

Christmas Eve Dinner Buffet

Sunday, December 24th, 2023

5:00pm – 8:00pm



SALAD SELECTIONS

Mixed Greens GF | NF | DF | EF

Hawaiian Style Potato and Macaroni Salad NF | DF

Chinese Chicken Salad NF | DF

Roasted Kabocha, Edamame, Tofu and Hijiki NF | DF | EF

Fresh Fruit Salad GF | NF | DF | EF

Salmon Tofu Watercress GF | NF | DF | EF

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

APPETIZERS

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

Ahi Sashimi GF | NF | DF | EF

Assorted Nigiri Sushi, Maki and Inari Sushi

Poached Shrimp with Wasabi Cocktail Sauce GF | NF | DF | EF

CARVING STATION

Kahala Signature Rib Roast of Beef GF | NF | DF | EF

Herb Roasted New Zealand Rack of Lamb with Mint Jelly GF | NF | DF | EF

Smoked Honey Atlantic Salmon with Caper Dill Cream GF | NF | EF

HOT SELECTIONS

Selection of Steamed Dungeness and Snow Crab NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Lemon Herb Roasted Chicken and Yuzu Cream GF | NF | EF

Portuguese Bean Soup NF | DF | EF

Cauliflower, Pine Nuts and Golden Raisins GF | EF

Green Beans, Bacon Lardons, Onions and Thyme Brown Butter Sauce GF | NF | EF

Whipped Potatoes GF | NF | EF

Rice GF | NF | DF | EF

DESSERT STATION

Apple Cheesecake NF – Chocolate Yule Log NF – Gingersnaps

Coconut Tapioca with Lilikoi GF | NF | DF | EF- Pineapple Upside-down Cake NF

Apple Crumble – Chocolate Crinkle Cookies – Custard Tart NF

Chocolate Cream Puffs – Pecan Snowballs

Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$125 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 illness