

**Plumeria Beach House**  
**Christmas Eve Dinner Buffet**

Saturday, December 24, 2016  
5:30pm – 10:00pm

**• • • • salad selections • • • •**

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

**• • • • appetizers • • • •**

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

**• • • • carving station • • • •**

Prime Rib of Beef GF, NF, DF and Rosemary Au Jus  
Honey Mustard Baked Ham GF, NF, DF  
Shrimp and Vegetable Tempura NF, DF  
Mashed Potatoes GF, NF

**• • • • chef's table • • • •**

**Seafood Cioppino**

**• • • • soup of the day • • • •**

Lobster Bacon Kahuku Corn Chowder GF, NF  
Chilled Gazpacho Soup

**• • • • hot selections • • • •**

Slow Cooked Kurobuta Pork Collars with Olives Tomatoes & Maui Onions NF, DF  
Sautéed Winter Vegetables GF, NF  
Grilled Catch with Curry Broth GF, DF  
Mixed Seafood with Garlic Butter and Herbs GF, NF  
Steamed Snow Crab Legs with Drawn Butter GF, NF

**• • • • dessert station • • • •**

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 (ages 6-12) \$42.50 plus tax and gratuity