

TURTLE BAY CHRISTMAS

Buffet

WITH SPECIAL GUEST, SANTA CLAUS

SOUP

- Kona lobster bisque, island lavender crème fraiche

SALADS

- Julienne heirloom local kale & red quinoa Caesar
- Pupukea field green big island hearts of palm salad
- Island roasted beets, Hau'ula tomatoes, Surfing Goat cheese with Maui onion balsamic vinaigrette
- Marinated Hamakua mushroom salad
- Moloka'i sweet potato & Twin Bridges potato salad
- Lavish tropical fruit presentation

CHILLED SEAFOOD DISPLAY

- Citrus poached Kauai prawns
- Crab claws
- Kualoa Ranch oysters
- Papaya coconut mignonette

CARVING STATIONS

- Slow roasted prime rib
- Suckling pig, bao buns, local sauces

SIDES

- Crème fraiche wasabi whipped potatoes
- Cilantro jasmine rice
- Island sweet potato soufflé with marshmallow brûlée
- Fried umami brussels sprouts
- Curried charred heirloom cauliflower
- Sweet candied baby carrots

HAWAIIAN LUAU STATION

- Honolulu fish market poke display (ahi, ochai, tako)
- Shoyu grilled mongolian chicken
- Demiyaki short ribs
- Macadamia nut mochi crusted mahi mahi, lilikoï ponzu beurre blanc

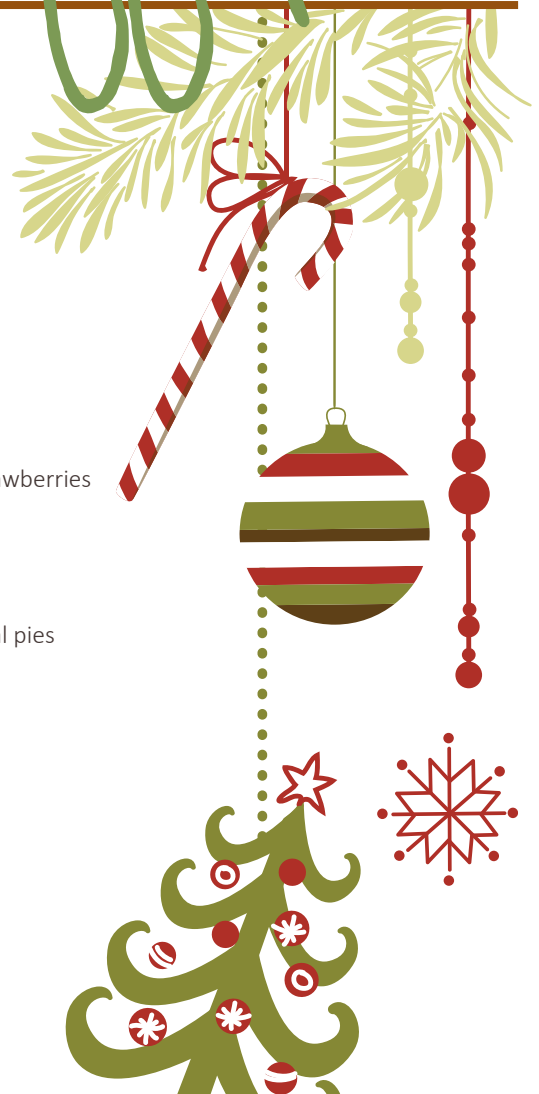
CHILDREN'S STATION

- Pizza
- Chicken tenders
- French fries
- Mac and cheese

DESSERTS

- Buche de Noel
- Chocolate dipped Kula strawberries
- Traditional holiday cookies
- Egg nog crème brûlée
- Apple ginger crumble
- Assorted miniature tropical pies
- Pumpkin crunch cake
- Sweet potato cobbler

... AND MORE!



KUILIMA BALLROOM

DECEMBER 25, 2017

SEATING TIMES: 11:00 & 11:30AM



RESERVATIONS REQUIRED. Please visit the Guidepost, go online to TurtleBayResort.com, or call 808.293.6020. \$69 Adult / \$27 Children (4- 11 years old). Buffet prices are inclusive of tax and gratuity.

*Online reservations require an additional small booking fee.