

Plumeria Beach House

Taste of Kahala Administrative Professional's Appreciation Lunch Buffet

Wednesday, April 24, 2019, 11:30am – 2:00pm

Salad Selections

Caesar Salad NF
Spinach Belgium Endive Salad GF, NF, DF
Caesar Dressing and Shallot Dressing
Seasonal Fresh Fruits GF, NF, DF EF
Asparagus Mimosa NF
Chinese Chicken Salad NF, DF
Thai Seafood Crunch Salad DF
Quinoa Salad GF, NF, DF EF

Appetizers

Ahi Poke NF, DF
Tofu Poke NF, DF
Shrimp Cocktail GF, NF, DF
Maki and Inari Sushi
Chefs Daily Administrative Special Salad DF
Tomato Orange Caprese Salad, Pumpkin Seed Pesto GF
Roasted Beets, Big Island Goat Cheese and Candied Walnuts

Soup

Spring Vegetable Soup, Walnut Parsley Pistou, GF, DF, EF
Chilled Soba NF, DF EF

Hot Pods

Cumin Spiced Jasmine Rice, Peas, Raisins and Roasted Nuts GF, DF, EF
Steamed Spring Vegetables, Citrus Olive Oil, Fresh Herbs GF, NF
Roasted Norwegian Salmon, Garlic Spinach, Melted Ho Farms Tomato Basil Butter GF, NF, EF
Grilled Chicken Breast, Hamakua Mushroom Garlic Jus GF, NF, EF
Thai Seafood Vegetable Curry GF, DF, EF
Wok Fried Beef Broccoli, Roasted Garlic Black Peppercorn Sauce NF, DF, EF

Dessert Station

Strawberry Cheesecake NF
Chocolate Banana Mousse Cake
Passion Fruit Panna Cotta NF
Green Tea Cream Puffs NF
Haupia GF, NF, DF, EF
Assorted Cookies
Macadamia Nut Brownies and Blondies
Kahala Sweet Bread Pudding with Crème Anglaise

Includes Choice Of:
Kona Coffee, Loose-Leaf Tea or Kahala Iced Tea

\$46 plus tax and gratuity

GF=gluten free NF=nut free DF=dairy free EF=egg free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness