Wednesday, December 25, 2024 | 3:00pm - 8:30pm

Salad

Mixed Greens gf | nf | df | ef

Hawaiian Style Potato and Macaroni Salad nf | df

Chinese Chicken Salad nf | df

Roasted Beets, Apricots, and Goat Cheese gf | nf | 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 |
Chopped Chicken Liver Mousse
Minestrone 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

Hot Selections

Selection of Steamed Snow Crab and Dungeness gf | nf | ef
Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef
Smoked Salmon, Garlic Dijon, Lemon, and Parsley gf | nf | ef
Garlic White Wine Clams, Basil, and Parsley gf | nf | ef
Herb Roasted New Zealand Rack of Lamb with Mint Jelly gf | nf | df | ef
Rosemary Lemon Garlic Roasted Chicken gf | nf | ef

Broccoli Cheddar Gratin and Applewood Smoked Bacon $gf \mid nf \mid ef$ Roasted Asparagus $gf \mid nf \mid ef$ Chow Mein, Char Siu, Green Onions, and Celery $nf \mid df \mid ef$ Creamy Whipped Potatoes $gf \mid nf \mid ef$ Rice $gf \mid nf \mid df \mid ef$

Dessert

Blueberry Cheesecake nf - Chocolate Yule Log nf - Linzer Cookies
Coconut Tapioca with Lilikoi gf | nf | df | ef - Pineapple Upside-Down Cake nf
Ginger Bread Cookies - Lemon Bars - Peach Cobblers - Apple Strudel
Chocolate Crinkle Cookies - Custard Tart nf - Caramel Cream Puffs - Banana Pudding
Kahala Signature Bread Pudding with Crème Anglaise nf