

# New Years Eve Buffet

December 31, 2018

Adults \$75.00 include glass of Champagne and Party favors included  
Children 6-12 yrs \$45.00 Children 5 and under FREE with a paying adult  
Hours 5:00pm-9:00pm



## Cold Bar

Fresh Assorted Kula greens Salad

with radishes, broccoli, cauliflower, croutons, cucumbers and cherry tomatoes and choices of dressing.

Potato, Egg, Chives & Green Pea Salad

Broccoli Cranberry & Almond Salad

Cabbage & Crab Slaw with Pesto Dressing

Sushi Rice Salad

Caprese Salad

Thai Beef Noodle Salad

Slice fruits tray

Sweet & Taro Rolls with Butter

Assorted fresh made Sushi Tray

## Favorites

Spicy Ahi Poke, Shrimp & Avocado Ceviche, Okie Dokie, Ogo Poke,  
Oyster on the Half shell, Snow Crab Legs  
Sashimi Tray, Sliced Tako with Miso Dressing

## Hot Entree's

Steamed White Rice

Volcano Fried Rice

Herb Roasted Fingerling Potatoes

Wok Steamed Vegetables

Broccoli, cauliflower, beans, baby carrots, mushrooms,  
zucchini and bok choy greens

Roasted Stuff Pork Loin

Always Tender Pork loin stuffed with apple, herbs, corn bread and sausage stuffing with  
a port wine reduction.

Fried Chicken Breast

with caramelized teriyaki butter sauce

Sautéed Fresh island Fish

with Porcini jus and essences of white truffle flavoring



### **Carving Station**

A selection of our Slow cooked Bone-in  
Choice Prime rib served with creamy  
horseradish and Au Jus.

&

"Our Award winning, Best in Show"

### **Koala Lamb Chop**

marinated in Asian Sweet soy flavors  
than grilled to perfection. Served with  
Mango Mint Chutney.



### **Pasta Station**

Three preparations of pasta prepared fresh

Penne Shrimp Arribiatta  
Chicken Fettuccini with Alfredo Sauce  
Linguini with Clams in pesto sauce.



## Desserts

Triple Chocolate Bundt's Cake, Pineapple Upsidedown cake, Tira misu cake

Chocolate Dipping Fountain with Strawberries and Marshmallows

Chocolate Mousse, Mix Berry and Tropical fruit Parfaits

Green Tea Creme Brulee, Assorted Cup Cakes,

Banana Cream, Chocolate Cream Tart

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

Consuming raw or undercooked foods may increase your risk of food borne illness

17% gratuity is customary