

HOLIDAYS AT OUTRIGGER



2024 Christmas Buffet and Brunch Menus







MINIMUM 50 PERSONS

TWO ENTRÉE SELECTION \$45 PER PERSON THREE ENTRÉE SELECTION \$50 PER PERSON FOUR ENTRÉE SELECTION \$55 PER PERSON

SALADS (choice of 4)

Kilauea Garden Greens with Choice of Two Dressings: Balsamic Vinaigrette, Papaya Seed, Ranch

Caesar

Somen

Hawaiian Potato Macaroni

Spicy Coleslaw

Italian Orzo

Cucumber Namasu

Fruit Salad With Lemon Poppy Seed Dressing

Spinach & Strawberry

Chopped Caprese

Tofu & Vegetable Salad with Peanut Sauce

ENTRÉES

Baked Island Fish with Basil Caper Sauce

Teriyaki Pork Chops

Fresh Fettuccini Alfredo with Grilled Chicken

Beef Stir Fry with Oyster Sauce

Teriyaki Steak

BBQ Chicken

Garlic Herb Sliced Steak

Panko Breaded Island Fish with Sweet Chili Sauce

Chicken Katsu

Roasted Turkey with Macadamia Nut Stuffing

Sliced Pork with Gravy

Baked Salmon with Crab Sauce

FROM OUR BAKERY (choice of 3)

Eggnog Cheesecake with Seasonal Fruit

Christmas Cookie Assortment

Pumpkin Crunch

Strawberry Layer Cake

Chocolate Layer Cake

Christmas Trifle

ACCOMPANIMENTS

Fresh Seasonal Vegetables | Fresh Rolls & Butter

CHOICE OF ONE STARCH:

Steamed White Rice | Mashed Potatoes



MINIMUM 50 PERSONS THREE ENTRÉE SELECTION \$72 PER PERSON FOUR ENTRÉE SELECTION \$77 PER PERSON

SALADS (choice of 4)

Garden Island Greens with Choice of Two Dressings: Balsamic Vinaigrette, Ranch, Caeser, Papaya Seed

Potato Macaroni

Chinese Chicken

Somen

Caesar

Pork & Tomato

Spinach & Strawberry

Cucumber Namasu

Basil Pesto Pasta

Fresh Sliced Fruit

ENTRÉES

Kalbi Ribs

Garlic Herb Sliced Steak

Char Siu Chicken

Honey Glazed Ham

Crispy Sweet & Sour Chicken

Kalbi Flank Steak

Roast Pork with Hoisin Glaze

Cajun Chicken on Fettuccini with Herbed Butter Sauce

BBQ Pork Chops

Chicken Katsu

Roast Turkey with Macadamia Nut Stuffing

Shrimp and Mahi Stir-fry with Chinese Black Bean Sauce

Tofu Stir-fry Chop Suey

Fresh Seafood Linguini with Sun Dried Tomato Sauce

Baked Island Fish with Choice of

Pineapple Salsa, Roasted Macadamia Butter Sauce, Lemon and Caper Sauce or Steamed Chinese Style

FROM OUR BAKERY (choice of 3)

Eggnog Cheesecake with Seasonal Fruit Christmas Cookie Assortment Pumpkin Crunch Strawberry Layer Cake Chocolate Layer Cake Christmas Trifle

ACCOMPANIMENTS

Fresh Seasonal Vegetables | Fresh Rolls & Butter CHOICE OF ONE STARCH:

Steamed White Rice | Mashed Potatoes

ENHANCEMENTS

ROSEMARY & GARLIC CRUSTED
BONE-IN PRIME RIB \$550 EACH
(serves 40 people)

horseradish sour cream, au jus, soft rolls

CHERRY & MAPLE GLAZED

BONELESS TAVERN HAM \$375 EACH

(serves 30 people)

honey mustard, baked buttermilk biscuits

ROAST SUCKLING PIG \$1000 EACH

(serves 50 people)

hoisin glaze, soft rolls

Price is based on a minimum of 30 guests Maximum service time of two hours. Carving Stations require a \$150 chef fee per 75 guests



MINIMUM 50 PERSONS \$55 PER PERSON



BAKED GOODS

Assorted Muffins
Danish
Fruit Breads
Soft Rolls
Croissants
Christmas Cookies
Pumpkin Crunch
Eggnog Cheesecake

PANTRY SELECTIONS

Artichoke Salad
Ahi Poke
Spinach & Strawberry Salad
Holiday Pasta Salad
Ceaser Salad
Seasonal Fruits & Berries
Yogurt Parfait Bar
Overnight Oats

ENTRÉES

Bacon
Link Sausage
Macadamia Nut Pancakes with Vanilla Honey Butter
Breakfast Potatoes
White Rice
Sliced Garlic Steak
Baked Fresh Catch with Fresh Fruit Salsa
Eggs Benedict with Fresh Hollandaise
Scrambled Eggs

BEVERAGES

Orange, Guava and Pineapple Juices Kauaʻi Beach Resort Coffee Blend, Decaffeinated Coffee Kauaʻi Beach Resort, Selection of Hot Teas