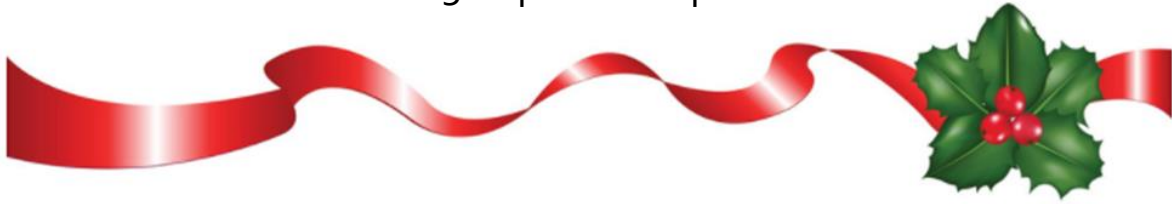


# Christmas Day Dinner Buffet

Saturday, December 25, 2021

5:00pm – 8:00pm



## SALAD SELECTION

Mixed Greens GF | NF | DF | EF  
Hawaiian Style Potato, Macaroni Salad NF | DF  
Chinese Chicken Salad NF | DF  
Quinoa Salad, Edamame and Pomegranate GF | NF | DF | EF  
Fresh Fruit Salad 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 & Inari Sushi  
Poached Shrimp, Wasabi Cocktail Sauce GF | NF | DF | EF  
Chopped Chicken Liver Mousse NF  
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  
Smoked King Salmon, Buttered Cabbage and Caviar Cream GF | NF | EF  
Chicken Marsala, Linguine and Mushroom Cream NF | EF

Creamy Whipped Potatoes GF | NF | EF  
Roasted Winter Root Vegetables GF | NF | DF | EF  
Rice GF | NF | DF | EF

## DESSERT STATION

Red Velvet Cheesecake NF – Linzer Cookies – Chocolate Yule Log NF  
Chocolate Crinkle Cookies – Pineapple Upside-down Cake NF  
Apple Strudel NF – Caramel Cream Puffs NF  
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