



A Yuletide Feast

Sheraton Maui Resort & Spa | December 25, 2018 | 3:00 PM - 8:00 PM

Soup, Salads, Cheese & Charcuterie

UPCOUNTRY GREENS

choices of: cherry tomatoes, cucumber, maui onion, radish, carrot sticks, broccoli, cauliflower, kidney beans, french green beans, roasted beets, celery sticks, dried cherries, bacon bits, herb croutons, creamy herb vinaigrette, papaya seed dressing, pomegranate dressing, strawberry balsamic vinaigrette

HEARTS OF ROMAINE

parmesan cheese, caesar dressing, garlic croutons

SOMEN SALAD

kamaboko, english cucumber, scallions, sesame soy vinaigrette

ARUGULA & CRISPY PROSCIUTTO

korean pear, goat cheese, tarragon & red wine vinaigrette

QUINOA & BUTTERNUT SQUASH

edamame, dried cranberries, thai basil vinaigrette

ROASTED GARLIC POTATO SALAD

SEAFOOD CHOWDER

fresh island fish, baby scallop, shrimp, potato, leek

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

local dried fruits, roasted nuts

ARTISAN BREAD ROLLS, BAGUETTES, TARO ROLLS

Carving Stations

ITALIAN-STYLE CRISPY PORCHETTA

herb marinated tomato, macadamia nut pesto, flatbread

GINGERSNAP, APRICOT & DIJON CRUSTED HAM

PRIME RIB

hawaiian salt, roasted garlic, herbs, au jus, horseradish

TEPPANYAKI SEAFOOD PASTA

penne & linguine pasta, seared shrimp & scallops, herb crusted chicken breast, mahi mahi, parmesan cheese, fresh maui herbs, chili flakes, cheese garlic bread

Chef's Buffet

STEAMED CRAB LEGS

lemon wedges, drawn butter

STUFFED SALMON

crab & chinese sausage stuffed, baby bok choy, chinese soy

HURRICANE GARLIC CHICKEN

mochiko fried, dynamite aioli, kabayaki

POTATOES AU GRATIN

GARLIC MASHED POTATOES

BOURBON GLAZED CARROTS, ROASTED BRUSSEL SPROUTS, FRENCH GREEN BEANS WITH BACON

ASSORTED DIM SUM, ORIENTAL DIPPING SAUCES

STEAMED RICE

Chilled Seafood Display

OYSTERS ON THE HALF SHELL

champagne mignonette, citrus ponzu

POACHED SHRIMP, COCKTAIL SAUCE

RAINBOW SASHIMI

AHI POKE'

SHRIMP & AVOCADO CEVICHE

Desserts

FLAMBÉ ACTION STATION

bananas foster, maui gold pineapple, seasonal berries, served over häagen-dazs ice cream

CHOCOLATE HAZELNUT BUCHE DE NOEL

EGG NOG CRÈME BRÛLÉE

FRESH ANDAGI (OKINAWAN DONUTS)

SPICED GINGERBREAD CHEESECAKE

PUMPKIN SPICE BREAD PUDDING

CANDY CANE FUDGE

SANTA'S "MILK & COOKIES" TRES LECHES CAKE

ADULT \$69 | KEIKI \$34 | EXCLUDING TAX & GRATUITY | CALL 808-921-4600 FOR RESERVATIONS