



Seafood Buffet at the PLUMERIA Beach House 5:00 pm – 8:30 pm

• • • • Salad Selections • • • •

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

