



# Memorial Day Celebration Lunch Buffet

Monday, May 27<sup>th</sup>, 2024  
11:30am – 2:00pm



## 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

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  
Salsa Bar

## ACTION STATION

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

## HOT SELECTIONS

Baby Back Ribs with Barbecue Sauce GF|NF|DF|EF  
Buttermilk Fried Chicken NF|EF  
Soy Buttered BBQ Shrimp GF|NF|EF  
Baked Broccoli, Cheddar Cheese NF|EF  
Macaroni and Cheese NF|EF  
Baked Beans GF|NF|DF|EF  
Cornbread 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 – Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$79 plus tax and gratuity  
Children (ages 6-12) \$49 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