Christmas Eve Buffet

Farmer's Market Salad Bar

Cucumbers, carrots, roasted beets, lemon and herb barley, pumpkin seeds, roasted pineapple, macadamia nuts, dried cranberries, herbed croutons, blue cheese, goat cheese, dried cranberries, bell peppers, roasted broccoli

<u>Dressings:</u> white balsamic, blue cheese, orange cranberry

Seafood Bar

Wíld shrímp, Kukí'o cavíar Bríoche toast, assorted cavíar condíments, cocktaíl sauce, cítrus aíolí, fresh lemon

Sushi Station

Assorted Selection

Pasta Station

White truffle risotto, parmesan cheese Conchiglie, Portuguese sausage, marinara sauce, roasted broccoli, garlic, chili, spicy breadcrumbs

carving Station

Kíng crab crusted Alaskan salmon, lemon díll butter sauce Kukí'o honey glazed ham, píneapple chutney Herb crusted leg of lamb, house-made mínt jelly Beef wellington, red wine jus

Grill Station

Lobster tails, melted butter, fresh lemon Lemon pepper chicken, artichoke, sundried tomato and Kalamata olive relish

Sides

Potato gratín, aged white cheddar Kukí'o farm roasted vegetables Roasted brussels sprouts, Kukí'o bacon, aged balsamíc

Keiki Station

Chicken fingers, mac and cheese, broccoli, fruit salad

Desserts

Manjarí buche de noel
Hot chocolate cupcakes
Kukí'o maple crème caramel
Chocolate raspberry fudge pops
Cherry cheesecake
Butterscotch profiteroles
Double chocolate pot de crème
Assorted Christmas cookies
Chilled Spiked Eggnog Station

Adult: \$365, junior: \$210, Keiki: \$160