



Memorial Day Celebration Lunch Buffet

Monday, May 27th, 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 – Soft Serve Station
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