Potatoes with Bell Peppers

Steamed Rice

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#### **Beverages**

Freshly Brewed Kahala Signature Kona Blend Coffee Selection of Fine Teas

\$56.00++