

# ORCHIDS

## CHRISTMAS DINNER BUFFET

December 24 & 25, 2019

### 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*

*Papaya Green Salad*

*Peking Duck Salad*

*Asparagus Artichoke*

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

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

*Blue Cheese 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-Ika-Ebi-Onaga Nigiri*

*Spicy Tuna Seared Salmon Belly with Ikura - Unagi with Avocado*

*King Crab California - Hamachi Scallion Temaki (Hand Roll)*

#### 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**

### **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*

### **Dessert Table**

*Chestnut Mont Blanc, Spiced Apple Cake, Chocolate Kahlua Cheesecake,  
Chocolate Hazelnut Torte, Mint Chocolate Yule Log, Christmas Cookies,  
Egg Nog Mousse, Almond Float, Butterscotch Macadamia Nut Cream Pie,  
Raspberry Pistachio Tart, Gingerbread Mousse Cake, Spiced Chocolate Pot de Crème,  
Red and Green Velvet Cake, Sticky Toffee Pudding, Haupia,  
Caramel Pecan Éclair, Cream Puff, Halekulani Coconut Cake,  
Rum Raisin Ornament, Chocolate Bread Pudding with Cranberries*

### **Ice Cream Station**

*Double Chocolate Brownies with Peppermint Ice Cream  
White Chocolate Almond Toffee Opened Faced Ice Cream Sandwich  
Assorted Sorbets & Gelato*

*Chef de Cuisine Christian Testa*

*Executive Pastry Chef Mark Freischmidt*

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.