



## **New Year's Count-Down Party Buffet 2023**

*Two Glasses Complimentary Halekulani Champagne*

### **Salads**

Mixed Greens Salad, Tarragon Vinaigrette, Lilikoi Sesame Vinaigrette,  
Thousand Island Dressing

Kamuela Tomato, Mozzarella, Shaved Maui Onion, Basil, Capers, Pesto

Crudit  Platter, Bagna Cauda Dip, Guacamole, Ranch

Whole Grain Mustard Potato Salad, Bacon

Roasted Mushroom and Shrimp Pasta Salad

Charbroiled Pipikaula

Assorted Italian Cold Cuts, Mixed Olives, Cucumber Pickles

Assorted Sushi Maki, Inari, California Roll, Nigiri Sushi (Ebi, Ika, Tamago),  
Soy Sauce, Wasabi,  
Soba noodles

### **Seafood Display**

Nairagi and Ahi Sashimi, Wasabi, Soy Sauce

Shrimp Cocktail, Lemon, Cocktail Sauce

### **Chefs Poke Selection**

Limu Shoyu Ahi, Sesame Tako, Furikake Salmon, Tofu Edamame

### **Carving Station**

Roasted Prime Rib, Au Jus, Creamy Horseradish

Porchetta, Chimichurri

Whole Steamed Local Snapper, Hot Peanut-Sesame Seed Oil, Soy Drizzle

Applicable excise tax and gratuity are not included in the above prices.  
For parties of 6 or more, a service charge of 19% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

## Hot Selections

### Crab Crusted Mahi Mahi

Shiitake Mushroom, Lemon Grass Ginger Beurre Blanc

### Roasted Garlic and Vegetable Pasta

#### Broiled Chicken

Wild Mushroom Jus

### Chef Jarrin's Kim Chee Fried Rice

### Assorted Seasonal Roasted Vegetables

### Roasted Garlic Truffle Mashed Potatoes

#### Roasted Potatoes

#### Steamed Rice

## From our Bakery

Selection of Domestic Cheeses, Grapes, Chutney, Local Honey

Lavosh, Baguette

Poi Dinner Rolls, Sliced Assorted Breads

House-Made Boursin Dip

## House-Made Desserts from our Halekulani Bakery

Halekulani Coconut Cake, Tropical Cupcake, Ube Profiteroles,

Mango Lilikoi Meringue Tarts, Coconut Pandan Mousse,

Double Chocolate Eclairs, Kahlua Hazelnut Cheesecake,

Matcha Brulee, Almond Float, Azuki Bean Mochi,

Rose Prosecco and Berry Gelee, Caramel Custard

*Menu subject to change without notice.*

**Adult \$175**

**Child (5-10 years old) \$85**

plus tax and gratuity

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