

Mother's Day Brunch Menu

Sunday, May 13, 2018 in Ainakai 10:00 AM–2:00 PM starters Entrées

Artisan Cheese, Charcuterie Marinated Grilled Vegetable

Ha Farms Baby Romaine Caesar Parmesan Cheese, Croutons

Petite Mixed Greens Assorted Toppings and Dressings

Chef's Selection of Breakfast Pastries, Muffins, and Croissant

Fresh Island Fruits

Ahi Tuna Poke

SIDES

Sausage Fried Rice Smoked Bacon Chicken Sausage Links

Green Beans Alii mushrooms, shallots

\$69 PER ADULT +16% GRATUITY +TAX \$39 PER CHILD+16% GRATUITY +TAX Smoked Salmon Herbed Cream Cheese, Capers, Chives on Toast Points

Poached Shrimp Cocktail Sauce, Lemon Wedges

Kalua Pork Eggs Benedict Poached Eggs, Kalua Pork, English Muffin, Hollandaise

Catch of the Day Grilled with Ginger Lime Beurre Blanc and Pineapple Salsa

Roasted Chicken Root Vegetables, Natural Jus

Three Cheese Macaroni & Cheese Parmesan Breadcrumbs

STATIONS

Waffle Station Fresh Berries, Whipped Cream, Macadamia Nuts, Chocolate Shavings, Maple, Coconut Syrup

Omelets Made To Order Station

Herb Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Roasted Garlic Yukon Mashed Potatoes

DESSERTS

Lilikoi Cheesecake Chocolate Mousse Mini Fruit Tarts Macadamia Nut Brownies Pineapple Upside Down Cake Strawberry Shortcake

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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