

Plumeria Beach House
St. Patrick's Dinner Buffet
Saturday, March 17, 2018

salad selections

nalo greens gf nf df ef
caesar salad nf gf
warm irish cabbage and potato slaw nf gf df
seafood salad nf gf df
salmon tofu and watercress salad nf df ef
roasted mushroom and artichoke salad nf df ef
chinese chicken salad nf
apple and bacon salad with roquefort cheese ef nf gf
fruit salad nf gf df
traditional irish salad ef nf df
colcannon salad nf ef
3 house made dressings
crouton and bacon bits

delectable seafood

ahi sashimi df nf gf
hawaiian style ahi limu poke df nf gf
kamaboko poke
tako poke nf df
nigiri, maki, inari sushi
shrimp cocktail nf df gf
oysters on a half shell nf df gf
cocktail sauce, lemon and lime nf df gf
smoked salmon and condiments nf df
domestic and foreign cheese board
fresh baked assorted breads
lomi salmon nf df gf

carving station

prime rib of beef nf nf df ef
red wine reduction df nf ef
creamy horseradish nf ef gf
horseradish nf ef gf df

other items

irish mashed potatoes with kale and sour creams gf nf df ef
shrimp and sausage stew gf ef nf
soda bread ef nf

action station

shrimp scampi with broccoli and harps irish lager

from the chafers

steamed snow and dungeness crab/clarified butter ef nf gf
corned beef cabbage and potatoes gf nf ef
seared salmon with whiskey cream gf nf ef
fisherman's pie nf ef gf
"black and tan" steamed clams, mussels with bacon df nf ef

dessert station

chef's selection of dessert offerings

\$65 adult \$32.50 children (6-12) 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