

Plumeria Beach House

Christmas Eve Dinner Buffet

Sunday, December 24, 2017

5:30pm – 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, Mussel Poke & Tako Poke NF, DF
Ahi Sashimi GF, NF, DF
Shrimp Cocktail GF, NF, DF
Fresh Oysters on a Half Shell 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 with Au Jus
Vermont Maple & Dijon Glazed Ham GF, NF, DF
Crispy Branzino with Ginger Scallion Sauce GF, 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

• • • • soup of the day • • • •

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 and Couscous GF, NF
Horseradish Braised Short Ribs GF, NF, DF, EF
Sautéed Stuffed Chicken with Prosciutto, Gruyere, Mushroom Marsala Sauce NF, DF, EF
Seafood Harvest with Lobster Saffron Broth GF, NF
Steamed Snow Crab Legs with Drawn Butter GF, NF

• • • • dessert station • • • •

Coconut and Lilikoi Torte
Chocolate and Chestnut Tarts
Panna Cotta with Mandarin Oranges
Praline Gateau
Pineapple Cheesecake
Chocolate Mousse Cake
Vanilla Cream Puffs

Apple Strudel
Cranberry Bavarian
Pear and Almond Tarts
Macadamia Nut Brownies and Blondies
Assorted Holiday Cookies
Kahala Sweet Bread Pudding
with Crème Anglaise
Stollen

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