

**Monday: All American BBQ Buffet**

Carved Prime Rib

BBQ Beef Brisket Sliders on Hawaiian Sweet Rolls

**Hot Entrée**

Seafood Gumbo, Saint Luis Barbecue

Ribs with Lehua Honey Baked Beans,

Country Fried Chicken, Corn on the Cob,

Mashed Potatoes with Gravy,

Macaroni and Cheese, Steamed White Rice

**Soup**

White Bean Soup

**Cold**

Smoked Watermelon with Feta Cheese,

Apple Walnut Raisin, Green Bean, Cob,

Pineapple Cole Slaw, Potato Macaroni

Fresh selection of local garden greens

**Dessert Bar**



**Tuesday: Mediterranean Buffet**

Carved Prime Rib

**Chef's Pasta Station**

Linguine Pasta , Bay Shrimp

Chicken, Marinara and Alfredo Sauce

Parmesan Cheese

**Hot Entrée**

Seafood Hapa Paella,

Bacon Wrapped Stuffed Chicken Breast

with Spinach and Goat Cheese with side

of Parmesan Crusted Zucchini,

Oxtail Milanese (Soft Kahuku Corn Polenta),

Mediterranean Grilled Pork Loin with Oregano and

Garlic, Grilled Vegetables

**Soup**

Tuscan Vegetable Soup

**Cold**

Green Bean Nicosia, Antipasto, Tomato Kalamata

Onion with Balsamic Vinaigrette, Cucumber Olive

Romaine & Feta Cheese (Greek)

Fresh selection of local garden greens

**Dessert Bar**

**Wednesday: Asian Night Buffet**

Carved Prime Rib, Chinese Roast Pork Belly

Dim Sum Station, Char Sui Bao, Steam Siu Mai,

Chicken Pot Stickers

**Hot Entrée**

Island Steamed Fish with Vegetables,

Braised Soy Glazed Short Ribs,

Thai Yellow Coconut Chicken Curry,

Choy Sum Miso Eggplant, Pancit Noodles,

Char Siu Fried Rice, Steamed White Rice

**Soup**

Scallop Egg Drop Soup

**Cold**

Spicy Long Rice Salad, Thai Watercress Salad, Cold

Grilled Miso Egg Plant, Tofu with Ginger & Green

Onion, Sunomono, Kim Chee

Fresh selection of local garden greens

**Dessert Bar**



**Thursday: Kama'aina Night Buffet**

Carved Prime Rib

**Chef's Poke Bowl Station**

Island Style Ahi Poke,

Spicy Salmon, Tako Poke, Kim Chee

Vegetarian Poke- Avocado, Tofu, Cucumber, Maui

Onion, Mango Seafood Ceviche- Shrimp,

Scallop & Mussel

**Hot Entrée**

Island Style Smoked Baby Back Ribs

Mini Lau Lau, North Shore Garlic Shrimp

Chicken Katsu, Cake Noodles

Stir Fried Asian Vegetables

Char Su Fried Rice, Steamed White Rice

**Soup**

Portuguese Bean Soup

**Cold**

Thai Beef, Green Papaya,

Local Style Potato Macaroni,

Fresh selection of local garden greens

**Dessert Bar**

\* Gratuity and tax included on parties of 6 or more and all discounts



# KUHIO BEACH GRILL



### Friday: Seafood Buffet

Carved Prime Rib  
Crab Legs with Drawn Butter  
Volcano Spiced Scallops Topped with Bourbon  
Glazed Bacon on Basil Pesto Scallion Oil

### Hot Entrée

Blacken Salmon Choy Sum with Sweet Chili  
Sauce, Veal Ragout, Fried Kauai Shrimp, Stir Fried  
Asian Vegetables, Roasted Garlic Reb Bliss Mash  
Potatoes, Vegetable Chow Mein Noodles,

Steamed White Rice

### Soup

Seafood Bisque

### Cold

Peel & Eat Shrimp, Crab Salad, Ceviche,  
House Smoked Salmon,  
Fresh selection of local garden greens

### Dessert Bar



### Saturday: Seafood Buffet

Carved Prime Rib  
Crab Legs with Drawn Butter  
Seared Jumbo Lychee Shrimp on  
Green Papaya Slaw, China Town Pork Belly with

Whisky Plum Sauce

### Hot Entrée

Macadamia Nut Crusted Mahi Mahi  
with Asian Tartar Sauce, Smoked Guava,  
Hoisin Glazed Pork Loin, Oyster Sauce  
Chicken with Choy Sum, Roasted Herb  
Garlic Klondike Potato's, Baby Bok Choy,

Fried Rice, Steamed White Rice

### Soup

Clam and Corn Chowder

### Cold

Peel & Eat Shrimp, Crab Salad, Ceviche,  
House Smoked Salmon,  
Fresh selection of local garden greens

### Dessert Bar

### Sunday: Seafood Buffet

Carved Prime Rib  
Crab Legs with Drawn Butter  
**Chef's Poke Bowl Station**

Island Style Ahi Poke, Spicy Salmon, Tako Poke,  
Kim Chee, Vegetarian Poke- Avocado, Tofu,  
Cucumber, Maui Onion, Mango,  
Seafood Ceviche- Shrimp, Scallop & Mussels

### Hot Entrée

Crab Stuffed Salmon with Champagne Sauce,  
Braised Short Ribs, Crispy Vegetables  
with House Specialty Stir Fried Pork Belly,  
Vegetable Chow Fun Noodles,

Steamed White Rice

### Soup

Portuguese Bean Soup

### Cold

Peel & Eat Shrimp, Crab Salad, Ceviche,  
House Smoked Salmon,  
Fresh selection of local garden greens

### Dessert Bar



Waikiki Beach Marriott Resort & Spa  
Kealahilani Tower 2F  
Reservations: 808.921.5171  
Opentable.com  
Open Evenings from 5 PM to 10 PM  
Children Under 5 Eat Free