



## Weekday Lunch Buffet Menu

Monday – Friday

11:00am to 2:00pm

### ROTATING SELECTION of SALADS

Classic Caesar Salad ~ Tossed Green Salad  
Green Pea Salad ~ Potato Salad ~ Bean Sprout Namul

### CARVING STATION

Garlic & Hawaiian Salt Crusted Prime Rib w/ horseradish and au jus

### TRADITIONAL HAWAIIAN SELECTIONS and LOCAL STYLE ENTREES

Ahi Poke – chilled cubes of raw tuna seasoned with sesame oil, chili pepper and alae sea salt

Tako Poke – tender octopus served with chili pepper water, Maui onions, and cucumbers

Lomi Lomi Salmon – salted salmon with tomatoes, onions and salt

Poi – a Hawaiian favorite, taro root that is pounded until smooth

Lau Lau – pork wrapped in ti leaves & cooked for 2 hours until tender

Kalua Pig – slow cooked smoked pork with onions & cabbage

Chicken Long Rice – Hawaiian style chicken noodle soup

the Willows Original Chicken & Shrimp Curries

Rotating selection of local style entrees include a Chef Inspired Chicken Dish & Fish of the Day

Sushi of the Day

### ROTATING SELECTION of DESSERTS

the Willows Famous Fried Haupia – our delicious haupia breaded in panko & deep fried

Pina Colada Bread Pudding ~ Vanilla Crème Brulee ~ Fresh Fruits

Soft Serve Ice Cream w/ assorted toppings,

Chocolate Mousse Cake ~ New York Style Cheesecake,

Macadamia Nut Crème Pie ~ Tiramisu ~ Haupia

### BEVERAGES

Iced Tea ~ Hot Tea ~ Coffee

\$25.95 per adult / \$12.95 for children 4-10 yrs old

(plus 4.712% tax and 18% gratuity)

Items subject to change

(2011)



## Saturday Lunch Buffet Menu

10:00am to 2:00pm

### ROTATING SELECTION of SALADS

Classic Caesar Salad ~ Tossed Green Salad ~ Chinese Chicken Salad  
Green Pea Salad ~ Potato Salad ~ Bean Sprout Namul

### CARVING STATION

Garlic & Hawaiian Salt Crusted Prime Rib w/ horseradish and au jus

### TRADITIONAL HAWAIIAN SELECTIONS and LOCAL STYLE ENTREES

Ahi Poke – chilled cubes of raw tuna seasoned with sesame oil, chili pepper and alae sea salt

Tako Poke – tender octopus served with chili pepper water, Maui onions, and cucumbers

Lomi Lomi Salmon – salted salmon with tomatoes, onions and salt

Poi – a Hawaiian favorite, taro root that is pounded until smooth

Lau Lau – pork wrapped in ti leaves & cooked for 2 hours until tender

Kalua Pig – slow cooked smoked pork with onions & cabbage

Chicken Long Rice – Hawaiian style chicken noodle soup

the Willows Original Chicken & Shrimp Curries

Rotating selection of local style entrees include a Chef Inspired Chicken Dish & Fish of the Day

### SEAFOOD STATION

Sushi of the Day ~ Chilled Snow Crab Legs

### ROTATING SELECTION of DESSERTS

the Willows Famous Fried Haupia – our delicious Haupia breaded in panko & deep fried

Pina Colada Bread Pudding ~ Vanilla Crème Brulee ~ Fresh Fruits

Soft Serve Ice Cream w/ assorted toppings,

Chocolate Mousse Cake ~ New York Style Cheesecake,

Macadamia Nut Crème Pie ~ Tiramisu ~ Haupia

### BEVERAGES

Iced Tea ~ Hot Tea ~ Coffee

\$27.95 per adult / \$13.95 for children 4-10 yrs old

(plus 4.712% tax and 18% gratuity)

Items subject to change

(2011)



## Sunday Brunch Buffet Menu

10:00am to 2:00pm

### ROTATING SELECTION of SALADS

Classic Caesar Salad ~ Tossed Green Salad ~ Chinese Chicken Salad  
Green Pea Salad ~ Potato Salad ~ Bean Sprout Namul

