

Christmas Eve Dinner Buffet

Tuesday, December 24, 2024 | 5:00pm - 8:30pm

Salad

Mixed Greens gf|nf|df|ef Hawaiian Style Potato and Macaroni Salad nf|df Chinese Chicken Salad nf|df Roasted Kabocha, Edamame, Tofu, and Hijiki nf|df|ef Salmon Tofu Watercress gf|nf|df|ef 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 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 Portuguese Bean Soup nf|df|ef

Carving Station

Kahala Signature Rib Roast of Beef gf|nf|df|ef Mountain View Farms Suckling Pig and Bao Bun nf|df|ef Roasted Leg of Lamb with Mint Jelly gf|nf|df|ef

Hot Selections

Selection of Steamed Snow Crab and Dungeness gf | nf | ef Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef Smoked Honey Atlantic Salmon with Caper Dill Cream gf | nf | ef Seafood Bouillabaisse, Saffron, and Tomato nf | ef Chicken "Cordon Blue" nf | ef

Cauliflower, Pine Nuts, and Golden Raisins gf|ef Green Beans, Bacon Lardons, Onions, and Thyme Brown Butter Sauce gf|nf|ef Yakisoba, Onions, Carrots, Spam, and Celery gf|nf|ef Whipped Potatoes gf|nf|ef Rice gf|nf|df|ef

Dessert

Apple Cheesecake nf - Chocolate Yule Log nf - Gingersnaps Coconut Tapioca with Lilikoi gf | nf | df | ef - Pineapple Upside-Down Cake nf Coconut Haupia Cake nf - Mango Cobbler - Apple Crumble - Chocolate Crinkle Cookies Custard Tart nf - Caramel Cream Puffs - Pecan Snowballs Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$135 plus tax and gratuity | Children (ages 6-12) \$55 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 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