



Grand Wailea™
THE WALDORF ASTORIA COLLECTION™

THANKSGIVING BUFFET FEAST

THURSDAY, NOVEMBER 26, 2009

2:00 PM - 9:00 PM

CHARCUTERIE

CITRUS SCALLOP CEVICHE

With Lobster and Blood Oranges

JUMBO LUMP CRAB SALAD

*With Roasted Tomatoes, Hearts of Palm, Avocado
Served on Endive Spears Micro Herbs*

SPINACH PAPADELLE
AND GRILLED VEGETABLE SALAD

PUMPKIN AND ARUGULA SALAD

*With Dried Mango, Toasted Pine Nuts
White Balsamic Dressing*

GREEN TEA CURED SALMON GRAVLOX

With a Sesame and Sake Crème Fraîche

CHILLED SHRIMP COCKTAIL
AND SNOW CRAB CLAWS

Maxim Sauce, Hawaiian Mignonette and Lemons

DUCK AND PISTACHIO TERRINE

*With Port Wine Vinaigrette
and Orange Poha Berry Marmalade*

SLICED TROPICAL FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESES

*Slow Roasted Port Wine Marinated Grapes,
Baguettes and Crackers*

WARM BAKED BRIE

*Baked in Sourdough with Hawaiian Brown Sugar
and Macadamia Nuts, served with a Sliced Baguette*

SOUP

BUTTERNUT SQUASH SOUP

With Toasted Pumpkin Seeds and Spiced Crème Fraîche

SUSHI

CALIFORNIA, VEGETARIAN & SPICY TUNA ROLL

Pickled Ginger and Wasabi

KEIKI KORNER

*Baked Pigs in the Blanket, Macaroni & Cheese,
Chicken Tenders, Celery and Carrot Sticks
Jell-O Jigglers, Cookies and Brownies*

SALADS

TOSSED BABY SPINACH SALAD

*With Poached Pear in Champagne, Stilton Cheese,
Candied Walnuts, Cherry Tomatoes, Roasted Baby Beets,
Raspberry and Champagne Vinaigrette*

ROCK SHRIMP YELLOW TOMATO GAZPACHO

*With Avocado Sorbet served in a Martini Glass
Prepared by an Attendant*

PENNE PASTA

*Lobster, Clams and Herb Cream, Garlic Bread
Prepared by a Chef*

ENTREES

WHOLE ROASTED ORGANIC
FREE RANGE TURKEY

*Cornbread Stuffing, Giblet Gravy
and Homemade Cranberry Sauce*

ROASTED PRIME RIB

*Rubbed with Hawaiian Salt,
Served with Creamy Horseradish and Garlic Au Jus*

APPLE AND BRANDY BRINED
STUFFED PORK TENDERLOIN

Maui Onion Marmelade, Pommery Mustard Maple Demi Glace

SEARED PEPPER FRESH CATCH OF THE DAY

With Julienne Leek Slaw and Blue Crab Beurre Blanc

CONFIT OF DUCK

With Star Anise and Coriander Seeds

MOLOKAI SWEET POTATO GRATIN

Candied Macadamia Nut Butter

SAUTÉED BABY CARROTS AND BABY ZUCCHINI

Tossed with Garlic Herb Butter

ROASTED GARLIC MASHED POTATOES

STEAMED RICE

DELIGHTS

*Brandied Pears Flambé with Spice Cake
and Pumpkin Crunch Ice Cream*

*Homemade Pies, Chocolate Truffle Cake,
Mincemeat Strudel, Fruit Tarts, Hot Fudge Brownie
Pudding, Cheesecake Platters, French Pastries,
Maple Crème Brulee*

\$74 Adults and \$37 Children (ages 5-12) Complimentary under 5 ++