

## Menus

All meals include Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Assorted Black and Herbal Teas, and Ice Tea

**Vegetarians:** Vegetarian meals are available for each meal. If you want a vegetarian meal, please indicate that choice by inserting a "V" for each meal on the registration form.  
Meals will vary.

### Friday, April 30, 2010

Luncheon	Banquet
Avocado Sashimi & Island Tomato Salad w/Hamakua Goat Cheese Dressing; Roasted Oriental Spiced Chicken; Julienne Jicama & Shiitake Mushrooms; Steamed Rice & Fresh Season Berries w/Mango Sorbet	Ewa Onion Soup w/Cheese Crouton; Tossed Nalo Greens w/Dried Cranberries, Gorgonzola Cheese & Toasted Walnuts; Sonoran Grilled Broadbill Swordfish; Roasted Pepper Mashed Potato; Tequila Lime Cilantro Butter & Fresh Pineapple Haupia Almond Torte

### Saturday, May 1, 2010

Luncheon	Banquet
<p style="text-align: center;"><b>“Wainanea Coast Buffet”</b></p> Crispy Seasonal Mixed Greens w/Choice of Dressing; Pasta Salad w/Dill Cured Smoked Salmon & Garden Vegetables; Oriental Spiced Marinated Vegetable Salad w/Smoked Mozzarella; White Corn Tortilla Soup w/accompaniments, Chicken Caesar w/a Sun Dried Tomato Wrap; Marinated Tofu, Eggplant & Portobello Mushroom w/a spinach Tortilla Wrap; Build Your Own Sandwiches; Assorted Sandwich Breads & Rolls; Macadamia Nut Brownies; Selection of Ihilani Tea Cookies & Fresh Tropical Sliced Fruits	<p style="text-align: center;"><b>“Ko Olina Buffet”</b></p> Crispy Season Mixed Greens w/Tomato Basil Vinaigrette & Creamy Macadamia Nut Mustard Dressing; Oriental Spiced Marinated Vegetable Salad w/Tiny Shrimp; Mediterranean Seafood Salad w/Herbed Couscous; Pasta Salad w/Tea Smoked Duck & Snow Peas; Korean Barbecue Beef Salad w/Watercress & Bean Sprouts; Grilled Garlic Herb Marinated Breast of Chicken on Sauteed Pak Choi; Sauteed Selected Market Catch w/Wild Mushroom & Tiny Shrimp Lime Caper Herb Butter; Kiawe Smoked Pork Loin, Grain Mustard w/Tropical Fruit Sauce- Seasonal Vegetables, Steamed Rice & Sauteed Potato w/Fine Herbs; Dinner Rolls & Butter Chocolate Raspberry Parisian Cake; Guava Marble Cheesecake Fresh Pineapple Haupia Cake; Almond Tart; Sliced Seasonal Fruits & Berries

### Sunday, May 2, 2010

#### Post-Conference Lunch

##### “Moa”

Smoked Turkey & Boursin Cheese on French Bread w/Tomato & Manoa Lettuce; One Soft Drink, Piece of Whole Fruit, Maui Potato Chips, Granola Bar & Freshly Baked Ihilani Tea Cookies