Plumeria Beach House Christmas Day Dinner Buffet

Sunday, December 25, 2016 5:30pm – 10:00pm

• • • • salad selections • • • •

Waimanalo Greens GF, NF, DF Romaine Hearts NF Roasted Mushroom and Artichoke Salad NF, DF Pasta Salad with Salami, Provolone, and Pesto NF Fresh Fruit Salad GF, NF, DF Hawaiian Style Macaroni Salad NF, DF
Marinated Beet Salad with Citrus Vinaigrette NF, DF
Chinese Chicken Salad NF, DF
Tomato Ponzu with Shaved Maui Onions NF, DF
Garlic Roasted Salmon and Tofu Salad NF, DF

• • • • appetizers • • • •

Tomato and Buffalo Mozzarella GF, NF Fresh Ahi Poke, Mussle Poke & Tako Poke NF, DF Ahi Sashimi GF, NF, DF Green Lip Mussels, Shrimp Cocktail GF, NF, DF Fresh Oysters on a Half Shell GF, NF, DF Lomi-Lomi Salmon GF, NF, DF Assorted Slice Fruit Platters GF, NF, DF
Wok Fried Eggplant NF, DF
Assorted Nigiri Sushi
Maki and Inari Sushi
Smoked Salmon and Condiments GF, NF, DF
Assorted Domestic and Imported Cheese

• • • • carving station • • • •

Prime Rib of Beef GF, NF, DF, Rosemary Au Jus Roasted Turkey GF, NF with Gravy and Stuffing Shrimp and Vegetable Tempura NF, DF Mashed Potatoes GF, NF

• • • • chef's table • • • •

Mixed Seafood with Saffron Tomato Broth

• • • • soups • • • •

Lobster Bacon Kahuku Corn Chowder GF, NF Chilled Cucumber Soup GF, NF

• • • • hot selections • • • •

Sautéed Winter Vegetables GF, NF Grilled Lamb Chops with Dijon Demi NF, DF Cherry Brown Sugar Glazed Christmas Ham NF, DF Sautéed Fresh Island Catch with Sundried Tomato Basil Beurre Blanc GF, NF Steamed Snow Crab Legs with Drawn Butter GF, NF Steamed Clams & Mussels with Pernod & Fennel

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Tropical Fruit and White Chocolate Yule Torte NF
Coconut and Mango Gateau
Chocolate Chestnut Tarts
Mandarin Orange Panna Cotta GF, NF
Milk Chocolate Hazelnut Praline Mousse Cake
Vanilla Profiteroles NF
Holiday Cupcakes
Apple Strudel NF
Spiced Pear Frangipane Tart
Macadamia Nut Linzer Torte
Brownies and Blondies
Assorted Holiday Cookies and Confections
Marzipan Stollen
Kahala Bread Pudding with Crème Anglaise

adults \$85 plus tax and gratuity children (6-12) \$42.50 plus tax and gratuity