

The Hawaii Calls Breakfast Buffet

\$28 adults \$15 children 12 & under

We are proudly supporting the
American Red Cross Charity
With a \$1 donation with every Buffet Sold



Classics

Kohala Breakfast

Two Eggs your Way, Choice of Bacon, Ham, Sausage or Canadian Bacon.
Fried Rice or Hash Browns. Choice of Toast, Bagel, or English Muffin \$18

Good Start Breakfast

Oatmeal or Cereal with Fresh Berries or Bananas and Skim Milk.
Choice of Toast, Bagel, or English Muffin. Coffee and Juice \$17

Traditional Eggs Benedict

Poached Eggs, English Muffin, Hollandaise and Hash Browns \$18

3 Egg Omelet to Order

Eggs or Egg Beaters. (Choice of 4 items) Smoked Ham, Green Onions, Ham,
Bacon, Mushrooms, Cheddar Cheese, Tomato, Onions.
Served with Hash Browns \$18



Hawaiian Fruit Harvest

Pineapple, Papaya, Seasonal Berries, Melons, Oranges, Banana and Honey Yogurt Sauce.
"Low Fat & Low Carbohydrates" \$15

Oatmeal

Soft Brown Cane Sugar
And Seasonal Fresh Fruits and Berries \$8
"Low Fat"

Breakfast Mix Grill

Broiled Petite New York Steak, Two Eggs Your Way,
Broiled Kamuela Tomato, Bacon and Link Sausage.
"High Protein" \$20

Egg White Frittata

Spinach, Mushrooms, Asparagus and Red Bell Peppers
Topped with Kamuela Tomato, Maui Onion and Basil Relish
"Low Cholesterol" \$17

Cereals

Assortment of Dry Cereals
Choice of: Whole, 1% or Skim Milk
With Seasonal Berries or Sliced Bananas \$8



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Revised 07/08

Signature Dishes

"Waikoloa Breakfast Sampler"

Pancakes, Belgian Waffles, Portuguese Sweet Bread French Toast, Bacon,
Strawberry Sauce, Maple Syrup with Whipped Cream \$15

The Hawaiian Omelet

Pipikaula "Cured Beef", Kamuela Tomato, Green Onions, Topped with a Pineapple Crème Fraiche,
Served with Hash Browns \$18

Guava Crepes

Thin pancakes filled with Guava Butter.
Topped with Sweet Guava Sauce \$13

Kawaihae Fresh Catch & Eggs

Catch of The Day, Two Eggs Your Way
And Hash Browns \$26

Specialties

Breakfast Croissant Sandwich

Scrambled Eggs, Cheddar Cheese, Smoked ham or Bacon
And Hash Browns \$16

Loco Moco "Local Favorite"

1/2 lb Broiled Ground Beef Patty, Two Eggs Your Way,
Rice and Gravy \$16

Smoked Salmon & Bagel

Cream Cheese, Capers and Red Onions \$15

Buttermilk Pancakes, Belgian Waffles

Or Portuguese Sweet Bread French Toast

Choice of Caramelized Bananas or Seasonal Berries and Whipped Cream \$13

Side Orders (Etc.)

Quarter Maui Gold Pineapple \$8

Half Puna Papaya with Lime \$7

Assorted Yogurts \$5

Portuguese or Pork Link Sausage, Bacon, Canadian Bacon or Smoked Ham \$7

Corned Beef Hash \$7

Hash Browns, Breakfast Potatoes, Steamed Rice \$5

Broiled Kamuela Tomatoes \$8

Two Eggs or Egg Beaters \$7

Fresh Baked Goods \$6

Beverages

Fresh Squeezed Juice (Orange, Carrot or Tomato Juice) \$9

Chilled Juice (Guava, Orange, Cranberry, Apple, V-8, Prune, Tomato or Pineapple) \$6

Blended Tropical Smoothies and Fruit Kebob \$10

Kona Blended Coffee, Decaffeinated Coffee, Hot & Iced Teas \$4

French Pressed 100% Kona Coffee, Espresso or Cappuccino \$8

Milk (Regular, 2%, Skim or Chocolate) \$6

Espresso or Cappuccino \$6



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Soups, Salads & Other Things

