

# Kahala Does Country with Taulia Lave

A cowboy inspired buffet

## **STARTERS**

Gava Grow Mixed Greens gf | nf | df | ef Papaya Seed Dressing, Lilikoi Vinaigrette Tex-Mex Corn and Bean Salad, Tortilla Chips nf | df Potato-Mac Salad nf Coleslaw

Corn Bread and Lilikoi Butter

### **APPETIZERS**

Hawaiian Style Poke nf|df Kimchi Tako Poke nf|df

### **ACTION STATION**

Paniolo Steak (Ribeye Steak) nf|df|ef Smoked Brisket gf|nf|ef Au Jus, Creamy Horseradish, Chimichurri, Jack Daniel's BBQ Sauce

### **HOT SELECTIONS**

Plumeria Beach House Signature Misoyaki Butterfish nf|df|ef BBQ St. Louis Ribs nf|ef Huli Huli Chicken nf Brussels Sprouts nf|ef Baked Beans nf|ef Creamed Corn nf Roasted Potatoes, Cheddar Cheese, Sour Cream, Bacon Bits, Green Onions nf Rice gf|nf|df|ef

#### DESSERTS

Haupia gf|nf|df|ef Coconut Cake nf Pani Popo nf Pineapple Upside-Down Cake nf Pecan Pie Kahala Signature Bread Pudding with Crème Anglaise

A 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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness y