

Plumeria Beach House
Thanksgiving Day Brunch Buffet
Thursday, November 24, 2016
11:30am-2:30pm

• • • • 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
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, Kamaboko Poke & Tako Poke
NF, DF
Ahi Sashimi GF, NF, DF
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

• • • • chef's table • • • •

Omelets Made to Order

• • • • hot pods • • • •

Portuguese Sausage, Link Sausage, Bacon NF
Smoked Salmon Benedict NF, Malted Waffles NF, Thin Pancakes NF

• • • soups • • •

Cold Soup: Tapioca & Chestnut Soup GF
Hot Soup: Pumpkin, Ginger & Coconut Bisque DF

• • • • carving station • • • •

Traditional Roast Turkey GF, NF, Herb Gravy NF, Cranberry Sauce NF, Traditional Stuffing
Prime Rib of Beef NF, Horseradish Cream NF, Beef Au Jus, Mashed Potatoes GF, NF

• • • • chef's specialties • • • •

Steamed Snow Crab with Garlic Butter GF, NF
Seafood Bouillabaisse GF, NF
Garlic Herb Roasted Autumn Vegetables GF, NF
Sautéed Fresh Island Catch with Caramelized Bacon & Onions NF
Grilled Chicken Breast with Fried Leeks & Truffle Scented Chicken Jus NF, DF

• • • • dessert station • • • •

Pumpkin Pie NF
Apple Crumble Cheesecake NF
Purple Sweet Potato and Haupia Tart
Spiced Pineapple Upside Down Cake NF
Anjou Pear Cobbler
Mango Panna Cotta GF, NF
Chocolate Layer Cake
Coconut Carrot Cake
Hazelnut Praline Eclairs
Assorted Holiday Cookies
Macadamia Nut Brownies and Blondies
Kahala Bread Pudding with Crème Anglaise

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

adults \$85.00 plus tax and gratuity
children (6 to12) \$42.50 plus tax and gratuity