

# ORCHIDS

## **Christmas Eve Dinner Buffet**

December 24, 2024

### **2 Glasses of Complimentary Prosecco**

#### **Easy & Light**

Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese  
Fresh Seasonal Crudités, Assorted Dips  
House-Made Dressings: Tarragon, Caesar, Thousand Island, French Vinaigrette,  
Balsamic, Citrus Dressing, Blue Cheese, Ranch  
Condiments: Parmesan Cheese Focaccia Croutons, Black Olives, Marinated Mushrooms,  
Crispy Pancetta, Cocktail Onions, Cornichon, Capers

#### **Seafood Bar**

Shucked Oysters, Shrimp Cocktail, Deep Water Snow Crab Legs, Lobster Tail, Crayfish,  
Appropriate Sauces, Citrus

#### **Hawaiian Flavor**

Selection Of Original Hawaiian Poke, Fresh Sashimi

#### **Tokyo Influence**

Assortment of Sushi, Nigiri, Maki Rolls  
Soba, Condiments

#### **Ramen and Catch Of The Day Pan-Asian Style**

Traditional Ramen, Shoyu or Miso, Variety of Complements,  
Catch Of the Day

#### **Mushroom Risotto and Frutti di Mare Pasta**

#### **Chef's Carvings**

Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes,  
Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus,  
Sage Roasted Turkey, Giblet Gravy, Cranberry Sauce,  
Herb Stuffing, Mashed Potatoes, Sauteed Heirloom Carrots,  
Leg of Lamb, Mint Sauce,  
Roasted Brisket, BBQ Sauce,  
Flank Steak, Chimichurri Sauce,  
Lobster Tail Seafood Medley

### **From the Stove**

Classic Eggs Benedict Hollandaise Sauce  
Seasonal Vegetables, Olive Oil, Parsley  
Chef's Soup Selection,  
Steamed White Rice

### **From the Griddle**

Belgian Waffles, Buttermilk Pancakes  
Maple Syrup

### **Bakery Delights**

Assorted Rolls, Sliced Breads, Lavosh, Stollen

### **House-Made Dessert Table by Halekulani Bakery**

Classic Halekulani Coconut Cake, Chocolate Chestnut Buchettes,  
Mini Panettones, Traditional Chocolate Cake, Eggnog Éclair,  
Gingerbread Almond Tart, Chocolate Peppermint Profiteroles,  
Red Velvet Roulade, Sticky Toffee Pudding, Milk Chocolate Pot de Crème,  
Cookie Butter Mont Blanc, Assorted Christmas Cookies,  
Caramelia Macadamia Mousse Bar, Toasted Coconut Mousse Bombe,  
Warm Chocolate Bread Pudding, Spiced Caramel Apple Cheesecake

### **House-Made Ice Cream and Hot Chocolate Affogato**

Vanilla Ice Cream, Chocolate Ice Cream, Peppermint Ice Cream  
Kona Coffee Ice Cream, Marshmallow Ice Cream,  
Assorted Toppings

### **From Our Bar**

Halekulani Signature Bubbles, Mimosas, Kir Cocktail, House Bloody Mary

### **DINNER SEATING**

**Adult \$148**

**Child (5-10 year old) \$68**

State Tax and Automatic 19% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of foodborne illness.

*Menu Subject to Change Without Notice*