



*Paradise Gourmet  
Catering*

**DINNER MENUS A LA CARTE**

**Tastefully Prepared, Creatively Presented, Extravagantly Garnished**

Appetizers

Macadamia Nut Crusted Shrimp with Caramelized Pineapple

Baby Lamb Chop with Hawaiian Chili Pepper Poha Berry Glaze

Kona Coast Crab Cake with Red Pepper Aioli and Fresh Mango

Grilled Tiger Prawns on Lemongrass Skewer with Thai Papaya Kim Chee Salad

Keahole Lobster Risotto Served in a Martini Glass

Kauai White Shrimp and Ulu Cakes, Green Papaya Salad, Lilikoi and Hawaiian Chili Pepper Oil

Fresh Ahi Napoleon

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

"Cake Walk"

Kona Coast Crab Cake with Red Pepper Aioli and Fresh Mango, Shrimp and Waipio Taro Cake  
with Cilantro Pesto Sauce and Ahi Cake with Curry Butter

Tableside Fish on Fire

Fresh Ahi Fired in front of the guest with Sesame, Chili and Ginger Wasabi Oils  
Served with Maui Onion, Waimea Tomato and Limu Salad

Soups

Red Thai Curry Coconut Soup with Shrimp and Ginger

Lobster Bisque

Trio of Tropical Gazpachos



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Salads

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

Spinach with Bacon, Chopped Egg, Puna Goat Cheese, Red Onion, Parmesan Vinaigrette

Baby Romaine, Hearts of Palm, Waimea Tomatoes, Puna Goat Cheese, Papaya Seed Vinaigrette

Spicy Asian Caesar with Won Ton Crisp, Sesame Cilantro Dressing

Traditional Caesar Salad with Fresh Parmesan and Garlic Croutons

Waimea Tomatoes, Shaved Maui Onions, Artichoke Hearts and Green Beans on Tossed Big Island  
Field Greens with Molokai Lilikoi Vinaigrette

Kekela Farms Lettuce Stack

Seasonal Grilled Vegetables and Big Island Hearts of Palm, Tear Drop Tomatoes,  
Ciabatta Croutons, Roasted Maui Onion Vinaigrette

Hawaiian Nicoise

Fresh Island Ahi, Hawaiian Purple Sweet Potato, Taro, Waimea Green Beans, Olives, Hard Boiled Egg,  
and Waimea Tomatoes with Lilikoi Vinaigrette

Keala Farms Hearts of Romaine, Locally Grown Vine Ripened Tomatoes, Maui Onions,  
Puna Goat Cheese Crumbles, Big Island Lime Infused Caesar Dressing

Exotic Baby Lettuces Layered

With Shaved Maui Onions, Fresh Hearts of Palm, Red and Yellow Tomatoes,  
Yuzu Infused Mango Vinaigrette

Waimea Field Lettuces with Kawamata Tomatoes, Big Island Hearts of Palm  
Kapoho Papaya Seed Dressing

"Edible Bouquet"

Waimea Greens, Upcountry Vegetables, Fresh Pears, Edible Flowers and Ginger Vinaigrette

Enhancements with Any Salad

Any "Cake" from our Appetizer Menu

Open Flame Broiled Shrimp

*All Salads Served with Hawaiian Lavosh or Rolls*



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**Entrees From The Land**

Choice of Preparation

Open Flame Broiled Certified Angus Pride® Filet of Beef Tenderloin  
*Light Sea Salt and Black Pepper Crust, Natural Jus & Crispy Huli Huli Onions*  
*Smoked Hamakua Mushroom and Natural Jus*  
*Green Pepper Crust and Cognac Demi Glace with Gorgonzola*  
*Cabernet Reduction, Crispy Huli Huli Onion Stack*  
*Hawaiian Cane Sugar & Soy Reduction*

Open Flame Broiled Certified Angus Pride Brand® New York Steak  
Wild Mushroom Ragout and Balsamic Reduction

Teriyaki Beef (Our Famous Recipe Since 1969)

Grilled Certified Angus Pride Brand® Rib Eye  
with Chimichurri

Open Flame Broiled New Zealand Lamb Chops with Grain Mustard Demi Glaze

Crab Stuffed Chicken Breast with Maui Onion Confit, Caper Beurre Blanc

**Entrees From The Earth**

Grilled Portobello Mushroom, Maui Onions, Bell Peppers, Asparagus, Roasted Tomato Sauce  
with Balsamic Syrup and Warm Black Bean Salad with Wild Rice Medley

Garden Vegetables, Mushrooms, Penne Pasta, Garlic, Sun Dried Tomato Oil

Grilled Vegetable Quinoa Wrapped in Napa Cabbage

Green Eggplant Curry with Mushroom and Onion and Jasmine Rice



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## DINNER MENUS A LA CARTE

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### Entrees From The Sea

Fresh Island Fish from the Kona Coast with Choice of Preparation

*Tropical Fruit Relish*

*Lime Ginger Butter and Mango Yuzu Relish*

*Ginger Sake Lemongrass Butter*

*Molokai Black Lava Salt, Red Miso Butter*

*Thai Coconut Red Curry Butter*

*Maui Onion Waimea Tomato Relish*

Molokai Black Salt Crusted Snapper Lau Lau with Limu Edamame and Lomi Lomi Salsa

Grilled Garlic Tiger Prawns with Lemongrass Butter

Thai Green Seafood Curry

Lobster Tail with Drawn Butter

Whole Keahole Maine Lobster with Drawn Butter

### Combination Entrée

Select any Two "Land, Sea or Earth" Selections

All Entrees Served with Choice of Vegetables and Starch



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### Vegetables

"Wokked" Island Style Vegetables

Grilled Baby Bok Choy with Oyster Glaze and Shiitake Mushrooms

Big Island Vegetable Medley on Edamame Puree

Waimea Green Beans and Roasted Maui Onions

### Starch

Pineapple Fried Thai Black and White Rice, Fresh Coconut

"Smooth and Chunky" Mashed Potatoes with Taro

Taro Sweet Potato Gratin

Fragrant Jasmine Rice and Lemongrass Essence in Ti Leaf

Caramelized Maui Onion Mashed Potatoes

Roasted Rosemary New Potatoes

Coconut and Honey Purple Sweet Potatoes

Golden Fingerling Potatoes

Coconut Jasmine Rice



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## **DINNER MENUS A LA CARTE**

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### **Desserts**

Kona Coffee Crème Brulee, Chocolate Covered Coffee Bean

Pineapple Upside Down Cake with Cinnamon Caramel Sauce

Lilikoi Cheesecake with Caramelized Pineapple

Coconut Haupia Cake, Fresh Coconut with Guava and Lilikoi Coulis

Ginger and Paauilo Vanilla Crème Brulee

Kona Coffee Cheesecake with Macadamia Nut Crust

Big Island Apple Banana Cake Stacked with Caramelized Pineapple,  
Sugared Won Ton Crisp and Banana Mousse

### **Trio of Dessert Sampler**

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 Lilikoi Pearls, Fresh Island Fruit,  
Pineapple Upside Down Cake, Open Faced Mango Ravioli, Mini Tartlets  
Coconut Mousse on Sugared Won Ton, Guava Mousse on Angel Food Cake

### **Add to Any Dessert Selection...**

Sugar Cookie with Your Picture or Logo

All Desserts include 100% Kona Coffee, Decaf and Hot Tea

Please Select a Minimum of Three Courses