Sweet Maui Onion Soup

French Baguette and Gruyere Cheese \$8

Ginger Chicken Lettuce Wrap

Sweet Hawaii Vinegar Chili Pepper Water \$14

Volcano Buffalo Wings

Carrot, Celery and Cucumber Sticks
Ranch Dressing \$16

Pupu Sampler

Maui Onion Rings, Ginger Chicken
Lettuce Wrap and Volcano Buffalo Wings \$22

Maui Onion Rings \$9

Chinese Chicken Salad

Almonds, Wonton Crisps
and Sesame Soy Dressing \$17

Caesar Salad

Crisp Baby Romaine Lettuce, Parmesan Cheese,
Lavosh and Caesar Dressing \$13
With Grilled Chicken Breast \$18



Hawaiian Fruit Harvest

Island Tropical Fruits \$15
"Low Fat & Low Cholesterol"

Thai Beef Salad

Grilled Sirloin Steak, Organic Butter
Lettuce, Thai Chili Vinaigrette \$16
"Low Carbohydrate"

Trio of Ahi

Sashimi, Hawaiian Poke & Asian Pepper
Spiced Seared Ahi, Baby Greens
and Island Cucumber Salad \$23
"Low Carbohydrate"

Hawaii Calls Gourmet Flat Bread Pizzas

Choice of Two Toppings \$17
Roasted Chicken, Shrimp Bits, Pepperoni,
Hamakua Mushrooms, Italian Sausage, Grilled
Pineapple, Canadian Bacon,
Kamuela Tomatoes or Roasted Peppers
Additional Toppings for \$1 each

Sandwiches

*All Sandwiches Served with choice of French Fries
or Big Island Potato Chips*

Turkey Avocado Sandwich

Smoked Turkey Breast, Bacon, Sprouts, Tomato
and Swiss Cheese on Focaccia Bread \$17

Imu Barbecue Pulled Pork Sandwich

Spicy BBQ Sauce, Tomato, Maui Onion
and Butter Lettuce on a Portuguese
Sweet Bread Bun \$18

Marriott Burger

Broiled Beef Patty, Bacon
and Cheddar Cheese \$16

Grilled Mahimahi Sandwich

Tomato, Maui Onion and Alfalfa Sprouts
on a Cibatta Bun, Avocado Spread,
Basil Aioli \$20

Waikoloa Dip Sandwich

Roasted Sea Salt Crusted Prime Rib of Beef on a
Toasted Sour Dough Steak Roll, Horseradish,
Swiss Cheese and Au Jus \$18

Specialties

Kona Catch and Chips

Today's Fresh Fish Dipped in a Tempura
Batter with French Fries \$21

Spicy Ahi Tostada

Wok Fried Ahi in a Spicy Oyster Soy
Sauce with Fresh Vegetables \$23

Sides

French Fries \$7
Sliced Fruits or Small Salad \$8

Desserts

Mud Pie



"Tropical Dreams" Vanilla and Kona Coffee
Ice Cream Layered on Sweet Oreo Cookie Crust,
Lots of Whipped Cream and Caramel Sauce \$12

Ice Cream or Tropical Sorbet

Tahitian Vanilla, Chocolate, Coffee,
Mango or Passion Fruit \$9



Macadamia Nut Pie

Rich Custard with Hamakua Macadamia Nuts \$9

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Premium Well Brands

\$8

Smirnoff
Bacardi Superior
Jim Beam
Grant's
Canadian Club
Gordon's
Jose Cuervo gold
Korbel

Top Shelf Cocktails

\$11

Absolut
Beefeater
Ketel One
Tanqueray
Myer's Dark Rum
Stolichnaya
Parrot Bay
Jack Daniels
Dewar's
Johnnie Walker Red
Seagram's VO
Sauza Hornitos Reposado
P.I.N.K. Vodka

Luxury Cocktails

\$12

Belvedere
Chopin
Grey Goose
Bombay Sapphire
Tanqueray No. TEN
Knob Creek
Maker's Mark
Chivas Regal
Johnnie Walker Black
Crown Royal
Patron Silver

Domestic Beers

\$5

Budweiser
Coors Light
Michelob Ultra
Miller Light
O'Doul's Non-Alcoholic

Imported Beers

\$6

Heineken
Becks
Corona
Sapporo
Amstel Light
Firerock Pale Ale
Budweiser Aluminum—16 oz
Bud Light Aluminum—16 oz

