

Plumeria Beach House Festive Buffet

Tuesday, December 26th, 2023

SALAD

Nalo Greens gf, nf df
Caesar Salad gf, nf
Orange Caprese Salad gf, nf, df, ef
Chinese Chicken Salad nf
Potato Mac Salad gf, nf, df
3 House Made Dressings & Croutons nf
Sliced Fruit gf, nf, df, ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

DELECTABLE SEAFOOD

Spicy Ahi Poke, Ahi Poke, Tako Poke & Kim Chee Poke nf, df, ef
Ahi & Salmon Sashimi nf, df
Assorted Nigiri, Maki, Inari Sushi
Poached Shrimp Cocktail
Green Papaya Salad with Shrimp nf, df
Smoked Salmon Tofu & Watercress Salad nf, df, ef

CARVING STATION

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf, df, ef
Creamy Horseradish gf, nf, ef
House Smoked Norwegian Salmon gf, nf, df, ef
Crispy Fried Catch with Tomato Onion Salsa nf, df, ef

HOT SELECTIONS

Assorted Crab Legs & Clarified Butter gf, nf, ef
Plumeria Beach House Signature Misoyaki Butterfish nf, df, ef
Seafood Bouillabaisse gf, nf, ef
Sautéed Garlic Shrimp with Fettuccini Pasta & Basil Cream nf, ef
Crispy Fried Ginger Scallion Chicken nf, df, ef

Mashed Baby Yukon Potatoes
Wok Fried "Mountain View Farms" Asian Greens
Corn on the Cob, Roasted Shallots, Cajun Butter

SOUPS & SIDES

Steamed Rice gf, nf, nf, ef
Chilled Soba Salad nf, ef
Japanese Pickles nf, df, ef
Clear Seafood Seaweed Broth nf, df, ef

DESSERTS

Merry Berry Panna Cotta gf, nf, ef
Assorted Cookies
Pineapple Upside-down Cake nf
Chocolate Chestnut Tart
Fresh Fruit Tart
Coconut Tapioca gf, nf, df, ef
Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$115 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 illnesses