



*Paradise Gourmet
Catering*

CHEF'S SUGGESTED DINNER MENUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

ANTHURIUM

Pupus

Big Island Crab Cakes with Tropical Fruit Relish and Red Pepper Aioli
Teriyaki Beef Skewer (Our Famous Recipe Since 1969)
Ahi Poke on Crispy Won Ton

Salad

Waimea Butter Lettuce Stack
With Seasonal Grilled Vegetables and Big Island Hearts of Palm, Tear Drop Tomatoes,
Ciabatta Croutons, Roasted Maui Onion Vinaigrette
Optional Puolu Presentation for up to 50 Guests

Chef's Choice of Hawaiian Lavosh or Dinner Rolls

Entrée

Pan Roasted Fresh Island Fish
With Molokai Black Lava Salt, Red Miso Lemongrass Butter
Pineapple Fried Thai Black and White Rice, Fresh Coconut Shard
Wokked Island Style Vegetables

Dessert

Lilikoi Cheesecake with Caramelized Pineapple

100% Pure Kona Coffee, Decaf, Hot Tea

Added fee per Guest for Puolu Salad Presentation



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BIRD OF PARADISE

Pupus

Ahi Lollipops Marinated in Chili, Sesame and Shoyu, White and Black Sesame Seeds
Shrimp and Ulu Cake with Chili Lime Crème Fraiche
Ginger Chicken on Green Papaya Salad on Wonton Crisp
Mango and Vegetable Summer Rolls with Sweet Chili Ginger Mint Sauce

Salad

Keala Farms Hearts of Romaine, Locally Grown Vine Ripened Tomatoes, Maui Onions,
Puna Goat Cheese Crumbles, Big Island Lime Infused Caesar Dressing
Optional Puolu Presentation for up to 50 Guests

Chef's Choice of Hawaiian Lavosh or Dinner Rolls

Entrée

Open Flame Broiled Certified Angus Pride Brand® Filet of Beef Tenderloin
with Light Sea Salt and Black Pepper Crust, Natural Jus & Crispy Huli Huli Onions
"Smooth and Chunky" Mashed Potatoes with Taro
Big Island Vegetable Medley on Edamame Puree

Dessert

Coconut Haupia Cake, Fresh Coconut with Guava and Lilikoi Coulis

100% Kona Coffee, Decaf, Hot Tea

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CYMBIDIUM

Pupus

Togarashi Seared Ahi on Lotus Root with Tobiko and Wasabi Aioli
"Mini Luau" with Kalua Pig, Poi and Lomi Salmon and Hawaiian Sweet Potato on Won Ton
Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence
Mini Brie Grilled Cheese on Brioche with Pear and Mango

Salad

Exotic Baby Lettuces Layered
With Shaved Maui Onions, Fresh Hearts of Palm, Red and Yellow Tomatoes,
Yuzu Infused Mango Vinaigrette
Paired with Shrimp and Ulu Cake
Optional Puolu Presentation for up to 50 Guests
Chef's Choice of Hawaiian Lavosh or Dinner Rolls

Entrée

Pan Roasted Fresh Island Fish
With Lime Ginger Butter and Mango Yuzu Emulsion
Yellow Molokai Sweet Potato and Chunky Ulu Mash
Paired with
Open Flame Broiled Certified Angus Pride Brand® Filet of Beef Tenderloin
Smoked Hamakua Hon Shimeji Mushroom and Natural Jus
Big Island Vegetable Medley on Edamame Puree

Dessert Sampler

Your Choice of 5

Ginger and Paauilo Vanilla Crème Brulee, Lychee Granita, Kona Coffee Cheesecake,
Hawaiian Vintage Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust,
"Inside Out" Lilikoi - Lemon Pie with Molokai Lime "Caviar," Fresh Island Fruit,
Pineapple Upside Down Cake, Open Faced Mango Ravioli,
Coconut Mousse on Sugared Won Ton, Guava Mousse on Angel Food Cake

100% Pure Kona Coffee, Decaf, Hot Tea

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DENDROBIUM

Pupus

Lamb Chop Lollipop with Balsamic Blackberry Glaze
Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence
Ginger Chicken on Green Papaya Salad on Wonton Crisp
Mango and Vegetable Summer Rolls with Sweet Chili Ginger Mint Sauce

Appetizer

Fresh Ahi Napoleon with Molokai Sweet Potato Crisps, Lotus Root and Big Island Micro Greens,
Poi and Coconut Vinaigrettes

Salad

Keala Farms Sweet Baby Romaine, Waimea Tomatoes, Grilled Asparagus, Hearts of Palm,
Lilikoi - Hawaiian Chili Pepper Vinaigrette
Optional Puolu Presentation for up to 50 Guests

Chef's Choice of Hawaiian Lavosh or Dinner Rolls

Entrée

Pan Seared Fresh Island Fish With Ginger Sake Lemongrass Butter
Grilled Baby Bok Choy with Oyster Glaze and Shiitake Mushrooms
Paired with
Open Flame Broiled Certified Angus Pride Brand® Filet of Beef Tenderloin
with Light Sea Salt and Black Pepper Crust, Natural Jus & Crispy Huli Huli Onions
Taro Sweet Potato Gratin

Dessert Sampler

Your Choice of 5

Ginger and Paauilo Vanilla Crème Brulee, Lychee Granita, Kona Coffee Cheesecake,
Hawaiian Vintage Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust,
"Inside Out" Lilikoi - Lemon Pie with Molokai Lime "Caviar," Fresh Island Fruit
Pineapple Upside Down Cake, Open Faced Mango Ravioli,
Coconut Mousse on Sugared Won Ton, Guava Mousse on Angel Food Cake

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TASTING MENU

For a more leisurely experience, the chef invites you to taste more courses and savor the flavors

One

Fresh Ahi Napoleon

With Molokai Sweet Potato Crisps, Lotus Root and Big Island Micro Greens
Poi and Coconut Vinaigrettes

Two

Smoked Hamakua Hon Shimeji Mushroom Consommé

Three

Keala Farms Sweet Baby Romaine, Waimea Tomatoes, Grilled Asparagus, Hearts of Palm,
Lilikoi Hawaiian Chili Pepper Vinaigrette
Puolu Presentation

Hawaiian Lavosh

Four

Pan Roasted Fresh Island Fish, Molokai Black Lava Salt, Red Miso Lemongrass Butter
Pineapple Fried Thai Black and White Rice

Five

Open Flame Broiled Certified Angus Pride Brand® Filet of Beef Tenderloin
with Light Sea Salt and Black Pepper Crust, Natural Jus
Crispy Huli Huli Onions, Taro Sweet Potato Gratin

Six

Ginger and Paauilo Vanilla Crème Brulee, Lychee Granita,
Hawaiian Vintage Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust
Fresh Fruit Tartlet

100% Pure Kona Coffee, Decaf, Hot Tea

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