

Plumeria Beach House

Christmas Day Dinner Buffet

Tuesday, December 25, 2018
5:00pm – 10:00pm

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
Vermont Maple and Dijon Glazed Ham GF, NF, DF

Chef's Table

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

Soups

Lobster Bacon Corn Chowder GF, NF
Chilled Butternut Squash Soup with Tapioca and Lychee Kanten GF NF DF EF

Hot Selections

Creamy Whipped Potatoes GF NF
Herb Roasted Winter Vegetables and 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 and 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
Misoyaki Butterfish NF DF EF

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