

# ORCHIDS

## CHRISTMAS DINNER BUFFET

December 24 & December 25, 2018

### COLD SELECTIONS

#### Seafood Display

*Lobster – Oyster – Crawfish – Crab Cluster – Alaska King Crab – Shrimp*

#### Appetizers & Salads

*Assortment of Sushi*

*Soba with Condiments*

*Crudités with Assorted Dips*

*Roasted Mushrooms with Lemon & Rosemary*

*House Made Gravlax*

*Smoked Ahi*

*Baby Yukon Potato Salad, Celery & Mustard*

*Panzanella Salad*

*Peking Duck Salad*

*Greek Salad*

*Baby Spinach-Romaine Lettuce-Arugula & Frisee-Mixed Greens Salad*

**Dressings** – *Tarragon, Caesar, Thousand Island, Vinaigrette, Balsamic Dressing,*

*Citrus Dressing, Blue Cheese Dressing, Balsamic Dressing Ranch Dressing*

**Condiments** – *Parmesan Cheese Focaccia Croutons Black Olives-Champignon,*

*Crispy Pancetta, Alfalfa Sprouts, Macadamia Nuts,*

*Sliced Mushrooms Cocktail Onion-Cornichon Capers*

#### Poke Station & Sashimi

**Poke** – *Ahi Poke, Nairagi Poke, Kim Chee Poke, Tako Poke,*

*Salmon Poke, Edamame Poke, Spicy Tako Poke*

**Sashimi** – *Ahi, Nairagi*

#### Action Station Sushi Bar

*Salmon-Ahi-Hamachi Nigiri, Spicy Tuna & Skinny Salmon Temaki*

#### Cold Cuts

*Black Forest Ham, Pastrami, Salami, Prosciutto di Parma, Mortadella,*

*Turkey Breast, Pipikalua*

#### Cheese Selection

*Port Salut, Pont L'Évêque, Roquefort, Brie, Saint Nectaire, Petit Basque, Gouda,*

*Pepper Jack, Cheddar Cheese, Swiss Cheese*

## **ORGANIC HONEY**

*Honeycomb - Big Island Honey Bees*

## **SOUPS**

**Cold Soup** – *Melon Gazpacho*

**Hot Soup** – *Tomato Bisque with Goat Cheese & Basil*

## **HOT SELECTIONS**

### **Omelet Station**

*Bacon-Tomato-Sliced Mushrooms-Spinach-Rock Shrimps-Jalapeño-  
Portuguese Sausage-Ham-Bell Peppers-Maui Onion-Cilantro-Asparagus-  
Smoked Salmon-American Cheese-Swiss Cheese*

### **Action Station**

*Catch of the Day with Saffron Sauce and Chive  
Cheese Ricotta Ravioli, Shrimp Sauce*

### **Carving Station**

*Waimanalo Raised Suckling Pig with Hoisin & Apple Sauces  
Prime Rib, Au Jus, Horseradish  
Sage Roasted Turkey with Giblet Gravy  
Skirt Steak with Chimichurri  
Paella à la Valenciana  
Roasted Potato  
Grilled Asparagus  
Cranberry Sauce  
Sautéed Baby Carrots*

### **Chafing Dishes**

*Free Range Grilled Chicken Breast with Rosemary & Porcini Sauce  
Steamed Jasmine Rice & Basmati Brown Rice  
Seasonal Vegetable, Olive Oil & Parsley  
Sautéed Potatoes with Sausage & Sweet Onions*

## **HALEKULANI BAKE SHOP**

### **Breads**

*Stollen, Focaccia, Baguettes, Whole Grain Rolls, Lavosh, Assorted Rolls*

### **Dessert Table**

*Chestnut Mont Blanc, Anise and Apple Cake, Pineapple Mint Cheesecake,  
Baked Green Tea Tiramisu, Pistachio Cherry Yule Log, Christmas Cookies,  
Egg Nog Tapioca, Almond Float, Meyer Lemon Pie, Pecan Caramel Tart,  
Candied Orange Mousse Cake, Spiced Coffee Gelée and Cream,  
Banana Walnut Mochi Cake, Sticky Toffee Pudding, Haupia  
Bubble Gum Raspberry Éclairs, Cream Puffs, Halekulani Coconut Cake,  
Hazelnut Bears, Chocolate Bread Pudding with Cranberries*

### **Ice Cream Station**

*Peppermint Ice Cream Éclairs  
Rum Raisin Oatmeal Open Face Ice Cream Sandwich  
Assorted Gelato & Sorbets*

Adult: 115      Child: 49 (5-12 years)

Applicable excise tax and gratuity are not included in the above prices.  
For parties of 6 or more guests, a service charge of 18% will be applied.  
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of foodborne illness.  
Menu is subject to seasonality and availability.