



# Father's Day Brunch Buffet

Sunday, June 16, 2024

10:00 am – 2:00pm



## SALAD SELECTIONS

- Mixed Spring Greens GF | NF | DF | EF
- Salmon Tofu Salad NF | DF | EF
- Chinese Chicken Salad NF | DF
- Hawaiian Style Potato Macaroni Salad NF | DF
- Fresh Fruit Salad GF | NF | DF | EF
- Kimchi NF | DF | EF
- Cheddar Corn Bread and Maple Butter NF

## 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
- Shrimp Cocktail, Wasabi Cocktail Sauce GF | NF | DF | EF

## ACTION STATION

- Garlic and Rosemary Rubbed Prime Rib of Beef, Au Jus GF | NF | DF | EF
- Mountain View Farms Suckling Pig GF | NF | DF | EF

## BREAKFAST SPECIALTIES

- Bacon, Link and Portuguese Sausage
- Classic Egg Benedict, Hollandaise NF
- Delicate Thin Pancakes, Maple or Coconut Butter 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
- Huli Huli Chicken NF | DF | EF
- Grilled Kalbi Short Rib NF | DF | EF
- Roasted Asparagus GF | NF | DF | EF
- Stir-fried Yakisoba, Charsiu, Carrot and Celery NF | DF
- Miso Soup NF | DF | EF
- Breakfast Potatoes GF | NF | EF
- Garlic Shrimp Fried Rice NF

## DESSERT STATION

- Croissants - Chocolate Croissants - Assorted Breads
- Assorted Danishes - Sticky Buns - Assorted Muffins
- S'mores Parfait NF - Chocolate Dobash Cake NF - Carrot Pineapple Cake NF - Coconut Cake
- Coconut Taro Tapioca GF | DF | EF - Mango Cheesecake NF - Grasshopper Pie EF
- Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$125 plus tax and gratuity

Children (ages 6-12) \$55 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



# Father's Day Dinner Buffet

Sunday, June 16, 2024

5:00 pm – 8:30 pm



## SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF  
Salmon Tofu Salad NF|DF|EF  
Chinese Chicken Salad NF|DF  
Hawaiian Style Potato Macaroni Salad NF|DF  
Fresh Fruit Salad GF|NF|DF|EF  
Kimchi NF|DF|EF  
Cheddar Corn Bread, Maple Butter NF  
Portuguese Sweet Bread, Dinner Rolls, Lilikoi Butter

## APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, Tako Poke NF|DF  
Ahi Sashimi GF|NF|DF|EF  
Smoked Salmon, Condiments GF|NF|DF  
Assorted Nigiri Sushi, Maki and Inari Sushi  
Shrimp Cocktail, Wasabi Cocktail Sauce GF|NF|DF|EF

## ACTION STATION

Garlic and Rosemary Rubbed Prime Rib of Beef, Au Jus GF|NF|DF|EF  
Mountain View Farms Suckling Pig GF|NF|DF|EF

## HOT SELECTIONS

Steamed Snow, Dungeness Crab GF|NF|EF  
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF  
Steamed Mahi Mahi, Lupchong, Green Onions, Ginger, Cilantro, Hot Sesame Oil  
Huli Huli Chicken NF|DF|EF  
Grilled Kalbi Short Rib NF|DF|EF  
Pasta Primavera, White Wine Cream NF|EF  
  
Roasted Asparagus GF|NF|DF|EF  
Stir-fried Yakisoba, Charsiu, Carrot, Celery NF|DF  
Miso Soup NF|DF|EF  
Garlic Mashed Potatoes GF|NF|EF  
Garlic Shrimp Fried Rice NF

## DESSERT STATION

S'mores Parfait NF - Chocolate Dobash Cake NF - Carrot Pineapple Cake NF  
Coconut Taro Tapioca GF|DF|EF - Mango Cheesecake NF - Grasshopper Pie EF  
Coconut Cake - Apple Crumble EF  
Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$125 plus tax and gratuity

Children (ages 6-12) \$55 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