

NEW YEAR'S EARLY EVE-NING DINNER BUFFET

SUNDAY, DECEMBER 31, 2023 5:00PM - 7:00PM

SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF
Chinese Chicken Salad NF|DF
Pasta Salad, Waimanalo Mushrooms, Kawamata Tomatoes, Goat Cheese and Champagne Vinaigrette NF|EF
Ahi Nicoise, Green Beans, Tomatoes, Olives, Hard Cooked Eggs GF|NF|DF
Deviled Eggs GF|NF
Fresh Fruit Salad GF|NF|DF|EF

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke NFIDF
Ahi Sashimi GFINFIDFIEF
Assorted Nigiri Sushi, Maki & Inari Sushi
Shrimp Cocktail, Avocado and Tomatoes GFINFIDF

CARVING STATION

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF Herb Roasted New Zealand Rack of Lamb Rosemary Jus NF|EF

HOT SELECTIONS

Selection of Steamed Dungeness and Snow Crab GF|NF|EF Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF Smoked Salmon, Dill Caviar Cream and Melted Leeks GF|NF|EF Spaghetti Vongole, Clams and White Wine Sauce NF|EF Chicken Piccata, Capers, Lemon and Buttered Cabbage NF

Green Asparagus with Crispy Onions and Shallots NF|DF|EF
Green Beans Macadamia Nuts and Brown Butter GF|EF
Whipped Potatoes GF|NF|EF
Rice GF|NF|DF|EF

Miso Soup GF|NF|DF|EF

DESSERT STATION

Champagne Truffle Pops GF|NF|EF - Pineapple Cheesecake NF
Black Forest Cake NF - Lemon Tart NF
Malasadas NF - Chocolate Cream Puffs NF - Butter Mochi GF|NF|EF
Mango Cheesecake - Strawberries and Champagne Gelée GF|NF|DF|EF
Coconut Macaroons NF - Bread Pudding with Berries and Grand Marnie Whipped Cream

Adult \$125 plus tax and gratuity
Children (ages 6-12) \$49 plus tax and gratuity
Menu items and prices are subject to change without notice
Service charge of 19% will be added to checks for parties of 6 guests or more



NEW YEAR'S EVE DINNER BUFFET

SUNDAY, DECEMBER 31, 2023 SEATING AVAILABLE 9:00PM – 11:00PM

SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF
Chinese Chicken Salad NF|DF
Pasta Salad, Waimanalo Mushrooms, Kawamata Tomatoes, Goat Cheese and Champagne Vinaigrette NF|EF
Ahi Nicoise, Green Beans, Tomatoes, Olives, Hard Cooked Eggs GF|NF|DF
Deviled Eggs GF|NF
Fresh Fruit Salad GF|NF|DF|EF

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke NFIDF
Ahi Sashimi GFINFIDFIEF
Assorted Nigiri Sushi, Maki & Inari Sushi
Shrimp Cocktail, Avocado and Tomatoes GFINFIDF

CARVING STATION

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

Herb Roasted New Zealand Rack of Lamb Rosemary Jus NF|EF

Mountain View Farms Whole Suckling Pig GF|NF|DF|EF

HOT SELECTIONS

Selection of Steamed Dungeness and Snow Crab GF|NF|EF Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF Smoked Salmon, Dill Caviar Cream and Melted Leeks GF|NF|EF Spaghetti Vongole, Clams and White Wine Sauce NF|EF Chicken Piccata, Capers, Lemon and Buttered Cabbage NF

Green Asparagus with Crispy Onions and Shallots NF|DF|EF
Green Beans Macadamia Nuts and Brown Butter GF|EF
Whipped Potatoes GF|NF|EF
Rice GF|NF|DF|EF

Lobster Bisque Soup NF | EF

DESSERT STATION

Champagne Truffle Pops GF|NF|EF - Pineapple Cheesecake NF
Black Forest Cake NF - Lemon Tart NF
Malasadas NF - Chocolate Cream Puffs NF - Butter Mochi GF|NF|EF
Mango Cheesecake - Strawberries and Champagne Gelée GF|NF|DF|EF
Coconut Macaroons NF - Bread Pudding with Berries and Grand Marnie Whipped Cream

Adult \$185 plus tax and gratuity
Children (ages 6-12) \$49 plus tax and gratuity
Menu items and prices are subject to change without notice
Service charge of 19% will be added to checks for parties of 6 guests or more