



Sheraton[®]

PRINCESS KAIULANI

Breakfast

PIKAKE BREAKFAST 36

Fresh Fruit Juice

Selection of orange, pineapple and guava

Seasonal Fruits

Local papaya, watermelon, pineapple, honeydew melon and cantaloupe

Plain and Fruit Yogurt

Local Bakery Croissants, Pastries and Breakfast Muffins

With local honey, fruit preserves and sweet butter

Heirloom Breakfast Potatoes

With Baja house spice blend and roasted peppers

Scrambled Eggs

With choice of cheese (cheddar or pepper jack) and chopped garden herbs

Applewood Smoked Bacon and Portuguese Sausage

Coffee & Tea

Fresh brewed regular and decaffeinated Royal Kona Coffee and selection of teas

ALOHA CONTINENTAL 26

Fresh Fruit Juice

Selection of orange, pineapple and guava

Seasonal Fruits

Local papaya, watermelon, pineapple, honeydew melon and cantaloupe

Granola and Yogurt Parfait

Local Bakery Croissants, Pastries and Breakfast Muffins

With local honey, fruit preserves and sweet butter

Coffee & Tea

Fresh brewed regular and decaffeinated Royal Kona Coffee, and selection of teas

LANAI BRUNCH 42

Fresh Fruit Juice

Selection of orange, pineapple and guava

Seasonal Fruits

Local papaya, watermelon, pineapple, honeydew melon and cantaloupe

Plain and Fruit Yogurt

Granola and Yogurt Parfait

Local Bakery Croissants, Pastries and Breakfast Muffins

With local honey, fruit preserves and sweet butter

Vegetable Frittata

With local seasonal vegetables and goat cheese

Baja Trio Breakfast Potatoes

With Baja house spice blend, roasted peppers and seasonal potato blend

Kalua Pork Hash Roasted Potatoes

With Baja house spice blend, grilled seasonal vegetables and slow roasted pork

Smoked Salmon Benedict Poached Eggs

With lomi lomi tomato, watercress and citrus hollandaise

Applewood Smoked Bacon and Portuguese Sausage

Coffee & Tea

Fresh brewed regular and decaffeinated Royal Kona Coffee, and selection of teas

ENHANCEMENTS

Enhancements are priced per person unless noted differently

Croissant Breakfast Bread Pudding

With rum soaked raisins and vanilla coconut sauce 5

French Toast

With tropical fruit salsa and coconut syrup 5

Fresh Assorted Bagels

With whipped cream cheese 5

Steal Cut Oatmeal

With dried fruit, brown sugar and maple syrup 4

Individual Boxed Cold Cereal

With whole and low-fat milk 5

Yogurt Parfait

With Hawaii-made granola and berries 5

Smoked Ham

With grilled local pineapple 5

Breakfast Sandwich

Egg, smoked ham and aged cheddar cheese on a croissant 9

Local Breakfast Burritos

With scrambled eggs, Portuguese sausage, green onions, pepper jack cheese potato fajita blend and salsa 9

Smoked Salmon Lox

Mini bagels with egg, pickled onions, capers, watercress and garden herb cream cheese 15

Miso Soup

With tofu, green onion and wakame 4

ACTION STATIONS

Attendant fee of 150 for groups of 100 or less and 300 for groups of more than 100

Custom Made Omelets

Choose from cheddar cheese, honey rub ham, crisp Applewood smoked bacon, local mushrooms, bell peppers, Maui onions, local Hamakua tomatoes 15

Build Your Own Acai Bowl

Topping options include fresh seasonal fruit, granola, oatmeal, seasonal dried fruit, almonds, flax seeds, banana, peanut butter, hemp seeds, roasted coconut, puffed quinoa, grapes, walnuts and pecans 15

Build Your Own Signature French Toast

Sweet bread French toast with syrup options including chocolate, coconut, maple and peanut butter, fillings to include whipped cream cheese, jams and Nutella, toppings to include chocolate dots, toasted nuts, fruit salads, berries and bacon bits 12

PLATED BREAKFAST

Island Stuffed French Toast

Filled with acai cream cheese, coconut syrup and served with crisp Applewood smoked bacon 27

Traditional Scrambled Eggs

With cheddar cheese, crisp Applewood smoked bacon or Portuguese sausage, spiced heirloom breakfast potatoes and house made roasted tomato salsa 32

Eggs Benedict Toasted English Muffins

With honey glazed ham, hollandaise sauce, lomi lomi tomato and spiced heirloom breakfast potatoes 37

Smoked Salmon Benedict

Poached eggs, lomi lomi tomato, watercress, citrus hollandaise and spiced heirloom breakfast potatoes 40

Vegetable Frittata

With local seasonal vegetables, parmesan cheese and spiced heirloom breakfast potatoes 31

Fresh Catch

Spiced heirloom breakfast potatoes, grilled seasonal vegetables, spinach and cilantro crème fraiche 45

All Plated Breakfasts Include:

Freshly Baked Breakfast Pastries

With island preserves and sweet butter

Fresh Squeezed Orange Juice

Coffee & Tea

Fresh brewed regular and decaffeinated Royal Kona Coffee, and assorted teas

PLATED BREAKFAST ENHANCEMENTS

Enhancements are priced per person unless noted differently

Fresh Assorted Bagels

With variety of local flavored cream cheese 7

Banana Bread

With sweet butter 5

Hawaiian Dole Gold Pineapple 4

Local Papaya

With lemon 5

Seasonal Fruit and Berries 6

Individual Plain or Fruit Low-Fat Yogurt ~

6 each

Steal Cut Oatmeal

With dried fruit and brown sugar 3

Individual Boxed Cold Cereal

With whole and low-fat milk 7

Yogurt Parfait

With Hawaii-made granola and berries 8

Smoked Salmon

With bagel chips, cream cheese, Maui onions and fried capers 14

Prices do not include tax or gratuity. All prices, menu items and hours of operation are subject to change without notice.

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Order (BEOs). A service charge, currently 25% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 77.6% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.