

# Plumeria Beach House

## Christmas Day Brunch Buffet

Tuesday, December 25, 2018  
11:45am-3:00pm

### Salad Selections

Waimanalo Greens GF, NF, DF  
Romaine Hearts NF  
Roasted Mushroom and Artichoke Salad NF, DF  
Orzo Salad with Tomato Olives Feta Raisins Pine Nuts  
Fresh Fruit Salad GF, NF, DF

Hawaiian Style Macaroni Salad NF, DF  
Marinated Beet Salad with Citrus Vinaigrette NF, DF  
Chinese Chicken Salad NF, DF  
Quinoa Salad with Lemon Vinaigrette  
Garlic Roasted Salmon and Tofu Salad NF, DF

### Appetizers

Tomato and Buffalo Mozzarella GF, NF  
Fresh Ahi Poke & Tako Poke NF, DF  
Ahi Sashimi GF, NF, DF  
Roasted Cajun Shrimp Cocktail GF, NF, DF  
Seared Ahi Salad with Wasabi Vinaigrette  
Assorted Sliced Fruit Platters GF, NF, DF

Wok Fried Eggplant NF, DF  
Assorted Nigiri Sushi  
Maki and Inari Sushi  
Smoked Salmon and Condiments GF, NF, DF  
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  
Salmon Cake 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 Truffled Chicken Jus 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 Layered Cake NF  
Red Velvet Cake with Pecans in a Verrine  
Walnut Tart  
Banana Bread Pudding  
Pumpkin Cremeux  
Cranberry Mousse Cake NF  
Vanilla Cream Puffs

Lilikoi Dessert NF  
Citrus Glazed Cheesecake NF  
Guava Strawberry Tapioca Pudding GF NF DF EF  
Brownies and Blondies  
Assorted Cookies  
2 Layered Panna Cotta-Pineapple Mint  
GF NF EF

adult \$87 plus tax and gratuity  
children (6-12) \$43.50 plus tax and gratuity  
menu items and prices are subject to change without notice

GF=Gluten Free NF=Nut Free DF=Dairy Free EF=Egg Free  
consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness