

# 2017 TYC Daffodil Festival Menu

## FRIDAY HAWAIIAN LUAU DINNER 6-8:30

- **SALAD LIHUE:** Kale, Purple Cabbage, Romaine, Black Olives, Crystalized Pineapple, Nuts & Citrus Vinaigrette
- **ALOHA SALAD:** Broccoli, Bell Pepper, Artichokes, Purple Onion, Yellow Squash, Spinach & Pineapple with White Balsamic Vinaigrette
- **LIHUE SWEET & SOUR PORK:** Tender Pork Loin, Orange Peel, Mango, Pineapple, Peas, & Onions in a Sweet Tamarind Sauce
- **WHITE CILANTRO BASMATI RICE**
- **KILOHANA CHICKEN:** Chicken Breast Marinated in Pineapple Juice, Pepper, Soy and Cane Sugar with a Potpourri of Sautéed Red Onions, Ginger, Mango & Shaved coconut
- **HAWAIIAN BREAD & BUTTER**
- **PINEAPPLE CAKE, COFFEE & TEA**
- **\$24 ALL INCLUSIVE**

## SATURDAY COOKOUT LUNCH 11-1:00

- **MACARONI SALAD**
- **APPLE FETA & FIELD GREENS SALAD**
- **GRILLED BBQ CHICKEN**
- **BURGERS**
- **CONDIMENTS & BURGER FIXINGS**
- **COOKIES, ICED TEA & COFFEE**
- **\$11.50 ALL INCLUSIVE**

## SATURDAY AMERICAN DINNER BUFFET 5:30-8:30

- **POTATO SALAD**
- **ROASTED CAULIFLOWER, CORN & ZUCCHINI**
- **POTATO LYONNAISE**
- **ROASTED LEMON CHICKEN:** Capers & Peppers
- **CARVED APPLE WOOD SMOKED PORK LOIN:** Apple Compote
- **ROLLS & BUTTER**
- **LEMON & CHOCOLATE TARTS, COFFEE & TEA**
- **\$24 ALL INCLUSIVE**

## SUNDAY BREAKFAST 8-11:00

- **BREAKFAST BREADS**
- **SCRAMBLED EGGS**
- **BACON & SAUSAGE**
- **HOME POTATOES**
- **BISCUITS & GRAVY**
- **COFFEE, TEA & ORANGE JUICE**
- **\$11.50 ALL INCLUSIVE**

**WEEKEND MEAL PACKAGE = \$71 PP ALL INCLUSIVE – Includes FREE Daffy Drink or Daffodil T-Shirt**  
**ALL BAR DRINKS \$6**

