

PLUMERIA

B e a c h H o u s e

New Year's Eve Dinner Buffet

Tuesday, December 31, 2024 | 6pm - 10pm

Salad

Mixed Greens gf | nf | df | ef

Chinese Chicken Salad nf | df

Pasta Salad, Waimanalo Mushrooms, Kawamata Tomatoes, and Champagne Vinaigrette nf | df | ef

Ahi Nicoise, Green Beans, Tomatoes, Olives, and Hard Cooked Eggs gf | nf | df

Truffle Deviled Eggs gf | nf

Poached Pear, Arugula, and Candied Walnuts gf | 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

Charcuterie Board ef

Salmon and Ahi Sashimi gf | nf | df | ef

Assorted Nigiri Sushi, Maki, and Inari Sushi

Shrimp Cocktail, Avocado, and Tomatoes gf | nf | df

Manila Clam Chowder nf | ef

Carving Station

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus gf | nf | df | ef

Mountain View Farms Whole Suckling Pig and Bao Bun nf | df | ef

Hot Selections

Steamed Snow Crab gf | nf | ef

Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef

House Smoked Atlantic Salmon gf | nf | df | ef

Lobster Ravioli and Lobster Cream Sauce nf

North Shore Style Garlic Shrimp nf | ef

Braised Short Ribs, Bordelaise Sauce nf | ef

Rosemary Chicken and Chicken Jus nf | ef

Mustard Herb Rack of Lamb and Robert Sauce nf | ef

Green Asparagus with Truffle Hollandaise gf | nf

Green Beans Almondine gf | ef

Gorgonzola Potato Gnocchi nf

Roasted Garlic Mashed Potatoes gf | nf | ef

Rice gf | nf | df | ef

Dessert

Champagne Truffle Pops gf | nf | ef - Pineapple Cheesecake nf

Black Forest Cake nf - Lemon Tart nf - Malasada nf

Green Tea Cream Puffs nf - Butter Mochi gf | nf | ef - Blueberry Cheesecake

Mango Cobbler - Chocolate Mousse - Coconut Haupia Cake

Strawberry and Champagne Gelée gf | nf | df | ef - Coconut Macaroons nf

Kahala Signature Bread Pudding with Berries and Grand Marnier Whipped Cream

Adult \$175 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