



Sheraton[®]

MAUI RESORT & SPA

Christmas Buffet Menu

Monday, December 25

4:00 PM–8:00 PM

SOUP & SALADS

Upcountry Greens, Broccoli, Cauliflower, Tomatoes, Cucumbers, Kalamata Olives, Haricot Verts, Shiso Ranch Dressing, Bleu Cheese Dressing, Citrus White Balsamic Vinaigrette, Hoisin Vinaigrette

Hearts of Romaine Lettuce with Caesar Dressing, Parmesan Cheese, Garlic Croutons

Green Tea Somen Noodle Salad, Mentsuyu Sauce, Dried Ebi, Mirin Eggs, Kombu Vinaigrette

Pesto Pearl Couscous Salad

Herb Dijon Potato Salad with Pipikaula

Lobster Pancetta Corn Bisque, Chive Oil, Lemon Crème Fraiche

CHEESE BOARD

Domestic and International Cheese Display, Local Dried Fruit & Roasted Nuts

Artisan Breads, Rolls, Buttermilk Biscuits & Cornbread

CARVING STATIONS

Carved Honey Thyme Glazed Goose, Seared Duck Fat Sage Bread Pudding, Dried Cherry Port Reduction

Carved Stuffed Leg of Lamb, Stuffed with Wild Mushrooms, Kale, Pancetta, Roasted Garlic, Herbs with Rosemary Balsamic Glaze

Carved Hawaiian Salt Crusted Roast Beef, Au Jus, Cabernet Mayo

CHEF'S CHRISTMAS BUFFET

Steamed Snap & Eat Crab Legs, Lemon Wedge, Drawn Butter

Baked Whole Salmon, Kamaboko, Hamakua Mushroom Dynamite, Sriracha, Tobiko, Ginger, Scallions, Bonito Flake Furikake, Kabayaki Glaze

Crispy Pork Belly, Banana Ketchup Pico de Gallo

Guava Hoisin Baby Back Ribs

Furikake Shichimi Roasted Potatoes

Whipped Carmelized Maui Onion Mashed Potatoes

Winter Harvest Vegetables, Steamed & Seasoned with Chive Oil

Matcha Green Tea Jasmine Rice

Assorted Dim Sum & Oriental Dipping Sauces

CHILLED SEAFOOD DISPLAY

Oysters on the Half Shell with Mignonette Sauce, Horseradish, Ponzu Green Mango Vinaigrette

Chilled Shrimp with Limu Ume Cocktail Sauce

Assorted Sashimi, Ahi Poke, Tako Poke, Miso Tako, Ceviche, Poisson Cru

DESSERTS

Flambé Action Station with Bananas Foster, Pineapple, Berries, Mango with Roselani Premium Ice Cream

Buche de Noel

A traditional French Christmas sponge cake

Croquembouche

Profiteroles with threads of caramel

Andagi

Sweet Okinawan fried buns

Spiced Gingerbread Cheesecake

Eggnog Rum Cheesecake

Double Layered Chocolate Mousse Cake

Strawberry Rhubarb Pie

\$69 PER ADULT, \$34 PER CHILD, AGES 6-12, EXCLUDING TAX & GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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