



Independence Day Celebration Lunch Buffet

July 4th, 2023

12:00pm – 2:30pm

SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF

“Hawaiian Style” Macaroni Salad NF | DF

Chinese Chicken Salad NF | DF

Cobb Salad, Iceberg Lettuce, Blue Cheese, Bacon, and Avocado GF | NF | EF

Pineapple Cabbage Coleslaw GF | NF | DF

Freshly Sliced Watermelon GF | NF | DF | EF

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

ACTION STATION

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

HOT SELECTIONS

Hoisin Barbecue Ribs NF | DF | EF

Garlic Rosemary Grilled Chicken GF | NF | DF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Roasted Zucchini, Onions, Portobello Mushrooms, Peppers with Pesto GF | 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 – Banana Bread with Chantilly

Taro Tapioca GF | NF | EF – Custard Pie NF – Chocolate Chip Cookies

Vanilla Pudding with Vanilla Wafer NF – Soft Serve Station

Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$79 plus tax and gratuity

Children (ages 6-12) \$40 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