

THANKSGIVING BRUNCH BUFFET

THURSDAY, NOVEMBER 24TH | SEATINGS FROM 9 AM - 1 PM

\$98 PER GUEST | KEIKI 12 & UNDER \$49

EXCLUSIVE OF TAX & GRATUITY

CHILLED SELECTIONS

Oysters | Shrimp Cocktail | Lobster Tail | Ahi Sashimi

house remoulade. cocktail sauce. mignonette. wasabi-soy sauce.

'Ahi Limu Poke | Spicy Au Poke | Beet and Sea Asparagus Poke | Mushroom Poke

Smoked Salmon

"Here and There" Charcuterie and Cheese Board

Hirabara Mixed Green Salad | Kahumana Arugula & Kale

Grilled Stone Fruit with Arugula, Candied Hazelnuts, Ricotta and Balsamic Reduction

Pearl Couscous with Dried Cranberries and Fall Vegetables

Green Bean, Eggplant and Tomato Salad

Broccoli and Grape Salad with Toasted Almonds

Seasonal and Local Fruits

HOT SELECTIONS

Pier 38 Catch of the Day with Sauce Puttanesca

Grilled Chicken with Waimanalo Mushroom Cream Sauce

Cheese Biscuit Eggs Benedict

French Toast with Seasonal Compote and Caramel Sauce

Maple Balsamic Glazed Brussels Sprouts and Carrots

Steamed Rice | Spiced Peewee Potatoes | Double Smoked Bacon | Chicken Sausage

Portuguese Sausage and Herb Stuffing

Butternut Squash, Leek and Cannellini Bean Soup

Made To Order: Specialty Omelets | Eggs-Your-Way

CARVING STATION

Hy's Famous Alae Salt-Roasted Prime Rib

au jus. horseradish cream.

Herb Roasted Turkey

giblet gravy. cranberry sauce.

SWEET SELECTIONS

Calamansi Meringue Tart | Pecan Tart | Carrot Crunch Cake | Pumpkin Cheesecake

Chocolate Almond Croissants | Profiteroles | Mānoa Honey Scones

Apple Banana Croissant Bread Pudding with Crème Anglaise | Coconut Tapioca

QUIORAWAIKIKI.COM | 808.729.9757

*menu subject to change · please visit our website to view our most current menu



thanksgiving dinner buffet

THURSDAY, NOVEMBER 24TH | SEATINGS FROM 5 PM - 9 PM

\$119 PER GUEST | KEIKI 12 & UNDER \$59

EXCLUSIVE OF TAX & GRATUITY

CHILLED SELECTIONS

Oysters | Shrimp Cocktail | Lobster Tail | Ahi and Hamachi Sashimi
house remoulade. cocktail sauce. mignonette. wasabi-soy sauce.

Ahi Limu Poke | Spicy Au Poke | Beet and Sea Asparagus Poke | Mushroom Poke
Smoked Salmon

“Here and There” Charcuterie and Cheese Board

Hirabara Mixed Green Salad | Kahumana Arugula & Kale

Grilled Stone Fruit with Arugula, Candied Hazelnuts, Ricotta and Balsamic Reduction

Pearl Couscous with Dried Cranberries and Fall Vegetables

Green Bean, Eggplant and Tomato Salad

Broccoli and Grape Salad with Toasted Almonds

Seasonal and Local Fruits

HOT SELECTIONS

Pier 38 Catch of the Day with Sauce Puttanesca

Herb Roasted Pork Loin with Apple-Raisin Mostarda

Grilled Chicken with Waimanalo Mushroom Cream

Butternut Squash, Leek and Cannellini Bean Soup

Maple Balsamic Glazed Brussels Sprouts and Carrots

Portuguese Sausage and Herb Stuffing

Steamed Rice | Spiced Peewee Potatoes

Made To Order: Kabocha Raviolo

CARVING STATION

Herb Roasted Turkey
giblet gravy. cranberry sauce.

Hy's Famous Alae Salt-Roasted Prime Rib
au jus. horseradish cream.

New Zealand Lamb Chop
red wine jus. mint jelly.

SWEET SELECTIONS

Calamansi Meringue Tart | Pecan Tart | Apple Pie Bites

Carrot Crunch Cake | Pumpkin Cheesecake | Honoka'a Chocolate Decadence

Profiteroles | Coconut Tapioca

Apple Banana Croissant Bread Pudding with Crème Anglaise

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