



## **CHRISTMAS EVE & DINNER BUFFET**

Monday, December 24, 2018

5:00 p.m. – 9:30 p.m.

Tuesday, December 25, 2018

5:00 p.m. – 9:30 p.m.

**Adults: \$58.95 / Seniors (60+ years): \$50.00 / Children (5-8 years): \$25.00**

### **SOUP OF THE DAY**

Manhattan Seafood Chowder

### **SALAD BAR and APPETIZERS**

Fresh Garden Greens with Assorted Dressings

Assorted Fresh Vegetable Crudités

Crab and Broccoli Salad

Asian Chicken Salad

Tofu and Watercress Salad

Japanese Potato Salad

Namasu Salad

Korean Style Clam Poke

Shoyu Ahi Poke

Spicy Poke

Peel-N-Eat Shrimp Cocktail

Oysters on the Half Shell

Fresh Island Sashimi

Assorted Temaki Hand Rolls and Maki Sushi

### **ENTRÉES**

Roasted Prime Rib of Beef with Au Jus and creamy Horseradish

Steamed Alaskan Snow Crab Legs

Shrimp and Vegetable Tempura

Rosemary Chicken with Marsala Wine Sauce

Garlic Basil Clams and Mussels

Bourbon and Christmas Berry Honey Glazed Ham

Osso Buco Style Braised Boneless Short Ribs with Asian Vegetables

Steamed Kona Kampachi with Ginger Soy and Cilantro

Stir-Fry Char Siu Look Funn

Rustic Red Mashed Potatoes

Green Bean Casserole

Baked Yams with Marshmallow

Steamed White Rice

### **DESSERT BAR**

Tiramisu and Chantilly Cake

Assorted Pies

Pagoda Signature Lemon Bars

Red Velvet and Green Tea Cupcakes

Punalu'u Sweet Bread Pudding with Eggnog Anglaise

Chocolate Fondue Station

Zenzai

Assorted Ice Cream

*All menu prices are subject to 4.712% Hawaii State sales tax. A gratuity of 18% is included for parties of 8 or more guests.*

*A gratuity of 20 % will be included for parties requesting split checks.*

*Menu items, hours and prices are subject to change without notice.*

*Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.*

*Revised 12/2018*