

Plumeria Beach House
Christmas Day Brunch Buffet
Monday, December 25, 2017
11:45am-3:00pm

• • • • **salad selections** • • • •

Waimanalo Greens GF, NF, DF	Hawaiian Style Macaroni Salad NF, DF
Romaine Hearts NF	Marinated Beet Salad with Citrus Vinaigrette NF, DF
Roasted Mushroom and Artichoke Salad NF, DF	Chinese Chicken Salad NF, DF
Orzo Salad with Tomato Olives Feta Raisins Pine Nuts	Quinoa Salad with Lemon Vinaigrette
Fresh Fruit Salad GF, NF, DF	Garlic Roasted Salmon and Tofu Salad NF, DF

• • • • **appetizers** • • • •

Tomato and Buffalo Mozzarella GF, NF	Assorted Sliced Fruit Platters GF, NF, DF
Fresh Ahi Poke & Tako Poke NF, DF	Wok Fried Eggplant NF, DF
Ahi Sashimi GF, NF, DF	Assorted Nigiri Sushi
Shrimp Cocktail GF, NF, DF	Maki and Inari Sushi
Fresh Oysters on a Half Shell GF, NF, DF	Smoked Salmon and Condiments GF, NF, DF
Seared Ahi Salad with Wasabi Vinaigrette	Assorted Domestic and Imported Cheese

• • • • **carving station** • • • •

Prime Rib of Beef GF, NF, DF, Rosemary Au Jus
Orange Cranberry Glazed Ham GF, NF, DF
Mashed Potatoes GF, NF

• • • • **breakfast specialties** • • • •

Bacon, Link, and Portuguese Sausage
Local Style Smoked Pork Benedicts with Caramelized Onion Hollandaise NF

• • • • **omelet station** • • • •

Made to Order Omelets and Eggs

• • • • **soups** • • • •

Lobster Bacon Corn Chowder GF, NF
Chilled Okinawan Sweet Potato & Tapioca Soup GF

• • • • **hot selections** • • • •

Merlot Braised Boneless Beef Short Ribs with Mushroom Ragout GF, NF, DF, EF
Sautéed Fresh Island Catch with Shrimp & Shiitake Imperial NF
Sautéed Chicken Breast with Yuzu Brown Butter Caper Sauce GF, NF, EF
Seafood Paella NF, DF
Sautéed Festive Vegetables & Herb Farro GF, NF
Steamed Snow Crab Legs with Drawn Butter GF, NF

• • • • **Waffle Bar** • • • •

Strawberry Compote, Blueberry Compote, Macadamia Nuts, Whipped Cream, Maple Syrup,
Coconut Syrup, Brown Sugar, Chocolate Chips, Milk Chocolate Bailey's Ganache

• • • • **dessert station** • • • •

Coconut and Lilikoi Torte	Apple Strudel
Chocolate and Chestnut Tarts	Cranberry Bavarian
Panna Cotta with Mandarin Oranges	Pear and Almond Tarts
Praline Gateau	Macadamia Nut Brownies and Blondies
Pineapple Cheesecake	Assorted Holiday Cookies
Chocolate Mousse Cake	Kahala Sweet Bread Pudding
Vanilla Cream Puffs	with Crème Anglaise
	Stollen

adults \$85 plus tax and gratuity
children (6-12) \$42.50 plus tax and gratuity