

# Plumeria Beach House

## Administrative Professional's Lunch Buffet

Friday April 27, 2018 11:30am – 2:30pm

### ~ salad selections ~

waimanalo valley spring field mix GF NF DF  
caesar salad NF  
spinach belgium endive salad GF NF DF  
caesar dressing & shallot dressing  
fresh fruit slices GF NF DF  
asparagus mimosa NF  
chinese chicken salad NF DF  
salmon tofu salad NF DF  
quinoa salad GF DF NF EF

### ~ appetizers ~

ahi poke NF DF  
tofu poke NF DF  
shrimp cocktail GF NF DF  
roasted beets, big island goat cheese & candied walnuts  
maki roll and inari sushi  
wok seared spring garden vegetables DF  
tomato mozzarella GF

### ~ soup ~

island mahi, corn & potato chowder  
chilled mango gazpacho DF

### ~ hot pods ~

parmesan roasted baby yukon gold potatoes GF NF  
spring garden ratatouille GF NF DF  
pan roasted island catch with spicy lemongrass garlic sauce GF EF NF  
crispy coconut lemongrass chicken with chicken jus NF  
mixed seafood, tomato saffron lobster broth GF NF DF EF  
oven roast beef, kalbi style DF EF NF

### ~ dessert station ~

strawberry panna cotta NF GF  
chocolate and haupia tarts NF  
dobash cupcakes NF  
lilikoi meringue tarts NF  
assorted truffle pops NF GF  
espresso pot de crème NF GF  
pineapple upside down cake  
chocolate mousse cake with mandarin oranges NF  
kahala coconut cake NF  
assorted cookies  
macadamia nut brownies and blondies  
kahala sweet bread pudding with crème anglaise

\$46 plus tax and gratuity

GF=gluten free NF=nut free DF=dairy free EF=egg free

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness