Plumeria Beach House Festive Buffet Wednesday, December 27th, 2023

SALAD

Nalo Greens gf, nf df
Caesar Salad gf, nf
Orange Caprese Salad gf, ef
Roasted Asparagus & Mushroom Salad gf, nf, df
Chinese Chicken Salad nf
Potato Mac Salad gf, nf, df
3 House Made Dressings, Croutons & Bacon Bits
Sliced Fruit gf, nf, df, ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

DELECTABLE SEAFOOD

Spicy Ahi Poke, Ahi Poke, Tako Poke & Kim Chee Poke nf, df, ef
Ahi & Salmon Sashimi nf, df
Assorted Nigiri, Maki, Inari Sushi
Poached Shrimp Cocktail
Smoked Salmon Tofu & Watercress Salad nf, df, ef
Green Papaya Shrimp Salad gf, nf, df, ef

CARVING STATION

Slow Roasted Garlic Rubbed Prime Rib with Red Wine Demi-Glace nf, df, ef
Creamy Horseradish gf, nf, ef
House Smoked Norwegian Salmon gf, nf, df, ef
Crispy Fried Catch with Tomato Onion Salsa nf, df, ef

HOT SELECTIONS

Assorted Crab Legs & Clarified Butter gf, nf, ef Plumeria Beach House Signature Misoyaki Butterfish nf, df, ef Sautéed Garlic Shrimp with Fettuccini Pasta & Basil Cream ef Seafood Bouillabaisse gf, nf, ef Crispy Fried Ginger Scallion Chicken nf, df, ef

> Grilled Asparagus & Roasted Radish gf, nf, df, ef Corn on the Cob Baja Style Butter gf, nf, ef Red Bliss Mashed Potatoes gf, nf, ef

SOUPS & SIDES

Chilled Soba Salad nf, ef Clear Seafood Seaweed Broth nf, df, ef Steamed Rice gf, nf, nf, ef Japanese Pickles nf, df, ef

DESSERTS

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 nf

Adult \$115 plus tax and gratuity
Children (ages 6-12) \$49 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