



Independence Day Celebration Dinner Buffet

July 3rd, 2022

2:00 pm – 8:00pm



SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF

Seafood Potato and Macaroni Salad NF|DF

Chinese Chicken Salad NF|DF

Baby Spinach Salad, Hard Cooked Egg, Bacon, Onion and Balsamic GF|NF|DF

Pineapple Cabbage Coleslaw GF|NF|DF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke and Tako Poke NF|DF

Ahi Sashimi GF|NF|DF|EF

Smoked Salmon and Condiments GF|NF|DF

Assorted Nigiri Sushi, Maki and Inari Sushi

Poached Shrimp with Wasabi Cocktail Sauce GF|NF|DF

FISH TACO BAR

Garlic Mahi Mahi, Assorted Salsa, Guacamole, Cotija, Tortilla Chips and Corn Tortilla

ACTION STATION

Garlic and Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

"16 hr" slow roasted BBQ Brisket with Guava Sauce GF|NF|DF|EF

Grilled Assorted Sausages GF|NF|EF

HOT SELECTIONS

Steamed Snow and Dungeness Crab GF|NF|EF

Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF

Butter Milk Fried Chicken NF|EF

Baked Broccoli, Cheddar Cheese and Bread Crumbs EF

Street Corn, Lime and Cotija Cheese GF|NF

Baked Beans GF|NF|DF|EF

Corn Bread with Honey Butter NF

Mashed Potatoes GF|NF|DF|EF

Rice GF|NF|DF|EF

DESSERT STATION

Apple Pie NF – Chocolate Mousse Cake NF

Horchata Tapioca GF|NF|EF – Tres Leches Cake – Chocolate Chip Cookies

Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$105 plus tax and gratuity

Children (ages 6-12) \$49 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