Draft Beers

Small \$6

Large \$7

Longboard
Sam Adams
Bud Light
Mehana Humpback Blue

Smoothies

Alcoholic \$11

Non-Alcoholic \$8

Banana
Mango
Strawberry
Passion Fruit
Raspberry

Energy Drink

\$5

Red Bull
Regular or Sugar Free

Assorted Soft Drinks

\$3

Pepsi Products

Assorted Fruit Juice

\$4

VOSS Still Water

\$5

Signature Tropical Drinks

Hawai'i Calls Mai Tai

Our Signature Drink

Light and Dark Rums with our Special Mai Tai Mix,
Served in a Fresh Island Pineapple
\$16

Torch Lighter

Coconut Rum, Crème de Banana, Passion Fruit
and Cranberry Juice with Dark Rum
\$13

Tropical Itch

Bourbon and Passion Fruit Juice,
With a Dark Rum Float
\$13

Tropical Delights

Coco Passion

Coconut Rum, Passion Fruit Juice
and Guava Juice
\$11

Hawaiian Margarita

Tequila Blended with Pineapple
and Passion Fruit Juices
\$11

Green Flash

Midori Melon Liqueur, Coconut Rum
and Pineapple Juice
\$11

P.I.N.K. Coral

P.I.N.K. Vodka, Coconut Syrup,
Grenadine, and Pineapple Juice
\$11

Kohala Sunset

Orange Vodka, Peach Schnapps
and Cranberry Juice
\$11

Blue Hawai'i

Rum and Blue Curaçao Blended
with Fruit Juices
\$11

Lava Lava

Vodka, Kahlua Coffee Liqueur,
Fresh Bananas and Cream, Blended
and Topped with Whipped Cream
and Drizzled with Grenadine
\$11

Haupia

Coconut Rum Blended with Coconut Syrup,
White Cream de Cacao and Cream
\$11

Wines by the Glass

Pinot Grigio

Campanile, Italy 2006
\$9

Sauvignon Blanc

Casa Lapostolle, Chile 2007
\$9

Chardonnay

Solaire, California 2006
\$10

Pinot Noir

Louis Latour, Domaine de Valmoissine
2006
\$11

Merlot

Clos du Bois, North Coast 2004
\$10

Cabernet Sauvignon

Solaire, California 2005
\$12





Soup & Appetizers

Anaeho'omalu Chowder

Chowder with Mahimahi, Scallops and Pacific Shrimp \$9

Sweet Maui Onion Soup

French Bread Crouton, Melted Swiss Cheese \$8

Big Island Chip Crusted Shrimp Tempura

Spicy Clam Tartar Sauce \$15

Pupu Sampler for Two

Volcano Buffalo Wings, Ginger Chicken Wrap, Maui Onion Rings \$ 22

Trio of Ahi



Sashimi, Hawaiian Poke and Asian Pepper Spiced Seared Ahi
Baby Greens, Island Cucumber Salad \$23

"Low Carbohydrate"

Ginger Chicken Lettuce Wrap

Sweet Hawaii Vinegar Chili Pepper Water \$14

Salads

Hawaii Calls Salad

Waimea Organic Greens, Vine Ripened Tomatoes and Cucumbers
Balsamic Dressing \$8

Caesar Salad

Crisp Baby Romaine Lettuce, Parmesan Cheese, Lavosh and Caesar Dressing \$13
Grilled Chicken \$18

Spinach Salad

Sweet Maui Onion, Bacon Bits, Chopped Eggs, Cherry Tomatoes
Parmesan Cheese & Sake Vinaigrette \$14

Vine Ripened Tomato Salad

Fresh Mozzarella Cheese, Blue Cheese, Maui Onions and Balsamic Vinaigrette \$14

Chef de Cuisine Patrick Saito



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Revised 02/09



Entrees

Pulehu Chicken Breast

Soy Marinated Chicken and Lomi Tomato Relish \$25

Braised Boneless Short Ribs

In a Merlot Veal Reduction \$28

Alae Sea Salt Crusted Prime Rib of Beef

Horseradish and Au Jus \$32

Waimea Baby Back Ribs

Chipotle Pepper Barbecue Sauce, Roasted Waimea Corn and Keawe Smoked Baked Beans \$29

