# Plumeria Beach House Festive Buffet Saturday, December 30<sup>th</sup>, 2023

#### <u>SALAD</u>

Nalo Greens gf, nf df Caesar Salad gf, nf Goat Cheese, Kabocha, Cranberry, Spinach & Celery Seed gf, nf, df, ef Roasted Asparagus & Mushroom Salad gf, ef Chinese Chicken Salad nf Potato Mac Salad gf, nf, df Vegetable Pasta 3 House Made Dressings, Croutons & Bacon Bits 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 Smoked Salmon Tofu & Watercress Salad nf, df, ef Smoked Fish Dip nf

### **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 Cioppino gf, nf, df, ef Sautéed Garlic Shrimp with Fettuccini Pasta & Pomodoro Sauce nf, ef Roasted Lemon Herb Chicken Breast, Honey Apple Glaze nf, df, ef

Winter Vegetable Roast gf, nf, df, ef Corn on the Cob, Spicy Roasted Shallot, Garlic Chili Butter gf, nf, ef Garlic Mashed Potatoes gf, nf, ef

## <u>SOUPS & SIDES</u>

Chilled Soba Salad nf, ef Clam & Sweet Corn Chowder nf, ef Japanese Pickles nf, df, ef Steamed Rice gf, nf, nf, 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