

**Plumeria Beach House**  
**Taste of Kahala Administrative Professional's**  
**Appreciation Lunch Buffet**  
Friday, April 26, 2019, 11:30am – 2:00pm

**Salad Selections**

Caesar Salad NF  
Waimanalo Valley Spring Field Mix GF, NF, DF  
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 EF  
Roasted Beets, Big Island Goat Cheese and Candied Walnuts

**Soup**

Norwegian Salmon, Corn & Potato Chowder NF EF  
Chilled Soba NF, DF, EF

**Hot Pods**

Parmesan Roasted Baby Yukon Gold Potatoes and Sweet Onions GF, NF  
Spring Garden Ratatouille GF, NF, DF  
Pan Roasted Island Catch, Garlic Kale, Citrus Nage GF, NF, EF  
Crispy Coconut Lemongrass Chicken, Garlic Sweet Chili NF  
Mixed Seafood, Tomato Saffron Lobster Broth GF, NF, DF, EF  
Oven Roast Beef, Kalbi Style NF DF EF

**Dessert Station**

Strawberry Cheesecake NF  
Chocolate Banana Mousse Cake  
Passion Fruit Panna Cotta NF  
Green Tea Cream Puffs NF  
Hau pia 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