

# Thanksgiving Autumn Harvest Buffet

Banyan Tree Showroom | November 28<sup>th</sup> 2019 | 1100 - 1800 hours

## Cold Selections

Garden Mixed Greens with a selection of dressings, Broccoli Seafood, Marinated Fresh Beet, Macaroni & Potato, Kale - Cranberry - Apple & Toasted Almond, Antipasto, German Coleslaw, Lomilomi Salmon, Poi, Fresh Fruit Platter, Rainbow Jello, International Cheese Platter

## Poke Station

Shoyu Onion Kajiki, Limu Tako, Pipikaula & Fish cake

## Chilled Seafood Station

Green Lip Mussels, Fresh Oysters, Peel & Eat Shrimp

## Sushi Station

-Handrolls-

Salmon Skin, California, Shrimp Tempura, Spam & Egg

-Assorted Maki-

Kappa, Oshinko, Futo and Inari

## Carving Station

Prime Rib of Beef

Rosemary Pepper Crusted • Au Jus • Creamed Horseradish

Baked Ham

Koloa Spiced Pineapple Rum Glazed

## Hot Selections

Roast Young Tom Turkey  
Giblet Gravy & House Made Cranberry Sauce

Hawaiian Sweet Bread  
Macadamia Nut Dressing  
with Portuguese Sausage

Roasted Fish  
Tomato Lemon Saffron

Crispy Balsamic Brussel Sprouts

Roasted Buffalo Cauliflower Florets

Coconut Glazed Yams  
with Candied Macadamia Nuts

Steamed White Rice

Whipped Mashed Potatoes

Dinner Rolls

## Dessert Station

-Petite Selections-

Fruit Tarts, Chocolate Slices, Crème Brulee & Cranberry Bavarian

-Pies & Cakes-

Pumpkin, Pecan, Pumpkin Cheesecake, Strawberry, Chocolate Mousse & Crème Caramel

-Ice Cream Bar-

Vanilla Ice Cream  
Assorted toppings

**Adults: \$50.95**

**E1-E5: \$41.95**

**Youth (12-17): \$24.95**

**Child (5-11): \$12.95**

Children 4 and under free with paying adult • 18% gratuity included

**For Reservations visit [www.halekoa.com](http://www.halekoa.com) or call (808) 955-9676**

Prices and menu items subject to change.