



Seafood Buffet at the PLUMERIA Beach House 5:00 pm – 8:30 pm

• • • • Salad Selections • • • •

Mixed Greens gf|nf|df
Caesar Salad gf|nf
Chinese Chicken Salad nf
Hawaiian Style Potato-Mac Salad nf|df
Mediterranean Quinoa and Beet Salad gf|nf|ef
Fruit Salad nf|df

• • • • Delectable Seafood • • • •

Ahi Sashimi gf|nf|df|ef
Spicy Ahi Poke
Tako Poke
Nigiri, Maki & Inari Sushi
Shrimp Cocktail, Wasabi Cocktail nf|df

• • • • Carving Station • • • •

Signature Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus gf|nf|df|ef

• • • • Hot Selections • • • •

Assorted Seafood, White Wine Fresh Herb Citrus Broth gf|nf|ef
Selection of Steamed Snow Crab and Dungeness gf|nf|ef
Plumeria Beach House Signature Misoyaki Butterfish nf|df
Island Style Crispy Garlic-Chili Chicken ef
Mexican Style Street Corn, Cojita Cheese & Cilantro gf|ef
Steamed Broccoli & Wok Fried Eggplant, Fried Shallots & Spicy Chili Oil gf|nf|ef
Whipped Mashed Potatoes gf|nf|ef
Rice gf|nf|df|ef

• • • • Desserts • • • •

Chocolate Mousse Cake nf
Fruit Tart nf
Coconut Tapioca gf|nf|df|ef
Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$90 plus tax and gratuity
Children (ages 6-12) \$45 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

1/14/2022

Buffet Enhancements

Caviar Service for Two 200
Regiis Ova Caviar, Warm Blinis, Chives
Crème Fraîche

Auction Seafood Tower sm 85 | lg 165
Sashimi of Ahi, Salmon and Hamachi
Maine Lobster Tail, Snow Dungeness Crab
Jumbo Prawn, Mussels, Cocktail Sauce
Asian Rémoulade, Ponzu Sauce

1 lb Steamed King Crab Legs 138
North Shore Style
"Shrimp Truck Butter"

Ahi Poke Musubi 27
Sweet Soy, Ogo, Asian Rémoulade