Paradise Gourmet Catering

DESIGN YOUR OWN DINNER BUFFET

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Select your favorite menu items to create the perfect buffet dinner!

All buffet menus served with assorted dinner rolls and
100% Kona Coffee, Decaf and Hot Tea
Buffets are based on one serving per person. Additional servings may be added upon request

Ohia

Minimum of 30 Guests
Two Salads
One Starch
One Vegetable
Two Entrees
One Dessert

Wili Wili

Minimum of 30 Guests
Two Salads
One Starch
One Vegetable
Two Entrees
Two Desserts

Kamani

Minimum of 30 Guests
Three Salads
One Starch
Two Vegetables
Three Entrees
Two Desserts

Koa

Minimum of 50 Guests
Four Salads
Two Starches
Three Vegetables
Four Entrees
Three Desserts

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DINNER BUFFETS

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Salad Selections

Island Grown Sweet Baby Romaine, Waimea Tomatoes, Grilled Asparagus, Hearts of Palm with Lilikoi - Hawaiian Chili Pepper Vinaigrette

Waimea Butter Lettuce, Crumbled Blue Cheese, Pear Tomatoes and Basil with Garlic Vinaigrette

Spinach with Bacon, Chopped Egg, Feta Cheese, Red Onion with Parmesan Vinaigrette

Spicy Asian Caesar with Carrots, Red Onions, Bell Peppers, Sliced Almonds, Won Ton Crisps with 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 Lilikoi - Hawaiian Chili Pepper Vinaigrette

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

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Salad Selections - Continued

"Ice Box" Salad with Croutons and Balsamic Basil Vinaigrette or Strawberry Balsamic Dressing

Spinach with Asian Pear, Maytag Blue Cheese, Pecans with Sun-Dried Cherry Dressing

Thai Green Papaya Salad with Fresh Tomato, Grilled Shrimp,
Julienne of Thai Basil and Spicy Citrus Infusion

Dried Fruit & Nuts Quinoa Salad with Dried Cranberries, Golden and Black Raisins, Dried Mangos, Dried Pineapples, Toasted Almonds, Chopped Pecans and Pumpkin Seeds
with Lemon Oil Drizzle

Penne Pasta, Grilled Vegetables, Sundried Tomatoes, Macadamia Nut Pesto

Hawaiian Purple and Yellow Sweet Potato Salad, Mango Chutney Dressing

Chopped Grilled Fresh Vegetable Salad with Field Greens, Haricot Vert, Mushrooms, Summer Squash, Tomatoes, Red Bell Peppers, Fresh Herb with Garlic Vinaigrette

Greek Salad with Feta Cheese, Red Pear Tomato, Kalamata Olives, Maui Onions and Sliced Cucumber
with Greek Vinaigrette

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Potatoes, Rice and Risotto

Fragrant Jasmine Rice with Lemongrass Essence

Basmati Brown Rice

Hamakua Mushroom Risotto with Truffle Essence

Pineapple Fried Thai Black and White Rice

Forbidden Black Coconut Rice

"Chunky" Mashed Potatoes with Taro

Taro Sweet Potato Gratin

Caramelized Maui Onion Mashed Potatoes

Coconut and Honey Purple Sweet Potatoes

Red Skin - Maui Onion Mashed Potatoes

Roasted Garlic Fingerling Potatoes

Roasted New Potatoes with Fresh Herbs

Okinawa Purple Sweet Potatoe Mash

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Vegetables

Asian Style Wok Grilled Baby Bok Choy and Snow Peas with Oyster Glaze and Shiitake Mushrooms

Big Island Vegetable Medley

Roasted Seasonal Squash

Asparagus and Baby Carrots (additional fee per person)

Blue Lake Green Beans, Pancetta and Roasted Onion

Fresh Island Corn on the Cob (Seasonal)

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Entrees From The Land

Choice of:

Open Flame Broiled Certified Angus Pride ® New York Steak

Or

Open Flame Broiled Certified Angus Pride ® Filet of Beef Tenderloin

Choice of Preparation:

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

Wild Mushroom Ragout and Balsamic Reduction

Certified Angus Pride ® Prime Rib of Beef
with Horseradish and Au Jus
(Chef Carving Fee of 125.00 Per Chef)

Open Flame Broiled New Zealand Lamb Chops with Grain Mustard Demi Glaze (additional fee pp)

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

Kiawe Wood Fired Breast of Chicken with Fresh Herbs and Poha Berry Reduction

Teriyaki Steak – A Tradition Since 1969

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Entrees From The Earth

Kabocha Pumpkin Risotto with Olive Oil, Fresh Herbs and Topped with Crushed Pumpkin Seeds

Upcountry Style Vegetarian Lasagna with Portabello Mushrooms, Spinach,
Roasted Tomatoes, Mozzarella Cheese, Onions

Vietnamese Grilled Tofu with Lemongrass, Ginger, Chili and Wok Style Vegetables

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

Asian Grilled Tofu on a bed of wok stir fry of Long Beans, Bok Choy, Carrots, Water Chestnuts, Bell Pepper,
Snow Peas layered atop Chinese noodles

Green Eggplant Curry with Mushroom and Onion and Jasmine Rice

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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 Fresh Catch Lau Lau with Limu Edamame and Lomi Lomi Salsa (additional fee pp)

Lemongrass Marinated Grilled Tiger Prawns with Garlic Butter

Thai Green Seafood Curry with Shrimp, Fresh Fish, Scallops

Lobster Tail with Drawn Butter (additional fee pp)

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Desserts

Purple Sweet Potato Cheesecake with Coconut Whipped Cream

Lilikoi Cheesecake with Caramelized Pineapple

Coconut Haupia Cake

Kona Coffee Cheesecake with on Macadamia Nut Crust

Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust

Pineapple Upside Down Cake

Tropical Fruit Tartlet

Kona Chocolate Cream Pie

Coconut Macadamia Nut Squares

Tropical Fruit Cobbler

Cosmic Kona Macadamia Nut Brownies
Chocolate, Macnuts, Caramel, Whipped Cream and Kona Cosmic Dust

Sugar Cookies with Your Picture or Logo (additional fee each - 36 cookie minimum order)

Make Your Own Tropical Shortcakes with Pound Cake, Pineapple, Mango & Strawberry Sauces

Mango Cheesecake on Toasted Coconut Shortbread Crust with Chocolate Ganache Drizzle

Assorted Mini Cupcakes

Assorted Island Style Whoopie Pies