### CARVING STATION

Kiawe Smoked Prime Rib (Hawaiian salt & pepper crust, horseradish & au jus)  
Oven Roasted Pork Tenderloin (bacon wrapped, kabayaki demi-glace)

### TRADITIONAL HAWAIIAN SELECTIONS and LOCAL STYLE ENTREES

Ahi Poke (chilled cubes of raw tuna seasoned with sesame oil, chili pepper and alae sea salt)  
Tako Poke (tender octopus served with chili pepper water, Maui onions, and cucumbers)  
Lomi Lomi Salmon (salted salmon with tomatoes, onions and salt)  
Poi (a Hawaiian favorite, taro root that is pounded until smooth)  
Lau Lau (pork wrapped in ti leaves & cooked for 2 hours until tender)  
Kalua Pig & Cabbage (slow cooked smoked pork with onions & cabbage)  
Chicken Long Rice (Hawaiian style chicken noodle soup)  
the Willows Original Chicken & Shrimp Curries

### SEAFOOD STATION

Rotating Selection of Fresh Sushi ~ Chilled Snow Crab Legs ~ Shrimp Cocktail

### BRUNCH ITEMS

Omelet station ~ Fried Rice ~ Banana Sweet Bread ~ Portuguese Sausage ~ Crispy Bacon  
Nutella & Banana French Toast Sandwich ~ Kiawe Smoked Pork Belly Eggs Benedict  
Chinese Style Catch of the Day

### ROTATING SELECTION of DESSERTS

the Willows Famous Fried Haupia (our delicious Haupia breaded in panko & deep fried)  
Pina Colada Bread Pudding ~ Vanilla Crème Brulee ~ Fresh Fruits  
Soft Serve Ice Cream w/ assorted toppings,  
Chocolate Mousse Cake ~ New York Style Cheesecake,  
Macadamia Nut Crème Pie ~ Tiramisu ~ Haupia

### BEVERAGES

Iced Tea ~ Hot Tea ~ Coffee

**\$35.95 per adult / \$17.95 for children 4-10 yrs old**  
(plus 4.712% tax and 18% gratuity)

Items subject to change

(2011)



## Dinner Buffet Menu

Mon-Fri 5:30pm to 10:00pm / Sat & Sun 5:00pm to 10:00pm

### ROTATING SELECTION of SALADS

Classic Caesar Salad ~ Tossed Green Salad  
Green Pea Salad ~ Potato Salad ~ Bean Sprout Namul

### CARVING STATION

Garlic & Hawaiian Salt Crusted Prime Rib w/ horseradish and au jus

### TRADITIONAL HAWAIIAN SELECTIONS and LOCAL STYLE ENTREES

Ahi Poke ~ chilled cubes of raw tuna seasoned with sesame oil, chili pepper and alae sea salt

Tako Poke ~ tender octopus served with chili pepper water, Maui onions, and cucumbers

Lomi Lomi Salmon ~ salted salmon with tomatoes, onions and salt

Poi ~ a Hawaiian favorite, taro root that is pounded until smooth

Lau Lau ~ pork wrapped in ti leaves & cooked for 2 hours until tender

Kalua Pig ~ slow cooked smoked pork with onions & cabbage

Chicken Long Rice ~ Hawaiian style chicken noodle soup

the Willows Original Chicken & Shrimp Curries

the Willows Specialty Fire Roasted Portobello Mushrooms w/ balsamic butter sauce

Rotating selection of local style entrees include a Chef Inspired Chicken Dish & Fish of the Day

### SEAFOOD STATION

Sushi of the Day ~ Chilled Snow Crab Legs

### ROTATING SELECTION of DESSERTS

the Willows Famous Fried Haupia ~ our delicious Haupia breaded in panko & deep fried

Pina Colada Bread Pudding ~ Vanilla Crème Brulee ~ Fresh Fruits

Soft Serve Ice Cream w/ assorted toppings,

Chocolate Mousse Cake ~ New York Style Cheesecake,

Macadamia Nut Crème Pie ~ Tiramisu ~ Haupia

### BEVERAGES

Iced Tea ~ Hot Tea ~ Coffee

\$37.95 per adult / \$18.95 for children 4-10 yrs old

(plus 4.712% tax and 18% gratuity)

Items subject to change

(2011)