

# **Thanksgiving Brunch Buffet**

Thursday, November 23rd, 2023 10:00am – 2:00pm

# **SALAD SELECTIONS**

Gava Grow Greens GFINFIDF

Chinese Chicken Salad NFIDF

Hawaiian Style Potato and Macaroni Salad NF | DF

Roasted Vegetables, Pasta Salad, Cranberries and Bacon Orange Vinaigrette NFIDFIEF

Roasted Kabocha, Apples, Pepitas and Balsamic Vinaigrette GF|NF|DF|EF

Assorted Seasonal Fruit GF|NF|DF|EF

Pumpkin Curry Soup

### **APPETIZERS**

Fresh Ahi Poke, Spicy Ahi Poke and Tako Poke NFIDF

Ahi Sashimi GF|NF|DF|EF

Assorted Nigiri Sushi, Maki and Inari Sushi

Poached Shrimp with Wasabi Cocktail Sauce GF|NF|DF|EF

# **BREAKFAST SPECIALTIES**

Bacon, Link and Portuguese Sausage

Classic Egg Benedict with Hollandaise NF

Thin Pancakes, Maple or Coconut Syrup NF

Mochi Waffle GFINF

Create Your Own Omelet Station

# **CARVING STATION**

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF
Traditional Butter Roasted Turkey, Citrus Cranberry Sauce and Thyme Gravy NF|EF

### **HOT SELECTIONS**

Selection of Steamed Snow Crab and Dungeness GF|NF|EF
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF
Garlic Chicken, Wilted Spinach, and Sundried Tomatoes NF|EF
Roasted Brussels Sprouts and Apple Wood Smoked Bacon GF|NF|EF

Traditional Stuffing EF|NF

Whipped Mashed Potato GF|NF|EF

Rice GF|NF|DF|EF

### **DESSERT STATION**

Croissants – Chocolate Croissants – Assorted Breads
Assorted Danishes – Sticky Buns – Assorted Muffins

Pumpkin Pie – Pecan Pie - Okinawan Sweet Potato and Haupia Pie
Mascarpone Savarin with Fall Spiced Apple Compote NF | EF
Snickerdoodle NF - "Grasshopper" Pie - Chocolate Cream Puffs
Kahala Signature Bread Pudding with Crème Anglaise NF

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



# **Thanksgiving Dinner Buffet**

Thursday, November 23rd, 2023 3:00pm – 8:00pm

# **SALAD SELECTIONS**

Gava Grow Greens GF|NF|DF

Chinese Chicken Salad NFIDF

Hawaiian Style Potato and Macaroni Salad NF | DF

Roasted Vegetables, Pasta Salad, Cranberries and Bacon Orange Vinaigrette NFIDFIEF

Roasted Kabocha, Apples, Pepitas and Balsamic Vinaigrette GF|NF|DF|EF

Assorted Seasonal Fruit GF|NF|DF|EF

Dinner Rolls, Portuguese Sweet Bread, and Lilikoi Butter

Pumpkin Curry Soup

#### **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|EF

### CARVING STATION

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF
Traditional Butter Roasted Turkey, Citrus Cranberry Sauce and Thyme Gravy NF|EF

#### **HOT SELECTIONS**

Selection of Steamed Snow and Dungeness Crab GF|NF|EF
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF
Garlic Chicken, Wilted Spinach, and Sundried Tomatoes NF|EF
Smoked Atlantic Salmon and Maple Soy Glaze NF|EF
Baked Ziti with Italian Sausage NF|EF

Roasted Brussels Sprouts and Apple Wood Smoked Bacon GF|NF|EF
Green Bean Casserole, Mushroom Velouté and Crispy Onions NF|EF

"Candied Yams," Marshmallow and Pecans EF

Traditional Stuffing EF|NF

Whipped Mashed Potato GF|NF|EF

Rice GF|NF|DF|EF

# **DESSERT STATION**

Pumpkin Pie – Pecan Pie - Okinawan Sweet Potato and Haupia Pie Mascarpone Savarin with Fall Spiced Apple Compote NF | EF Snickerdoodle NF - "Grasshopper" Pie - Chocolate Cream Puffs Kahala Signature Bread Pudding with Crème Anglaise NF

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