



Independence Day Celebration Brunch Buffet

July 3rd, 2022

9:00 am – 2:00pm



SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF

Seafood Potato and Macaroni Salad NF|DF

Chinese Chicken Salad NF|DF

Baby Spinach Salad, Hard Cooked Egg, Bacon, Onion and Balsamic GF|NF|DF

Pineapple Cabbage Coleslaw GF|NF|DF

APPETIZERS

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

Ahi Sashimi GF|NF|DF|EF

Smoked Salmon and Condiments GF|NF|DF

Assorted Nigiri Sushi, Maki and Inari Sushi

Poached Shrimp with Wasabi Cocktail Sauce GF|NF|DF

Salsa Bar

ACTION STATION

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

“16 hr” slow roasted BBQ Brisket with Guava Sauce GF|NF|DF|EF

BREAKFAST SPECIALTIES

Bacon, Link and Portuguese Sausage

Classic Egg Benedict with Hollandaise NF

Thin Cakes, Maple or Coconut Syrup NF

Mochi Waffle GF|NF

Create Your Own Omelet Station

HOT SELECTIONS

Steamed Snow and Dungeness Crab GF|NF|EF

Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF

Butter Milk Fried Chicken NF|EF

Baked Broccoli, Cheddar Cheese and Bread Crumbs EF

Street Corn, Lime and Cotija Cheese GF|NF

Baked Beans GF|NF|DF|EF

Corn Bread with Honey Butter NF

Roasted Potatoes GF|NF|DF|EF

Rice GF|NF|DF|EF

DESSERT STATION

Apple Pie NF – Chocolate Mousse Cake NF

Horchata Tapioca GF|NF|EF – Tres Leches Cake – Chocolate Chip Cookies

Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$105 plus tax and gratuity

Children (ages 6-12) \$49 plus tax and gratuity

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

Menu items and prices are subject to change without notice

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