

# San Souci ~ Brunch

Served from 12:00 noon

**\*Includes Breakfast Bread**  
*(House Baked Muffins, Danish & Mini-Croissants),*  
**Fresh Brewed Kona Blend Coffee**  
**or a Selection of Teas and Fruit Juice**



Price subject to 20 % service charge  
and applicable sales tax



For parties up to 40 persons

Minimum 20 persons

## \*Brunch Menu

\$36 ++ per person

### Entrees - Choice of one per group -

#### Kaimana Benedict

*Turkey, Canadian Bacon & Poached Eggs on grilled English Muffins topped with Hollandaise Sauce. Served with Breakfast Potatoes.*

**OR**

#### Crab Cake Benedict

*Mini Crab Cakes on grilled English Muffins with Bacon and topped with Hollandaise Sauce. Served with Breakfast Potatoes*

**OR**

#### Loco Moco

*Our unique combination of Corned Beef Hash and Cutlet of ground Chuck, Pork & Sausage on a bed of Tamaki Gold Rice topped with Mushroom Gravy and one Egg*

**OR**

#### Island Catch of the Day

*Fish Filet grilled with Egg Batter topped with Buerre Blanc Caper Sauce Served on a Bed of Linguine Pasta & Bouquet of Spring Green Mix*

**OR**

#### Rueben Sandwich

*Pastrami with Homemade Sauerkraut, Swiss Cheese and Russian Dressing On Grilled Dill Rye Bread Served with Seasoned Fries*

**OR**

#### Grilled Shrimp Salad

*Shrimp & Island Pineapple Kabob, Avocado, Grape Tomatoes, Gorgonzola Cheese, Sauteed Mushrooms on Butter Lettuce with a Vinaigrette Drizzle*

**OR**

#### Ahi Salad Nicoise

*Seared Fresh Pacific Tuna with Nicoise Olives, Anchovy Fillets, Tomatoes Broiled Egg, Potatoes, Bacon Bits on a Bed of Mesculin Mixed Greens tossed in a Balsamic Vinaigrette Dressing*