



*Paradise Gourmet
Catering*

CHEF'S SUGGESTED BREAKFAST MENUS

*Tastefully Prepared, Creatively Presented, Extravagantly Garnished
All Breakfast Buffets - Minimum 50 Guests*

CONTINENTAL - MANGO

Assorted Breakfast Breads, Muffins and Pastries

Freshly Sliced Seasonal and Tropical Fruits, Fresh Berries

Orange, Pineapple and Guava Juices

100% Kona Coffee, Decaf and Hot Tea

CONTINENTAL - COCONUT

Assorted Breakfast Breads, Muffins and Pastries

Freshly Sliced Seasonal and Tropical Fruits, Fresh Berries

Skim Milk, Granola & Yogurt

Orange, Pineapple and Guava Juices

100% Kona Coffee, Decaf and Hot Tea

Add Ons

Mini Yogurt and Fresh Fruit Parfaits with Honey and Mint

Bagels and Cream Cheese

Bagels and Smoked Salmon with Flavored Cream Cheese



*Paradise Gourmet
Catering*

CHEF'S SUGGESTED BREAKFAST MENUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

BREAKFAST BUFFET - LILIKOI

Assorted Breakfast Breads, Muffins and Pastries

Freshly Sliced Seasonal and Tropical Fruits, Fresh Berries

Fresh Island Eggs Scrambled with Chives

Hawaiian Style Sweet Potato Home Fries

Bacon and Portuguese Sausage

Orange, Pineapple and Guava Juices

100% Kona Coffee, Decaf and Hot Tea

BREAKFAST BUFFET - POHA

Assorted Breakfast Breads, Muffins and Pastries

Freshly Sliced Seasonal and Tropical Fruits, Fresh Berries

Paniolo Style Quiche

Steamed Local Style Rice

Hawaiian Style Sweet Potato Home Fries

Bacon and Portuguese Sausage

Kalua Pork Hash

Orange, Pineapple and Guava Juices

100% Kona Coffee, Decaf and Hot Tea



*Paradise Gourmet
Catering*

CHEF'S SUGGESTED BREAKFAST MENUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Buffet Add Ons

Pancakes with Maple and Coconut Syrups

Bagels and Cream Cheese

Bagels and Smoked Salmon with Flavored Cream Cheese

Pineapple Upside Down French Toast

Eggs Benedict with Fresh Asparagus

Pineapple Fried Rice

ADD ON TO ANY BREAKFAST BUFFET : Chef Action Stations

WAFFLE STATION

Belgian style Waffles with

with your choice of toppings including:

Whipped Cream, Raspberry Sauce, Assorted Tropical and Seasonal Fruits and Macadamia Nuts

OMELET STATION

Fresh Island Eggs with guests' choice of:

Cheddar, Swiss, Pepper Jack Cheeses, Mushrooms, Spinach, Tomatoes, Onions, Pesto

Mixed Grilled Vegetables, Ham, Bell Peppers and Portuguese Sausage

PANCAKE STATION

Buttermilk, Taro and Gingerbread Pancakes

Made to order with Coconut and Maple Syrups and Fresh Whipped Butter

Note:

All Stations include one serving per person (unless otherwise noted)

Station set up fees apply (unless otherwise noted) and include one chef

Additional chefs are charged at 125.00 each

4.167% Hawaii State Tax and 20% Service Fees added to all prices

We will determine number of Chef's required based on station selection and number of guests

Minimum guest count of 50