



Mother's Day Dinner Buffet

May 9, 2021

5:00 pm – 8:30pm



SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF

Quinoa Salad, Kale, Lemon Vinaigrette NF | DF

Chinese Chicken Salad NF | DF

Beet and Citrus Salad with Belgian Endive GF | NF | DF | EF

Fresh Fruit Salad GF | NF | DF | EF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, & Tako Poke NF | DF

Ahi Sashimi GF | NF | DF | EF

Assorted Nigiri Sushi, Maki & Inari Sushi

Grilled Latin Shrimp Cocktail, Tomatoes & Avocado Salsa GF | NF | DF | EF

Assorted Domestic & Imported Cheese EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus GF | NF | DF | EF

Slow Smoked Salmon, Caviar Cream GF | NF | EF

HOT SELECTIONS

Garlic Mashed Potatoes GF | NF | EF

Green Bean Almondine GF | EF

Baked Mac and Cheese with Peas and Ham NF | EF

Stuffed Quail with Wild Rice and Apricots, Madeira Mushroom Cream GF | NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Seafood Cioppino, Shrimp, Clams, Mussels, Fresh Catch GF | NF | DF | EF

Selection of Steamed Snow Crab, Dungeness & King Crab GF | NF | EF

DESSERT STATION

Pumpkin Crunch – Chocolate Mousse NF – Assorted Cream Puffs

Coconut Taro Tapioca GF | GF | DF | EF – Lilikoi Meringue Tart NF

Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$98 plus tax and gratuity

Children (ages 6-12) \$47 plus tax and gratuity

Menu items and prices are subject to change without notice

Service charge of 19% will be added to checks for parties of 6 guests or more

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