

# FRIDAY NIGHT BUFFET

## RAINBOW LANAI

August 2 – 30, 2019 | 5:30PM – 8:30PM

\$59.95 Adult/\$25.95 Child (5-11 years) Excludes Sales Tax and Gratuity

### FROM THE GARDEN

#### **Seafood Pasta Salad**

Bay Shrimp, Surimi, Penne

#### **Island Style Potato Salad**

Carrots, Hard-Boiled Eggs, Celery

#### **Hirabara Farms Local Greens**

Tomato, Cucumber, Carrot, Onion,  
Crouton, Hard-Boiled Egg, Bacon, Mushroom,  
Assorted Dressings

#### **Seasonal Fruit Salad**

### AT THE CARVER

#### **Kiawe Smoked Angus Prime Rib**

Thyme Au Jus, Horseradish Cream

### CHILLED

#### **Snow Crab Legs**

Drawn Butter, Lemon, Cocktail Sauce

#### **Chilled Peel and Eat Shrimp**

Spicy Tomato Horseradish Dipping Sauce,  
Lemons

#### **Build Your Own Poke**

Green Onion, 'Ewa Sweet Onion,  
Sesame Seed Ogo, Edamame,  
Tobiko, Avocado, Cucumber,  
Shoyu, Sesame Oil, Hawaiian Sea Salt

#### **Futomaki and California Sushi Rolls**

Wasabi, Shoyu, Shoga Ginger

### KEIKI BUFFET

#### **Chicken Tenders**

#### **Corn Dogs**

#### **Mac 'n Cheese**

#### **Tater Tots**

### SURF AND TURF

#### **Roasted Mānoa Honey Brine Boneless Ham**

Strawberry Glaze

#### **Teriyaki Chicken Thighs**

Brown Sugar-Soy Glaze

#### **Roast Pork Shoulder**

Fuji Apple Brandy Sauce

#### **Seared Hawaiian Kajiki**

Tomato Ogo Relish

#### **Seafood Stew**

Shrimp, Calamari, Bay Scallops,  
Tomato-Fennel Broth

### EXTRAS

#### **Jasmine Fried Rice**

Lap Cheong, Peas, Carrots

#### **Smashed Potatoes**

Caramelized Maui Onion

#### **Spaghetti & Meat Sauce**

Italian Sausage, Beef, Tomato, Basil

#### **Cast Iron Aloun Farms Vegetables**

Roasted Local Vegetables

#### **Beef Barley Soup**

Beef Chuck Roast, Carrots, Potato

#### **Steamed Jasmine Rice**

### DESSERTS

#### **Sweet Treats**

#### **Ice Cream**

Strawberry Sauce, Chocolate Sauce,  
Cookie Crumbles, Sprinkles,  
Toasted Coconut, Cherries,  
Whipped Cream