



Lima Terrace

Mother's Day Buffet

11 am to 4 pm

FRUIT DISPLAY

Pineapple, Papaya, Melons, Seasonal Berries, Apples, Pears, and Oranges
Three Flavors of Fruit Juices

SEAFOOD DISPLAY

Cocktail Shrimp and Alaskan King Crab Legs
Served with Classical Cocktail Sauce, and Fresh Lemons
House Smoked Salmon,
Condiments - Capers, Chopped Onions, Parsley, Egg, Cream Cheese, Cornichons

CARVING STATION

Rosemary and Garlic Studded Leg of Colorado Lamb
Slow Roasted Prime Rib Seasoned with Alae Salt and Freshly Cracked Pepper, Au Jus
Smoked Pork Loin Served with Specialty Mustards, and Chutney
Artesian Rolls to Include Taro, Nine Grain, and Focaccia

TEMPURA AND STIR-FRY STATION

Vegetable Tempura Prepared to Order with Black Vinegar Dipping Sauce
Prime Beef and Chicken Stir-Fry
Assorted Sushi Rolls

FRESH FROM THE GARDEN

Hawaiian Cobb Salad with Big Island Baby Romaine,
Kauai's Best Exotic Lettuces,
An Array of Vegetables, Dressings, Croutons, and Seasonal Toppings

ANTIPASTI BAR

Assorted Meats, Grilled Vegetables, Cheeses, and Specialty Salads,
House-made Hummus, Sun Dried Tomato and Roasted Garlic Dip,
Lavosh and French Bread

Hot Food

Steamed Pacific Sea Bass, Preserved Lemon Ponzu
Steamed Coconut Jasmine Rice
Vegetable Fried Rice
Roasted Hawaiian Sweet Potatoes
Steamed Local Vegetable Medley

CHEF ORLY'S DESSERTS

A Selection of Gourmet Cakes and Pastries
Prepared by Our Executive Pastry Chef Orly Yadao
and His Team of Bakers

Starbucks Coffee, Tazo Tea, and Milk are Included,
One Complimentary Mimosa per Adult and Apple Cider for Children

\$38.00 Adults

\$19 Children (5-12)

(not inclusive of sales tax and gratuity)
an 18% gratuity will be added to parties of 8 or more