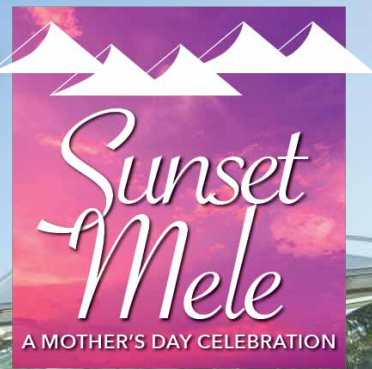


The Hawai'i Convention Center presents  
the 1st Annual



# Mother's Day Brunch Celebration

Honoring Mom while making memories to last a lifetime!

**Sunday, May 14, 2017**

**Kalākaua Ballroom**

**Hawai'i Convention Center**

**11:30 am - 2:00pm**

**\$85 Adult, \$40 Child\* (General)**

**\$100 Adult, \$55 Child\* (VIP)**

**\*Ages 4 to 11**

**Parking \$5 flat rate (free for VIP)**

**Visit [www.hawaiiconvention.com](http://www.hawaiiconvention.com) for ticket purchase**

**Sponsored by:**

**Alaska  
Mileage Plan**



Enjoy a delicious brunch from  
Executive Chef Kevin Nakata

Featuring Kapena and Da Braddahs & Friends  
with special guests Ku'uipo Kumukahi, Marlene Sai, and more!

For inquiries or sponsorship opportunities,  
call: (808) 943-3025 or email: [tickets@hawaiiconvention.com](mailto:tickets@hawaiiconvention.com)

# Mother's Day Brunch Menu

## Hawai'i Convention Center

### Freshly Baked Pastries

Local Honey Butter, Pineapple Butter, Blueberry-Lilikoi Butter

Fresh Apple Bananas & Tangerines

Sliced Fruits, Fresh Berries

Yogurt Bar, Assorted Toppings

Cinnamon Breakfast Bread Pudding, Warm Maple Syrup

### Chilled Items

Locally Grown Baby Greens, Shaved Roots, Ume-Lilikoi Dressing

Pipikaula Caesar Salad, Ho Farms Tomatoes, Parmesan Croutons

Tofu, Pickled Ogo, Wakame, Kamuela Tomatoes, Soba

Loaded Baked Potato Salad, Bacon, Cheddar, Horseradish

Lox and Bagels, Smoked Salmon, Traditional Condiments and Mini Bagels

Charcuterie Board, Grained Mustard, Cornichon, Pickled Onions

Local & Imported Cheeses, Artisan Breads, Pineapple Conserve

### Juice Bar

POG, Orange Juice and Cranberry Juices

### Hot Entrées

Scrambled Eggs

Sour Cream, Salsa, Scallions, Cheddar

Crisp Bacon

Portuguese Sausage

Sweet Potato, Taro, & Potato Hash, Caramelized Onions

Hoisin BBQ Chicken, Garlic Choi Sum, Fried Shallots

Kalbi Short Ribs, Homemade Cucumber Kim Chee

Adobo Marinated Pork Shoulder, Tomatoes, Red Onion, Shishito Peppers

Pier 38 Fish, Chinese Black Bean Sauce, Jalapeno, Sesame

Market Fresh Vegetable Stir Fry

Fried Saimin, Kamaboko, Eggs, Char Siu

"Da Works" Fried Rice, Portuguese Sausage, Lup Cheong, & Bacon

Steamed White Rice

### Dessert Table

Leche Flan, Fresh Fruits, Azuki, Sweet Potato

Almond Panna Cotta, Mango & Lychee

Mascarpone Mousse, Brownies, Caramel, Macadamia Nut Nougatine

Warm Chocolate Chip Cookie S'mores

Lilikoi Cheesecake

Island Coffee and Tea Service

Full Bar Offerings ● Craft Cocktails ● Sweet Treat Marketplace for gift giving or cravings

*Menu items subject to change based on availability*