Mothers Day Brunch

Waimea Falls Grill

Invites You & Your Family to Mothers Day Brunch

10:30 AM - 2:30 PM

Reservations only required for tables larger than eight

Contact (808) 638-8097 or on the web at

WAIMEAFALLSGRILL.COM

We will be Serving both Breakfast and Lunch Fare with 4 different stations and Champagne and Maitai Bar

$27.50 for adults

$13.50 For children under 10

Children under 5 yrs. are Free

Part of the proceed will go to Keep the North Shore Country

Try and Waimea Valley Audubon Center

Breakfast Station

Pineapple and Guava Glazed Ham

Portuguese Sausage

Smoked Bacon

Scrambled Eggs

Herb Roasted Red Potatoes

Chilaquiles

tortillas, eggs, chilies, onions & cheese

Taro Pancakes

Warm syrup and berry compote

Full Omelet Bar

Cheeses

smoked gouda, gruyere, sharp cheddar, & mozzarella

Proteins

smoked salmon & shrimp

Veggies

tomatoes, red bell peppers, green onion, spinach, yellow onion, mushroom, black olives, roasted chilies & roasted or fresh garlic

Toppings

salsa picante, sour cream & avocado

Lunch Station

Braised Beef

Herb Garlic Puree & Berry Noir Reduction

Chicken Satay

Rubbed in Kaiulani Curry Spice with Peanut dipping sauce

Stir-fry Veggies

Asparagus, Portabella, Red Pepper, Onion, and Soy Beans, wok fried in a Sweet Sesame Chili Oil

Petite Quiche

Small individual quiches with Chefs choice of ingredients and toppings

Kalua Pig

Slow Cooked & Smoked in Ti Leaves with Sweet Maui Onion, Cabbage, & whole Garlic cloves

Crab Cakes

Panko Crusted & served with Hollandaise or Lemon Zest & tarragon sauce

North Shore Bruschetta

Big Wave Tomato, sliced Garlic and Pupukea Organics Basil ribbons over a toasted Parmesan crusted Baguette

Grilled & Baked Pizza Toscana

Tomato or Pesto sauce topped with a variety of Veggies Herbs & Meats first grilled then baked

Stuffed Mushroom Caps

Garlic, Olive Oil, Dijon, Green Onions & Crumbs

White or Brown Rice

Salad Station

Spring Potato Salad

Red Potato, Green Beans, & Gorgonzola cheese

Waimea Valley Greens

Pupukea Organics Mixed Greens, Goat Cheese
Cherry Tomato, Toasted Pecans, Cranberries with
Papaya Seed Dressing

Caprese Salad

Big Wave Heirloom Tomato, Pupukea Organics Basil &
Fresh Mozzarella with Balsamic Vinaigrette

Fresh Fruit Platter

Assortment of in Season Fruit both Local and
abroad

Watercress and Tofu Salad

Shaved Onion & Miso Sesame Dressing

Caesar Salad

Classic Caesar with Parmesano Reggiano and
Garlic Herb Croutons

Pasta Salad

Chefs Choice

Chilled Whole Salmon

Poached Skin on, in a Lemon Chardonnay Broth

Assoorted Sushi

Sushi Chefs Assortment of sushi and sashimi

Poke Bar

Tako and Ahi Poke

Dessert Station

Kona Brownies

Kalua and Kona Coffee Infused Ghirardelli Brownies

Ney York Style Cheese Cake

Graham and Macadamia crust with topping

Haupia

Drizzled with Lilikoi Reduction

Strawberry Shortcake

Fresh Strawberries & Hand Whipped Cream

Kahuku Corn Bread

Gina's Bananbread

Taro Rolls

Croissants

Labrea Baguettes