

# Plumeria Beach House

## Christmas Eve Dinner Buffet

Monday, December 24, 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, Mussel 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 with Au Jus GF NF DF  
Vermont Maple & Dijon Glazed Ham GF NF DF  
Crispy Branzino with Ginger Scallion Sauce GF NF DF EF

### 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

### 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 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 Layered Cake NF  
Carrot Cake with Walnuts in a Verrine  
POG Tapioca Pudding GF NF DF EF  
Vanilla Bread Pudding NF  
Pumpkin Cremeux  
Cranberry Mousse Cake NF  
Chocolate Cream Puffs

Lilikoi Dessert NF  
Mango Glazed Cheesecake NF  
Pecan Tart  
Brownies and Blondies  
Assorted Cookies  
2 Layered Panna Cotta-Raspberry Lychee  
NF GF EF

adult \$87 plus tax and gratuity  
children (ages 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