Wasabi Glazed Salmon

Grilled with a Sweet Wasabi-Soy Glaze \$33

Paniolo Rib Eye Steak

Rib Eye Steak Seasoned with Hawaiian Sea Salt

Done Pulehu Style "Cooked Over Fire"

Pineapple BBQ Sauce and Onion Rings \$35

Island Ahi



Seared Rare, Waimea Organic Greens, Yamashiro Farms Wasabi Drizzle \$36

"Low Carbohydrate"

Grilled Mahimahi

Shimeji Mushrooms, Capers, Brown Butter and Tomatoes \$ 35

Spaghetti Bolognese

Hearty Meat Sauce with Italian Sausage and Mushrooms \$ 23

Seafood Linguine

Jumbo Tiger Prawns, Scallops, Green Lip Mussels, Fresh Catch with Garlic, Tomato Basil Sauce \$35

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Dessert Menu

Chocolate Macadamia Nut Tart

Warm Chocolate and Macadamia Nuts in a Tart Shell
A la Mode with "Tropical Dreams" Vanilla Bean Ice Cream \$9

Dessert Trio

White and Dark Chocolate Mousse, Kona Coffee Crème Brulee and Mocha Fudge \$12

Haupia Sweet Potato Cheesecake

Layers of Moloka'i Sweet Potato, Coconut Haupia and Cream Cheese \$10

Macadamia Cream Pie

Rich Custard with Hamakua Macadamia Nuts \$8

Kona Coffee Crème Brulee

Local Style Crème Brulee Infused with Kona Coffee \$8

Mud Pie

Local "Tropical Dreams" Vanilla and Kona Coffee Ice Cream
Sweet Oreo Cookie Crust, Whipped Cream and Caramel Sauce
Enough for Two \$10

Ice Cream or Tropical Sorbet

Locally Made "Tropical Dreams"
Tahitian Vanilla, Chocolate, Coffee
Mango or Passion Fruit \$7



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After Dinner Cordials

Cognacs

Remy Martin
Hennessy XO
Courvoisier VSOP
Hennessy VSOP

Cordials

Kahlua
Tia Maria
Sambuca Romana
Bailey's Irish Cream
Drambuie
Grand Marnier

Port Wine

Warre's Late Bottle 1994
Warre's Vintage 1997
Warre's 20 Year Tawny

Handcrafted Bourbons

Maker's Mark
Jim Beam
Knob Creek

Single Malt Scotch

Glenmorangie 10 Year
Macallan 12 Year
Macallan 18 Year
Macallan 25 Year

Blended Scotch & Irish Whiskey

Chivas Regal
J&B
Dewar's
Bushmill's Irish Whiskey
Johnnie Walker Red, Black or Gold



Spring Special Three Course Prix Fixe

Appetizer

Selection of One

Anaeho'omalu Chowder

Boston Style with Island Fresh Fish, Pacific Shrimp and Scallops
**Solaire Chardonnay*

Big Island Chip Crusted Shrimp Tempura

Spicy Sambal Chopped Clam Tartar Sauce
**Starling Castle Riesling*

Hawaii Calls Salad

Waimea Organic Greens, Vine Ripened Tomatoes and Cucumbers
Balsamic Vinaigrette
**Casa Lapostolle Sauvignon Blanc*

Entrée

Selection of One

Alaskan Crab Legs and Fresh Catch

With Garlic Drawn Butter and Wasabi Soy Glaze
**Clos du Bois Chardonnay*

Alae Salt Crusted Prime Rib of Beef

With Creamed Horseradish and Au Jus
**Solaire Cabernet Sauvignon*

Pulehu Chicken Breast

Soy Marinated and Served with a Lomi Tomato Relish
**Kenwood Pinot Noir*

Prime Rib of Beef and Tempura Scallops

With Creamed Horseradish and Sesame Cucumber Relish
**Clos du Bois Merlot*

Dessert

Selection of One

Ice Cream or Tropical Sorbets

Locally Made "Tropical Dreams" Tahitian Vanilla, Chocolate, Coffee, Mango or Passion Fruit

Macadamia Nut Cream Pie

Rich Custard with Hamakua Macadamia Nuts

Kona Coffee Crème Brulee

Local Style Crème Brulee Infused with Rich Kona Coffee

\$39

***\$55 with Wine Pairings**

Price does not include tax and gratuity. No discounts will be applied. No Substitutions.

