



Sheraton[®]

MAUI RESORT & SPA

Thanksgiving Buffet Menu

Thursday, November 23

4:00 PM–8:00 PM

SOUP & SALADS

Papaya Avocado Salad, Vanilla Bean Lime Vinaigrette, Toasted Coconut

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

Blend of Waipoli Baby Greens with Tomatoes, Broccoli, Cauliflower, Beets, Carrots, Shaved Maui Onions, Cucumbers, Sweet Peppers, Kalamata Olives, Pomegranate Mint Vinaigrette

Pohole Salad with Tomatoes, Maui Onions, Dried Ebi, Soy Ginger Dressing

Roasted Butternut Squash & Green Apple Salad, Maple Syrup Vinaigrette, Crispy Sage

Sesame Bean Sprouts, Watercress, Tofu Salad, Sesame Bonito Flake Dressing

Coconut Kabocha Squash Curry Soup

CHEESE BOARD

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

Artisan Breads, Rolls, Buttermilk Biscuits & Cornbread

CARVING STATIONS

Traditional Herb Roast Turkey, Portobello Mushroom Herb Stuffing, Pan Giblet Gravy, Fresh Cranberry Sauce

Smoked Mole Turkey, Chorizo Sweet Bread Stuffing, Mole Sauce, Smoky Crab Guacamole, Flour & Corn Tortillas

Buttermilk Fried Turkey, Jalapeno Cornbread Stuffing, Coffee Braised Kale, Sausage Gravy

Herb Garlic Crusted Prime Rib of Beef with Au Jus, Creamy Horseradish

CHEF'S DINNER BUFFET

Honey Mustard Brown Sugar Glazed Ham

Pretzel Mustard Crusted Salmon with Watercress

Steamed Clams & Mussels, Coconut, Kaffir Lime Leaf & Lemongrass Broth, Chorizo, Basil

Haricot Vert & Hamakua Mushroom Casserole, Crispy Maui Onions

Candied Moloka'i Sweet Potato & Roasted Pineapple, Torched Marshmallow

Roasted Garlic Country Mashed Potatoes

Oven Roasted Herb Root Vegetables

Wild Rice Blend

Assorted Dim Sum & Oriental Dipping Sauces

CHILLED SEAFOOD DISPLAY

Chilled Shrimp with Limu Ume Cocktail Sauce

Snap & Eat Snow Crab Legs

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

Fresh Ahi Poke, Tako Poke, Miso Tako, Ceviche, Poisson Cru, Freshly Sliced Sashimi

DESSERTS

Pumpkin Crunch

Pumpkin Pie

Taro Haupia Pie

Seared Bread Pudding with Dulce de Leche & Candied Walnuts

Macadamia Nut Brownie Tart

Blueberry Cream Cheese Squares

Guava Macadamia Nut Cheesecake

Liliko'i Cheesecake

\$62 PER ADULT, \$31 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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