

New Years Eve, Thursday, December 31st

Lani Kai Gala NYE Seafood Dinner Buffet

6 p.m & 6:30 p.m. and 8:45 & 9:15 p.m. seatings

Entertainment : Hawaiian Trio 6:00-11:00 PM trio TBD

Soup

Yokohama Seafood Bisque

Seafood Display

An Array of Cold Served Platters including Ahi 'Maguro' Sashimi with Shoyu Mustard, Steamed Shrimp in their Shell, Oysters on the Half Shell, Sliced Tako Poke and Ahi Poke with Ogo Seaweed, 'Sub Mariner' Ocean Salad, Wild Atlantic Salmon with a Light Beechwood Smoke, Mini Bagels, Sour Cream, Capers and Sweet Texas Onions, Assorted Maki, Inari, Caterpillar Roll & Nigiri Sushi served with Japanese Horseradish & Soy Sauce

Cold Entrees & Salads

International Artisanal and Domestic Cheeses served with Lavosh, Crackers & Sweet Butter, Baby Romaine Caesar Salad with White Anchovies and Foccocia Garlic Croutons, Roasted 'Kunia' Pepper Salad with Hau'ulu Pencil Asparagus, Crab Salad with Endive Leaves and Walnuts, Wasabi 'China Town' Snap Peas & Shrimp, Slow Roasted Cashews & Watercress, Gingered Free Range Chicken, Lychee, Bok Choy & Won ton Strips Salad, Sweet Potato Salad with Celery, Peppers and Fuji Apple Nibs, Spicy Melon Balls & Proscuitto Ham with Minted 'Big Island' Honey

An Assortment of Freshly Baked Rustique, French Dinner, Wheat Rolls and Sweet Butter

Carving Station

Roast Striploin of Beef, Port Wine Truffle Sauce
Roast Rack of Lamb Provencale with a Garlic Herbed Crust and Minted Jus

Hot Entrées

Snap and Eat Snow Crab Legs served with Asian Herbed Butter, Roast Duck with Hamakua Coast Mushroom Rissotto, Bing Cherries and Ginger Orange Jus, Steamed Hawaiian Snapper Oriental with Soy Sauce, Green Onions and Cilantro. Slipper Lobster and Seafood Casserole with Spinach Gratinee, Manila Clams and Linguine with a Spicy Puttanesca Sauce and Garlic Bread, Gloria's Chinese Fried Rice with Maui Onions & Kalbi, Roasted Vegetable Bouquetiere, Steamed White Rice, Aged Gruyere Au Gratin Potatoes

Desserts & Fruits

An Assortment of Desserts including Raspberry Mousse Cake, Caramelized Chocolate Macadamia Nut Tart, Tiramisu, 'Heavenly' Japanese Cheese Cake with Assorted Fruit Toppings, Sacher Torte, Italian Lemon Tart, Red Velvet Cake, Coconut Chiffon Cake, Black Forest Cake, Macadamia Nut Cream Tart, Strawberry Shortcake, Open Fresh Fruit Tart, Chocolate Cream Tart, Green Tea and Azuki Bean Roll, Chocolate, Strawberry & Lilikoi Mousses & Assortment of French Pastries
Seasonal Fruits including Melons & Pineapple

Seatings: 6:00pm & 6:30 p.m and 8:45 & 9:15pm - \$90++ for Adults, \$50++ Keiki 12 and under

** Dinner cost includes entrance to the Banyan Courtyard event

For Reservations Please Call Restaurant Reservations X74600