

Plumeria Beach House

Administrative Professional's Lunch Buffet

Thursday April 26, 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 ~

tomato basil soup, parmesan straws DF EF
chilled soba DF EF NF

~ hot pods ~

sweet kahuku corn whipped potatoes GF NF EF
spring vegetable succotash GF DF EF NF
steamed island catch, hong kong style DF NF EF
roast chicken breast, rosemary hawaiian salt, chicken jus GF EF NF
seafood in tomato fennel broth GF EF NF
beef choy sum cake noodles 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