



Mother's Day Brunch Buffet

Sunday, May 14, 2023

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
Chorizo, White Bean, Kale Soup GF | NF | DF | EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus GF | NF | DF | EF
Guava Jelly Glazed Ham 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

Grilled Green Asparagus GF | NF | DF | EF
Baked Macaroni and Cheese, Peas & Ham NF | EF
Roasted 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

Adult \$115 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