

Romance

Plumeria Beach House Seafood Dinner Buffet

Friday, February 12, 2010

5:30pm – 10:00pm

• • • • salad selections • • • •

Field Greens, Watercress
Baby Spinach and Arugula
Artichoke and Asparagus Salad
Cajun Shrimp and Bowtie Pasta
Pineapple Waldorf Salad

Potato Salad
Namasu with Crabmeat
Chinese Chicken Salad
Fresh Fruit Salad
Garlic Roasted Salmon and Tofu

• • • • appetizers • • • •

Fresh Ahi and Au Poke
Green Lip Mussels
Shrimp Cocktail
Fresh Oysters on a Half Shell
Ahi Sashimi
Wok Fried Eggplant

California and Spicy Ahi Roll
Assorted Sushi
Maki and Inari Sushi
Tofu with Bonito Flakes
Tomato Mozzarella
Assorted Cheese Board

• • • • soups • • • •

Chef's Hot Soup of the Day
Cold Melon Soup

• • • • carving station • • • •

Prime Rib of Beef, Rosemary Au Jus, and Creamy Horseradish

• • • • hot selections • • • •

Crab Stuffed Garlic Prawns over Capellini Pasta, Capers, Garlic
Seafood Paella
Grilled Fresh Island Catch, Lobster Cream Sauce
Butter Poached Snow Crab Legs
Sautéed Seafood in Saffron Broth

• • • • chef's table • • • •

Calamari
Shrimp, Scallops
Oven Roasted Tomatoes
Asparagus

Sautéed Mushrooms
Farfalle Pasta
Garlic Cream Sauce
Tomato Sauce

• • • • dessert station • • • •

Green Tea-White Chocolate Roulade
Bittersweet Chocolate Mousse
with Fresh Raspberries
Individual Passion Fruit Cheesecakes
Jivara Milk Chocolate Hearts
Honey Financiers

Vanilla Panna Cotta
with Blackberry Compote
Coconut Cream Torte with Amaretto
Almond Float with Fresh Citrus Fruits
Truffles and Macaroons
Chocolate Fountain and Bread Pudding

adults \$50 plus tax and gratuity per person

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Cajun Shrimp and Bowtie Pasta
Pineapple Waldorf Salad

Potato Salad
Namasu with Crabmeat
Chinese Chicken Salad
Fresh Fruit Salad
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Green Lip Mussels
Shrimp Cocktail
Fresh Oysters on a Half Shell
Ahi Sashimi
Wok Fried Eggplant

California and Spicy Ahi Roll
Assorted Sushi
Maki and Inari Sushi
Tofu with Bonito Flakes
Tomato Mozzarella
Assorted Cheese Board

• • • • soups • • • •

Seafood Hot Sour Soup
Cold Melon Soup

• • • • carving station • • • •

Prime Rib of Beef, Rosemary Au Jus, and Creamy Horseradish

• • • • hot selections • • • •

Chinese Style Deep Fried Prawns and Crab
Seafood Shiitake Mushroom Rice
Crab Crusted Baked Fresh Island Catch
Shrimp and Scallop in Oyster Sauce over Cake Noodle
Sautéed Seafood in Ginger Onion Sauce

• • • • chef's table • • • •

Calamari
Shrimp, Scallops
Oven Roasted Tomatoes
Asparagus

Sautéed Mushrooms
Farfalle Pasta
Garlic Cream Sauce
Tomato Sauce

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