# Plumeria Beach House Festive Buffet Friday, December 29<sup>th</sup>, 2023

# SALAD

Nalo Greens gf, nf df
Caesar Salad gf, nf
Goat Cheese, Kabocha, Cranberry, Spinach & Celery Seed gf, nf, df, ef
Roasted Asparagus & Mushroom Salad gf, ef
Chinese Chicken Salad nf
Potato Mac Salad gf, nf, df
Vegetable Pasta
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 Smoked Fish Dip nf

#### **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
Seafood Cioppino gf, nf, df, ef
Sautéed Garlic Shrimp with Fettuccini Pasta & Pomodoro Sauce nf, ef
Roasted Lemon Herb Chicken Breast & Honey Apple Glaze nf, df, ef

Winter Vegetable Roast gf, nf, df, ef Corn on the Cob, Baja Style Butter gf, nf, ef Garlic Mashed Potatoes gf, nf, ef

## **SOUPS & SIDES**

Chilled Soba Salad nf, ef Clam & Sweet Corn Chowder nf, ef Japanese Pickles nf, df, ef Steamed Rice gf, nf, nf, 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