



# Thanksgiving Dinner Buffet

Thursday, November 25, 2021

5:00pm – 8:00pm

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## SALAD SELECTIONS

Kula Greens GF | NF | DF

Roasted Kabocha, Pomegranate and Pumpkin Seeds GF | NF | DF | EF

Farro Salad, Tomatoes and Cucumbers NF | DF | EF

Chinese Chicken Salad NF | DF

Assorted Seasonal Fruit GF | NF | DF | EF

## APPETIZERS

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

Ahi Sashimi GF | NF | DF | EF

Assorted Nigiri Sushi, Maki and Inari Sushi

Poached Shrimp, Wasabi Cocktail Sauce GF | NF | DF | EF

Assorted Domestic & Imported Cheese EF

## CARVING STATION

Traditional Butter Roasted Turkey, Citrus Cranberry Sauce and Thyme Gravy NF | EF

Traditional Giblets Stuffing EF

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

## HOT SELECTIONS

Selection of Steamed Snow and Dungeness Crab GF | NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Crab Crusted Atlantic Salmon and Keahole Lobster Cream NF | EF

Crispy Garlic-Chili Chicken NF | DF | EF

Roasted Brussels Sprouts GF | NF | EF

Succotash Vegetables - Corn, Edamame and Zucchini GF | NF | EF

Three Cheese Mac NF | EF

Mashed Potatoes NF | EF

Baked Candied Yams NF | EF

Rice GF | NF | DF | EF

## DESSERT STATION

Pumpkin Crunch

Mascarpone Savarin, Fall Spiced Apple Compote NF | EF

Okinawan Sweet Potato and Haupia Pie

Kahala Signature Bread Pudding with Crème Anglaise

Adult \$98 plus tax and gratuity

Children (ages 6-12) \$49 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