



## SATURDAY NIGHT PRIME RIB BUFFET

\$29.95 PER PERSON  
(TAX & GRATUITY NOT INCLUDED)

### SOUPS

KEAUHOU CLAM CHOWDER

MISO SOUP GREEN ONION & TOFU

### SALADS

WAIMEA FIELD GREENS WITH ASSORTED DRESSINGS  
TOMATOES, CUCUMBERS, CARROTS

CAESAR SALAD STATION

ASSORTED SALADS AND CRUDITÉS

### HOT

COCONUT GINGER STEAMED RICE

KAI HOUSE VEGETABLES

RED SKIN MASHED POTATO BAR  
SOUR CREAM, BACON BITS, GREEN ONIONS, CHEDDAR CHEESE BUTTER

BIG ISLAND STYLE CHOW MEIN  
LOCAL VEGETABLES

PINEAPPLE SESAME SOY CHICKEN

SWEET CHILI GLAZED MAHI MAHI  
ON BRAISED CHINESE CABBAGE & CARROTS

PRIME RIB WITH AU JUS, AND CREAMY HORSERADISH

SHERATON KEAUHOU DESSERT STATION

**EXECUTIVE CHEF - ERIC LELINSKI**

**RESTAURANT MANAGER - JAKE WONG**

*AN 18% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 8 OR MORE*

"THE DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED BEEF, POULTRY, EGGS, FISH, LAMB, PORK, OR SHELLFISH POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY THE ELDERLY, YOUNG CHILDREN UNDER FOUR, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS".