



G R I L L

Christmas Night Dinner Buffet

Sunday, December 25, 2011

5:00 p.m. - 10:00 p.m.

Seafood & Action Station

Wok Seared Shrimp on Asian Slaw with Ko Chi Jun Sauce
&
Steamed Snow Crab Legs

Carving Station

Prime Rib of Beef with Natural Herb Jus
&
Rosemary and Alae Salt Crusted Leg of Lamb with Marsala Wine Sauce & Mint Jelly

Entrees

Herb Crusted Tom Turkey with Traditional Stuffing,
Home Style Gravy & Cranberry Sauce
Rosemary Roast Pork Loin with Natural Jus and Cinnamon Toasted Apples
Medley of Winter Vegetables
Roasted Garlic Smashed Potato & Steamed Jasmine Rice

Soup Station

Kabocha Pumpkin Bisque
Assorted House Baked Breads

Seafood Station

Tako Poke, Ahi Poke, Seafood Salad, House Smoked Salmon, Lomi Salmon, Seaweed Salad,
Peel & Eat Shrimp & Marinated Mussels

Enhanced Salads & Cheeses

Imported & Domestic Cheese, Island Vine Ripen Tomato with Mozzarella Cheese & Balsamic Vinaigrette,
Grilled Marinated Vegetable Salad, Bow Tie Pasta Salad, Seafood Orzo Salad, Marinated Mushroom and
Maui Onion Salad, Tofu Poke, Thai Watercress & Beef Salad and New Potato Salad

Salad Bar

Fresh Fruit Display, Field Greens, Romaine, Tomatoes, Onions, Carrots, Cucumbers, Sliced Olives, Sprouts,
Cranberry Sauce, Olives, Parmesan Cheese, Sunflower Seeds, Croutons, Won Ton Pi
Served with Balsamic, Thousand & Caesar Dressing

Dessert Station

Yule Logs, Peach Bavarian Pie, Chocolate Mousse with Crème de Menthe Topping, Cream Puffs,
Christmas Cookies, Assorted French Pastries, Strawberry & Kiwi Truffle Torte, Haupia Chiffon Cake,
Assorted Cheesecake and More

Adults: \$48.00++ Children 5-12 years: \$23.00++ Children under 5 Eat Free
NO EARLY BIRD SPECIALS, COUPONS OR DISCOUNTS THIS EVENING
For Parties of 7 or more, 17% Gratuity will be added to the check

