

Plumeria Beach House Thanksgiving Day Dinner Buffet

Thursday, November 22, 2018

5:00pm – 10:00pm

Salad Selections

Waimanalo Greens GF, NF, DF	Marinated Beet Salad with Citrus Vinaigrette NF, DF
Romaine Hearts & Kale NF	Chinese Chicken Salad NF, DF
Roasted Mushroom and Artichoke Salad NF, DF	Quinoa Salad, Lemon Vinaigrette GF, NF, DF, EF
Orzo Salad, Tomato, Olives, Feta, Raisins, Pine Nuts EF	Garlic Roasted Salmon and Tofu Salad NF, DF
Hawaiian Style Macaroni Salad NF, DF	

Appetizers

Tomato and Buffalo Mozzarella GF, NF	Assorted Fruits GF, NF, DF
Fresh Ahi Poke & Tako Poke NF, DF	Assorted Nigiri Sushi
Ahi Sashimi GF, NF, DF	Maki and Inari Sushi
Roasted Cajun Shrimp Cocktail GF, NF, DF	Smoked Salmon and Condiments GF, NF, DF
Orange and Tomato Caprese Salad GF, NF, DF	Assorted Domestic and Imported Cheese

Carving Station

Roast Turkey GF, NF with Chestnut Stuffing
Herb Gravy NF
Citrus Cranberry Sauce NF
Kalua Salt Roasted Prime Rib of Beef GF, NF, DF
Guava Wood Smoked Bone-In Ham with Dijon Pineapple Glaze GF, NF, DF, EF
Au Jus, Horseradish Cream GF, NF, EF
Plain Horseradish GF, NF, DF, EF
Butter Whipped Mashed Potatoes GF, NF
Roasted Sweet Potato, Roasted Marshmallows, Vermont Maple Butter, Candied Pecans GF, EF

Chef's Table

Shrimp Scampi Bar

Sweet Prawns, Local Tomato, Basil, Lemon Butter Caper Sauce, Linguini

soups

Hot Soup: Spiced Butternut Squash Bisque GF, NF, EF
Cold Soup: Sweet Potato Soup with Tapioca and Kanten GF

Chef's Specialties

Herb Roasted Petite Fall Vegetables and Couscous NF, EF
Herb Roasted Salmon with Whole Grain Mustard and Tarragon GF, NF, EF
Sous Vide of Herb Chicken Breast with Marsala Reduction and Hamakua Mushrooms GF, NF, EF
Marinated Lamb Chops with Pistachio Herb Crust, Mango Mint Sauce DF, EF
Seafood Gumbo with Warm French Bread GF, NF, EF

Dessert Station

Pumpkin Pie NF	Hazelnut Cream Puffs
Pear and Macadamia Nut Cobbler	Coconut Cake NF
Pecan Pie	Apple and Almond Tarts
Red Velvet Cake NF	Assorted Cookies
Chocolate Layer Cake NF	Macadamia Nut Brownies and Blondies
Cranberry Panna Cotta GF, NF, EF	Kahala Bread Pudding with Crème Anglaise NF
Cinnamon Cheesecake NF	

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free
adult \$87.00 plus tax and gratuity
children (6 to 12) \$43.50 plus tax and gratuity