



Seafood Buffet at the PLUMERIA Beach House 5:30 pm – 8:30 pm

• • • • Salad Selections • • • •

Nalo Greens gf|nf|df
Caesar Salad gf|nf
Chinese Chicken Salad nf
Hawaiian Style Potato-Mac Salad gf|nf|df
Mediterranean Quinoa and Beet Salad gf|nf|df|ef
Fruit Salad nf|df

• • • • Delectable Seafood • • • •

Ahi Sashimi gf|nf|df|ef
Spicy Ahi Poke
Tako Poke
Nigiri, Maki & Inari Sushi
Shrimp Cocktail, Wasabi Cocktail nf|df

• • • • Carving Station • • • •

Signature Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus gf|nf|df|ef

• • • • Hot Selections • • • •

Seafood Cioppino, Fresh Island Catch, Mussels, Bay Scallops and Shrimp gf|nf|df|ef
Selection of Steamed Snow Crab and Dungeness gf|nf|ef
Plumeria Beach House Signature Misoyaki Butterfish nf|df
Island Style Crispy Garlic-Chili Chicken ef
Cauliflower, Peas with a Macadamia Nut Pesto gf|ef
Thyme Scented Roasted Winter Root Vegetables gf|nf|ef
Whipped Mashed Potatoes gf|nf|ef
Rice gf|nf|df|ef

• • • • Desserts • • • •

Chocolate Mousse Cake nf
Fruit Tart nf
Coconut Tapioca gf|nf|df
Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$88 plus tax and gratuity
Children (ages 6-12) \$44 plus tax and gratuity

Service charge of 19% will be added to checks for parties of 6 guests or more
Menu items and prices are subject to change without notice

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

