



PLUMERIA

B e a c h H o u s e

Thanksgiving Brunch Buffet
Thursday, November 28, 2024 | 10:00am - 1:30pm

Salad

Gava Grow Greens gf | nf | df
Chinese Chicken Salad nf | df
Hawaiian Style Potato and Macaroni Salad nf | df
Roasted Vegetables, Pasta Salad, Cranberries, and Orange Vinaigrette nf | df | ef
Roasted Kabocha, Apples, Pepitas, and Balsamic Vinaigrette gf | nf | df | ef
Assorted Seasonal Fruit gf | nf | df | ef

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 | ef
Truffle Cream of Mushroom Soup

Breakfast Specialties

Bacon, Link, and Portuguese Sausage
Classic Egg Benedict with Hollandaise nf
Thin Pancakes with Maple or Coconut Syrup nf
Mochi Waffle gf | nf
Kahalasadas nf
Create Your Own Omelet Station

Carving Station

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus 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
Traditional Butter Roasted Turkey with Citrus Cranberry Sauce, and Thyme Gravy nf | ef
Roasted Chicken, Marsala, Mushrooms, and Onions nf | ef
New Zealand Rack of Lamb with Mint Gelée gf | nf | df | ef
Roasted Brussels Sprouts and Pancetta gf | nf | ef
Green Bean Casserole, Mushroom Velouté, and Crispy Onions nf | ef
Aglio e Olio, Roasted Tomatoes, and Basil nf | df | ef
Traditional Stuffing nf | ef
Whipped Mashed Potato gf | nf | ef
Rice gf | nf | df | ef

Dessert

Croissants - Chocolate Croissants - Assorted Breads, Danishes, and Muffins
Sticky Buns - Pumpkin Pie - Pecan Pie - Okinawan Sweet Potato and Haupia Pie
Mascarpone Savarin with Fall Spiced Apple Compôte nf | ef - Snickerdoodle nf - "Grasshopper" Pie
Chocolate Mousse Cake nf - Ginger Bread Cookies - Mango Cobbler
Chocolate Cream Puffs - Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$135 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

Thanksgiving Dinner Buffet

Thursday, November 28, 2024 | 3:00pm - 8:30pm

Salad

Gava Grow Greens gf | nf | df

Chinese Chicken Salad nf | df

Hawaiian Style Potato and Macaroni Salad nf | df

Roasted Vegetables, Pasta Salad, Cranberries, and Orange Vinaigrette nf | df | ef

Roasted Kabocha, Apples, Pepitas, and Balsamic Vinaigrette gf | nf | df | ef

Assorted Seasonal Fruit gf | nf | df | ef

Portuguese Sweet Bread, Dinner Rolls, 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 | ef

Truffle Cream of Mushroom Soup

Carving Station

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus 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 Atlantic Salmon and Maple Soy Glaze nf | ef

Roasted Chicken, Marsala, Mushrooms, and Onions nf | ef

Traditional Butter Roasted Turkey with Citrus Cranberry Sauce, and Thyme Gravy nf | ef

New Zealand Rack of Lamb with Mint Gelée gf | nf | df | ef

Shrimp Scampi, Roasted Garlic, and Parsley gf | nf | ef

Roasted Brussels Sprouts and Pancetta gf | nf | ef

Green Bean Casserole, Mushroom Velouté, and Crispy Onions nf | ef

Sweet Potato, Coconut Crème, and Toasted Coconut gf | nf | ef

Aglio e Olio, Roasted Tomatoes, and Basil nf | df | ef

Traditional Stuffing nf | ef

Whipped Mashed Potato gf | nf | ef

Rice gf | nf | df | ef

Dessert

Pumpkin Pie - Pecan Pie - Okinawan Sweet Potato and Haupia Pie

Mascarpone Savarin with Fall Spiced Apple Compôte nf | ef - Snickerdoodle nf - "Grasshopper" Pie

Chocolate Mousse Cake nf - Ginger Bread Cookies - Mango Cobbler

Chocolate Cream Puffs - Kahala Signature Bread Pudding with Crème Anglaise nf

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