

Plumeria Beach House

Administrative Professional's Lunch Buffet

Friday April 27, 2018 11:30am – 2:30pm

~ salad selections ~

waimanalo valley spring field mix GF NF DF
caesar salad NF
spinach belgium endive salad GF NF DF
caesar dressing & shallot dressing
fresh fruit slices GF NF DF
asparagus mimosa NF
chinese chicken salad NF DF
salmon tofu salad NF DF
quinoa salad GF DF NF EF

~ appetizers ~

ahi poke NF DF
tofu poke NF DF
shrimp cocktail GF NF DF
roasted beets, big island goat cheese & candied walnuts
maki roll and inari sushi
wok seared spring garden vegetables DF
tomato mozzarella GF

~ soup ~

island mahi, corn & potato chowder
chilled mango gazpacho DF

~ hot pods ~

parmesan roasted baby yukon gold potatoes GF NF
spring garden ratatouille GF NF DF
pan roasted island catch with spicy lemongrass garlic sauce GF EF NF
crispy coconut lemongrass chicken with chicken jus NF
mixed seafood, tomato saffron lobster broth GF NF DF EF
oven roast beef, kalbi style DF EF NF

~ dessert station ~

strawberry panna cotta NF GF
chocolate and haupia tarts NF
dobash cupcakes NF
lilikoi meringue tarts NF
assorted truffle pops NF GF
espresso pot de crème NF GF
pineapple upside down cake
chocolate mousse cake with mandarin oranges NF
kahala coconut cake NF
assorted cookies
macadamia nut brownies and blondies
kahala sweet bread pudding with crème anglaise

\$46 plus tax and gratuity

GF=gluten free NF=nut free DF=dairy free EF=egg free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness