

## *Festive Dinner Buffet*

Thursday, December 26, 2024 | 5:00pm - 8:30pm

### *Salad*

Nalo Greens gf | nf | df

Caesar Salad gf | nf

Orange Caprese Salad gf | ef

Chinese Chicken Salad nf

Potato Mac Salad gf | nf | df

3 House Made Dressings and Croutons nf

Sliced Fruit gf | nf | df | ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

### *Delectable Seafood*

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke nf | df

Ahi and Salmon Sashimi nf | df

Assorted Nigiri Sushi, Maki, and Inari Sushi

Poached Shrimp Cocktail gf | nf | df | ef

Green Papaya Salad with Shrimp gf | nf | df | ef

Smoked Salmon Tofu and Watercress Salad nf | df | ef

### *Carving Station*

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf | df | ef

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

Creamy Horseradish gf | nf | ef

### *Hot Selections*

Assorted Crab Legs and Clarified Butter gf | nf | ef

Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef

Crispy Fried Catch with Tomato Onion Salsa nf | df | ef

House Smoked Norwegian Salmon gf | nf | df | ef

Kahuku Style Garlic Shrimp gf | nf | ef

Sautéed Shrimp and Scallops with Fettuccini Pasta and Creamy Pasta nf | ef

Crispy Fried Ginger Scallion Chicken nf | df | ef

Mashed Baby Yukon Potatoes gf | nf | ef

Wok Fried Mountain View Farms Asian Greens nf | df | ef

Corn on the Cob, Roasted Shallots, and Cajun Butter gf | nf | ef

### *Soups & Sides*

Steamed Rice gf | nf | df | ef

Chilled Soba Salad nf | ef

Japanese Pickles nf | df | ef

Japanese Miso Soup nf | df | ef

### *Dessert*

Merry Berry Panna Cotta gf | nf | ef - Assorted Cookies - Pineapple Upside Down Cake nf

Chocolate Chestnut Tart - Fresh Fruit Tart - Coconut Tapioca gf | nf | df | ef

Kahala Signature Bread Pudding with Crème Anglaise

Adult \$119 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



**PLUMERIA**  
B e a c h H o u s e

## *Festive Dinner Buffet*

Friday, December 27, 2024 | 5:00pm - 8:30pm

### *Salad*

Nalo Greens gf | nf | df

Caesar Salad gf | df

Orange Caprese Salad gf | ef

Roasted Asparagus and Mushroom Salad gf | nf | df

Chinese Chicken Salad nf

Potato Mac Salad gf | nf | df

3 House Made Dressings and Croutons nf

Sliced Fruit gf | nf | df | ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

### *Delectable Seafood*

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke nf | df

Ahi and Salmon Sashimi nf | df

Assorted Nigiri Sushi, Maki, and Inari Sushi

Poached Shrimp Cocktail gf | nf | df | ef

Green Papaya Shrimp Salad gf | nf | df | ef

Smoked Salmon Tofu and Watercress Salad nf | df | ef

### *Carving Station*

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf | df | ef

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

Creamy Horseradish gf | nf | ef

### *Hot Selections*

Assorted Crab Legs and Clarified Butter gf | nf | ef

Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef

Crispy Fried Catch with Tomato Onion Salsa nf | df | ef

House Smoked Norwegian Salmon gf | nf | df | ef

Sautéed Shrimp and Scallops with Fettuccini Pasta and Creamy Pasta nf | ef

Seafood Bouillabaisse gf | nf | ef

Crispy Fried Ginger Scallion Chicken nf | df | ef

Grilled Asparagus and Roasted Radish gf | nf | df | ef

Corn on the Cob with Baja Style Butter gf | nf | ef

Red Bliss Mashed Potatoes gf | nf | ef

### *Soups & Sides*

Steamed Rice gf | nf | df | ef

Chilled Soba Salad nf | ef

Japanese Pickles nf | df | ef

Japanese Miso Soup nf | df | ef

### *Dessert*

Merry Berry Panna Cotta gf | nf | ef - Assorted Cookies - Pineapple Upside Down Cake nf

Chocolate Chestnut Tart - Fresh Fruit Tart - Coconut Tapioca gf | nf | df | ef

Kahala Signature Bread Pudding with Crème Anglaise

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## *Festive Dinner Buffet*

Saturday, December 28, 2024 | 5:00pm - 8:30pm

### *Salad*

Nalo Greens gf | nf | df

Caesar Salad gf | df

Orange Caprese Salad gf | ef

Roasted Asparagus and Mushroom Salad gf | nf | df

Chinese Chicken Salad nf

Potato Mac Salad gf | nf | df

Vegetable Pasta

3 House Made Dressings and Croutons nf

Sliced Fruit gf | nf | df | ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

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### *Delectable Seafood*

Fresh Ahi Poke, Spicy Ahi Poke, Tako Poke, and Kimchi Poke nf | df

Ahi and Salmon Sashimi nf | df

Assorted Nigiri Sushi, Maki, and Inari Sushi

Poached Shrimp Cocktail gf | nf | df | ef

Smoked Salmon Tofu and Watercress Salad nf | df | ef

Smoked Fish Dip nf

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### *Carving Station*

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf | df | ef

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

Creamy Horseradish gf | nf | ef

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### *Hot Selections*

Assorted Crab Legs and Clarified Butter gf | nf | ef

Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef

Thai Seafood Curry nf | df | ef

Baked Assorted Seafood Pasta and Tomato Basil Sauce nf | ef

Crispy Fried Chicken and Spicy Chili Garlic Soy nf | df | ef

House Smoked Norwegian Salmon gf | nf | df | ef

Crispy Fried Catch with Tomato Onion Salsa nf | df | ef

Winter Vegetable Roast gf | nf | df | ef

Corn on the Cob, Spicy Roasted Shallot, and Garlic Chili Butter gf | nf | ef

Garlic Mashed Potatoes gf | nf | ef

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### *Soups & Sides*

Steamed Rice gf | nf | df | ef

Chilled Soba Salad nf | ef

Japanese Pickles nf | df | ef

Baked Potato Soup nf | ef

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### *Dessert*

Merry Berry Panna Cotta gf | nf | ef - Assorted Cookies - Pineapple Upside Down Cake nf

