

## Christmas Eve Dinner Buffet

Friday, December 24, 2021

5:00pm – 8:00pm



### SALAD SELECTIONS

Mixed Greens GF | NF | DF | EF  
Hawaiian Style Potato, Macaroni Salad NF | DF  
Chinese Chicken Salad NF | DF  
Roasted Kabocha, Edamame, Barley and Pomegranate 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  
Shrimp Cocktail, Avocado and Tomatoes GF | NF | DF | EF  
Assorted Domestic & Imported Cheese EF

### CARVING STATION

Portuguese Vinha D'alhos Rib Roast of Beef GF | NF | DF | EF  
Herb Roasted Rack of Lamb with Mint Jus GF | NF | DF | EF

### HOT SELECTIONS

Selection of Steamed Dungeness and Snow Crab NF | EF  
Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF  
King Salmon Dynamite, Keahole Lobster Cream NF | DF  
Island Style Crispy Garlic Chili Chicken NF | DF | EF

Roasted Brussels Sprouts GF | NF | EF  
Roasted Winter Root Vegetables GF | NF | EF  
Whipped Potatoes GF | NF | EF  
Portuguese Bean Soup NF | DF | EF  
Rice GF | NF | DF | EF

### DESSERT STATION

Guava Cheesecake NF – Chocolate Yule Log NF  
NF | GF – Gingerbread Upside-down Cake NF  
Apple Strudel – Chocolate Cream Puffs NF – Pecan Snowballs  
Kahala Signature Bread Pudding with Crème Anglaise

Adult \$105 plus tax and gratuity  
Children (ages 6-12) \$50 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