



# Memorial Day Celebration Lunch Buffet

Monday, May 29<sup>th</sup>, 2023  
11:30am – 2:30pm



## SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF  
"Hawaiian Style" Macaroni Salad NF|DF  
Chinese Chicken Salad NF|DF  
Pineapple Cabbage Coleslaw GF|NF|DF  
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  
Salsa Bar

## ACTION STATION

"16 hr" slow roasted Barbecue Brisket with Guava Sauce GF|NF|DF|EF

## HOT SELECTIONS

Pulled Pork with Barbecue Sauce and Hawaiian Sweet Bread  
Butter Milk Fried Chicken NF|EF  
Grilled Blackened Salmon with Soy Butter GF|EF  
Baked Broccoli, Cheddar Cheese and Bread Crumbs 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 – Rainbow Jello GF|NF|DF|EF  
Horchata Tapioca GF|NF|EF – Tres Leches Cake – Chocolate Chip Cookies  
Red Velvet Cupcakes – 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