Chocolate Chestnut Tart - Fresh Fruit Tart - Coconut Tapioca gf | nf | df | ef

Kahala Signature Bread Pudding with Crème Anglaise

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## *Festive Dinner Buffet*

Sunday, December 29, 2024 | 5:00pm - 8:30pm

### *Salad*

Nalo Greens gf | nf | df  
Caesar Salad gf | df  
Goat Cheese, Kabocha, Cranberry, Spinach, and Celery Seed gf | nf | df | ef  
Roasted Asparagus and Mushroom Salad gf | nf | df  
Chinese Chicken Salad nf  
Potato Mac Salad gf | nf | df  
Vegetable Pasta  
3 House Made Dressings and Croutons nf  
Sliced Fruit gf | nf | df | ef  
Dinner Rolls, Portuguese Sweet Bread, and Lilikoi Butter

### *Delectable Seafood*

Fresh Ahi Poke, Spicy Ahi Poke, Tako Poke, and Kimchi Poke nf | df  
Ahi and Salmon Sashimi nf | df  
Assorted Nigiri Sushi, Maki, and Inari Sushi  
Poached Shrimp Cocktail gf | nf | df | ef  
Smoked Salmon Tofu and Watercress Salad nf | df | ef  
Smoked Fish Dip nf

### *Carving Station*

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf | df | ef  
Mountain View Farms Whole Suckling Pig and Bao Buns nf | df | ef  
Creamy Horseradish gf | nf | ef

### *Hot Selections*

Assorted Crab Legs and Clarified Butter gf | nf | ef  
Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef  
House Smoked Norwegian Salmon gf | nf | df | ef  
Crispy Fried Catch with Tomato Onion Salsa nf | df | ef  
Seafood Cioppino gf | nf | df | ef  
Sautéed Garlic Shrimp with Fettuccini Pasta and Pomodoro Sauce nf | ef  
Roasted Lemon Herb Chicken and Honey Apple Glaze nf | df | ef  
Winter Vegetable Roast gf | nf | df | ef  
Corn on the Cob and Baja Style Butter gf | nf | ef  
Garlic Mashed Potatoes gf | nf | ef

### *Soups & Sides*

Steamed Rice gf | nf | df | ef  
Chilled Soba Salad nf | ef  
Japanese Pickles nf | df | ef  
Clam and Sweet Corn Chowder nf | ef

### *Dessert*

Merry Berry Panna Cotta gf | nf | ef - Assorted Cookies - Pineapple Upside Down Cake nf  
Chocolate Chestnut Tart - Fresh Fruit Tart - Coconut Tapioca gf | nf | df | ef  
Kahala Signature Bread Pudding with Crème Anglaise

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PLUMERIA  
Beach House

*Festive Dinner Buffet*

Monday, December 30, 2024 | 5:00pm - 8:30pm

*Salad*

Nalo Greens gf | nf | df  
Caesar Salad gf | df  
Goat Cheese, Kabocha, Cranberry, Spinach, and Celery Seed gf | nf | df | ef  
Roasted Asparagus and Mushroom Salad gf | nf | df  
Chinese Chicken Salad nf  
Potato Mac Salad gf | nf | df  
Vegetable Pasta  
3 House Made Dressings and Croutons nf  
Sliced Fruit gf | nf | df | ef  
Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

*Delectable Seafood*

Fresh Ahi Poke, Spicy Ahi Poke, Tako Poke, and Kimchi Poke nf | df  
Ahi and Salmon Sashimi nf | df  
Assorted Nigiri Sushi, Maki, and Inari Sushi  
Poached Shrimp Cocktail gf | nf | df | ef  
Smoked Salmon Tofu and Watercress Salad nf | df | ef  
Smoked Fish Dip nf

*Carving Station*

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf | df | ef  
Mountain View Farms Whole Suckling Pig and Bao Buns nf | df | ef  
Creamy Horseradish gf | nf | ef

*Hot Selections*

Assorted Crab Legs and Clarified Butter gf | nf | ef  
Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef  
House Smoked Norwegian Salmon gf | nf | df | ef  
Crispy Fried Catch with Tomato Onion Salsa nf | df | ef  
Seafood Cioppino gf | nf | df | ef  
Sautéed Garlic Shrimp with Fettuccini Pasta and Pomodoro Sauce nf | ef  
Roasted Lemon Herb Chicken and Honey Apple Glaze nf | df | ef  
Winter Vegetable Roast gf | nf | df | ef  
Corn on the Cob, Spicy Roasted Shallot, and Garlic Chili Butter gf | nf | ef  
Garlic Mashed Potatoes gf | nf | ef

*Soups & Sides*

Steamed Rice gf | nf | df | ef  
Chilled Soba Salad nf | ef  
Japanese Pickles nf | df | ef  
Clam and Sweet Corn Chowder nf | ef

*Dessert*

Merry Berry Panna Cotta gf | nf | ef - Assorted Cookies - Pineapple Upside Down Cake nf  
Chocolate Chestnut Tart - Fresh Fruit Tart - Coconut Tapioca gf | nf | df | ef  
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