



# 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