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Sparkling Wines

Domaine Ste. Michelle, Columbia Valley, Washington	33.00
Mumm Napa, Cuvee M, Napa Valley	40.00
Scharffenberger Cellars Brut, Anderson Valley	45.00
Roederer Estate Brut, Anderson Valley	50.00
Moet & Chandon, White Star, France	90.00
Taittinger "La Francaise", France	95.00
Veuve Clicquot, Yellow Label, France	100.00
Perrier Jouet, Fleur de Champagne, 1996	220.00
Taittinger "Comtes de Champagne", France, 1993	220.00
Dom Perignon, France, 1999	250.00
Louis Roederer, Cristal, France, 2002	300.00

Sauvignon Blanc

Whitehaven, New Zealand, Marlborough, 2007	30.00
Markham Vineyards, Napa Valley, 2006	33.00
Casa Lapostolle, Chile, 2008	35.00
Ferrari Carano Fume Blanc, Sonoma, 2007	45.00
Cloudy Bay, New Zealand, Marlborough, 2007	54.00

Chardonnay

Georges Duboeuf, Macon Villages, France, 2001	28.00
Houghton, Western Australia, 2005	30.00
Clos du Bois, North Coast, 2007	32.00
Solaire, Robert Mondavi, California, 2006	35.00
Sonoma Cutrer, Russian River Ranches, 2007	39.00
Wente Vineyards, Riva Ranch, 2005	40.00
Au Bon Climat, Santa Barbara, 2005	45.00
Simi Reserve, Russian River Valley, 1998	47.00
Louis Latour, Pouilly Fuisse, 2007	50.00
Groth, Napa Valley, 2006	65.00
Ferrari Carano, Sonoma, 2005	70.00
Cakebread Cellars, Napa Valley, 2007	75.00
Far Niente, Napa Valley, 2006	90.00

Other Interesting Whites

Pinot Grigio, Campanile, Italy, 2007	27.00
Riesling, Starling Castle, 2006	28.00
Chardonnay Blend, Brassfield "Serenity", California, 2005	28.00
White Zinfandel, Beringer, California, 2007	28.00
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington, 2007	32.00
Riesling, Pikes Riesling, Clare Valley, Australia, 2005	45.00
Riesling, Trimbach, Alsace, France, 2005	50.00

Pinot Noir

Beaulieu Vineyard, Coastal Estates, California, 2007	28.00
MacMurray Ranch, Sonoma, 2006	33.00
Kenwood, Sonoma, 2006	36.00
Carlidge & Brown, California, 2007	39.00
Louis Latour, Domaine de Valmoissine, 2006	42.00
Elk Cove, Willamette Valley, Oregon, 2006	55.00
Melville Estate, Santa Barbara, California, 2007	70.00
Anthill Farms, Comptche Ridge Vineyard, Mendocino County, 2006	79.00

Merlot

Tin Roof Cellars, California, 2005	28.00
Meridian, California, 2005	32.00
Clos du Bois, North Coast, 2005	36.00
Rosemount, Australia, 2006	36.00
Columbia Crest Grand Estates, Columbia Valley, Washington, 2005	40.00
Ravenswood, Sonoma, 2006	45.00

Cabernet Sauvignon

Root 1, Chile, 2006	30.00
Solaire, Robert Mondavi, California, 2005	32.00
Louis M. Martini, Napa Valley, 2004	33.00
Silver Palm, North Coast, 2005	35.00
Tomero, Mendoza, Argentina, 2005	38.00
Martin Ray, California, 2006	40.00
Carr, Napa Valley, 2005	45.00
Simi, Alexander Valley, 2005	55.00
Mount Veeder Winery, Napa Valley, 2004	69.00
Freemark Abbey, Napa Valley, 2004	80.00
Groth, Napa Valley, 2005	110.00
Chimney Rock, Stags Leap District, Napa Valley, 2005	110.00
Silver Oak, Alexander Valley, 2004	120.00

Other Interesting Reds

Shiraz, 2 Up, South Australia, 2006	33.00
Chianti, Frescobaldi Castiglioni, Italy, 2006	42.00
Kenwood, Artist Series, Sonoma, 2004	90.00
Beaulieu Vineyard, Reserve Tapestry, Napa Valley, 2004	125.00
Opus One, Napa Valley, 2003	300.00