

Plumeria Beach House
Christmas Day Dinner Buffet
Monday, December 25, 2017
5:30pm – 10:00pm

• • • • **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 with Au Jus
Vermont Maple & Dijon Glazed Ham GF, NF, DF
Crispy Branzino with Cilantro, Scallions, Peppers & Soy Ginger Garlic Sauce NF, DF, EF

• • • • **chef's table** • • • •

Sweet Potato Bar
Bacon Bits, Marshmallows, Candied Walnuts, Caramelized Ewa Onions,
Manoa Honey Butter, Assorted Dried Fruits, Warm Haupia Sauce

• • • • **soups** • • • •

Bisque of Potato, Bacon, Saffron, Melted Leeks GF, NF, EF
Chilled Butternut Squash Soup with Tapioca and Lychee Kanten GF, NF, DF, EF

• • • • **hot selections** • • • •

Creamy Whipped Potatoes GF, NF
Herb Roasted Petite Winter Vegetables & Toasted Couscous GF, NF

Red Ale Braised Boneless Short Ribs GF, NF, DF, EF
Slow Braised Beef Short Ribs Slow Simmered in a Red Ale & Red Wine Jus

Herb Roasted Chicken NF, DF, EF
Braised Local Mushrooms, Caramelized Onions, Marsala Reduction

Seafood Harvest Cioppino GF, NF, DF, EF
Assorted Seafood, Mirepoix, Corn, Potato, Bell Peppers

Steamed Snow Crab Legs with Drawn Butter GF, NF, DF, EF

• • • • **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