

Mother's Day Brunch Buffet

Sunday, May 12, 2024

10:00 am – 2:00pm



SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF
Quinoa Salad, Kale & Lemon Vinaigrette NF|DF
Chinese Chicken Salad NF|DF
Hawaiian Style Potato Macaroni Salad NF|DF
Beet & Citrus Salad with Belgian Endive GF|NF|DF|EF
Mozzarella & Tomato Salad with Basil Pesto GF|NF|DF|EF
Sliced Seasonal Fresh Fruit GF|NF|DF|EF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke NF|DF
Ahi Sashimi GF|NF|DF|EF
Assorted Nigiri Sushi, Maki & Inari Sushi
Grilled Latin Shrimp Cocktail & Wasabi Cocktail Sauce GF|NF|DF|EF
Linguica Sausage, White Bean, Kale Soup NF|DF|EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus GF|NF|DF|EF
Guava Smoked Brisket GF|NF|DF|EF

BREAKFAST SPECIALTIES

Bacon, Link & Portuguese Sausage
Classic Eggs Benedict & Hollandaise NF
Delicate Thin Pancakes & Maple or Coconut Butter NF
Mochi Waffle GF|NF
Create Your Own Omelet Station (please see server)

HOT SELECTIONS

Steamed Snow & Dungeness Crab GF|NF|EF
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF
Chicken Piccata, Caper, Lemon & Brown Butter NF
Mountain View Farms Wok Greens GF|NF|DF|EF
Rigatoni Pasta, Italian Sausage & Tomato Basil NF|EF
Breakfast Potatoes GF|NF|EF
White Rice GF|NF|DF|EF

DESSERT STATION

Croissants - Chocolate Croissants - Assorted Breads
Assorted Danishes - Sticky Buns - Assorted Muffins
Strawberry Shortcake NF - Salted Caramel Mousse NF - Green Tea Cream Puffs
Coconut Taro Tapioca GF|GF|DF|EF - Mango Cheesecake NF
Brownies and Blondies - Chocolate Dobash Cake NF
Chocolate Torte GF - Almond Float GF
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

Mother's Day Dinner Buffet

Sunday, May 12, 2024

2:00 pm – 8:00pm



SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF
Quinoa Salad, Kale & Lemon Vinaigrette NF|DF
Chinese Chicken Salad NF|DF
Japanese Potato Salad NF|DF
Tofu Watercress Salad NF|DF
Beet & Citrus Salad with Belgian Endive GF|NF|DF|EF
Mozzarella & Tomato Salad with Basil Pesto
Sliced Seasonal Fresh Fruit GF|NF|DF|EF
Portuguese Sweet Bread, Dinner Rolls, Lilikoi Butter

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke NF|DF
Ahi Sashimi GF|NF|DF|EF
Assorted Nigiri Sushi, Maki & Inari Sushi
Shrimp Cocktail GF|NF|DF|EF
Wasabi Cocktail Sauce GF|NF|DF|EF
Bloody Mary Cocktail Sauce* GF|NF|DF|EF
Linguica Sausage, White Bean, Kale Soup NF|DF|EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus GF|NF|DF|EF
Smoked Atlantic Salmon, Cream Cheese, Bacon Bits, Red Onion, Capers, Chives GF|NF|EF

HOT SELECTIONS

Steamed Snow & Dungeness Crab GF|NF|EF
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF
Seafood Newburg, Shrimp, Scallops & Fresh Catch GF|NF|DF|EF
Chicken Piccata, Caper, Lemon & Brown Butter NF
Mountain View Farms Wok Greens GF|NF|DF|EF
Rigatoni Pasta, Italian Sausage & Tomato Basil NF|EF
Garlic Mashed Potatoes GF|NF|EF
White Rice GF|NF|DF|EF

DESSERT STATION

Strawberry Shortcake NF - Salted Caramel Mousse NF - Green Tea Cream Puffs
Coconut Taro Tapioca GF|GF|DF|EF - Mango Cheesecake NF
Brownies and Blondies - Chocolate Dobash Cake NF
Chocolate Torte GF - Almond Float GF
Kahala Signature Bread Pudding with Crème Anglaise NF

*Item may contain alcohol
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