



*Paradise Gourmet
Catering*

FOOD STATIONS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Dinner is just not dinner anymore! With interactive and fun food stations you get an experience not just a meal.

Fish on Fire!

In Hawaiian, Ahi means fire. We take it a little further and take the flame to the plate.

Freshly Caught Yellow Fin Ahi Thinly Sliced and Fired to your Liking!

The Chef Drizzles with Sesame, Chili and Wasabi Oils

Served with Maui Onion, Waimea Tomato, Limu Salad, Shoyu and Wasabi

See the Flame, Hear the Sizzle, Taste the Ahi!

<Two Pieces Per Person - 2.5 oz. each; One Station Per 75 Guests>

An Asian Occasion

Steaming Dim Sum Basket

Assorted Pork, Shrimp and Chicken Dim Sum

with Ponzu & Wasabi Hot Mustard Dipping Sauces

Asian Chicken Salad

Won Bok, Carrots, Red Bell Peppers, Cabbage, Bean Sprouts & Water Chestnuts

with Sesame Hoisin Vinaigrette

Presented in Chinese Takeout Boxes

Sushi Station

Various types of Sushi such as:

Nigiri: Maguro, Shrimp, Sake, and Tako

Rolls: Spicy Tuna, Vegetarian, Ebi Shrimp and California

Four Pieces Per Person

Lobster Pot Pies

The Chef Prepares a Home Style Comfort food favorite

Add in your choice of: Carrots, Celery, Potatoes, Peas, Onions, Purple Molokai Sweet Potatoes, Hamakua Mushrooms, Green Beans, Edamame and Fresh Herbs.

Top with delectable pie crusts for a down-home favorite.

<One Portion Per Person; One Station Per 50 Guests>



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Wings, Rings and Things Station

The Chef Prepares the ultimate finger food!

Chicken Wings, Fried Onion Rings and Fried Jalapeno Poppers!

Guests can order up their favorite Chicken Wing preparation, choosing from Hawaiian Pineapple-Sweet Chili, Korean-Style, Buffalo and Teriyaki. Chilled Celery and Carrot sticks with Ranch and Bleu Cheese Dips to cool it down!

On to the Rings and Things....right out of the deep fryer...and into your fingers! Guests can enjoy our version of Sweet Onion Rings and Spicy Jalapeno Poppers
<Two Portions Per Person>

"I Love Ribs" Station

A carnivore's dream! Guests choose from mouth watering BBQ Baby Back Ribs, Tri Tip and Pork Roast. Served with Sea Salt Roasted Red Potatoes and plenty of slop sauce to accompany your carnivore craving!
<Two Portions Per Person>

Seafood Boil Fest

Fresh off the Steamer Table, Chef tosses, Clams, Mussels, Shrimp and Red Potatoes out onto a large display for guests to select from
Crab crackers are on hand to assist with these delicacies

Add-On Option: Whole Lobsters for presentation on the steamer table
(Based on 4oz serving per person)



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Slurp Station**

In parts of Asia, this noisy method of soup consumption expresses a liking for the taste and is also supposed to help cool the soup as it enters your mouth. It is more common to slurp directly from the bowl than to use a spoon to get the soup to your mouth. Slurp or spoon! We will let you decide - A noodlicious cup of fun!

Make it your own by choosing your favorite noodle & combining with your desired homemade broth. Then add your toppings and condiments
This station goes great with the Asian Occasion!

Three Kinds of Noodles
Ramen, Udon, Soba

Three Kinds Of Soup Broth
Seafood, Chicken, Vegetable

Condiments
Wontons, Fish Cakes, Tofu, Shrimp, Chicken, Beef, Char su pork, Bok Choy, Shiitake Mushrooms
Snow Peas, Mung Beans, Green Onion, Cilantro and Thai Basil

Cold Noodle Bar or Tsumetai or Samui or Suzushii

An Assortment of Rice Noodles, Buckwheat and Soba Noodles
Served Chilled with your choice of Sauces and Condiments
Zaru, Spicy Ginger and Scallion, Citrus Garlic and Soy
Steamed Chicken, Spicy Grilled Beef, Lemongrass Shrimp and Chinese BBQ Pork
Then add your toppings and condiments
Mung Sprouts, Green Onion, Carrot, Diakon, Fish Cakes, Tofu, Nori,
Wonton, Mushroom, Thia Basil, Snow Peas, Bok Choy, Cilantro
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Sticks and Stones

Sizzling and smoking satays cooked in front of guests on hot rocks will give you a real sensation for the senses. Thai Peanut Chicken, Teriyaki Beef, Green Curry Shrimp, Cilantro Pesto Vegetable
Satays come with delicious sauces and are prepared to perfection.
Two of each item per person

<One Station Per 100 Guests>
Add Jasmine Rice - Additional Fee

"Meat and Potatoes"

Choice of:

Chef Carved Angus Brand ® Beef Tenderloin or Roast Prime Rib of Beef
With Pomegranate Reduction and Hamakua Mushroom Sauce
Served with Horseradish and Island Style Chutney
Assorted Rolls and Butter
and Fingerling Potatoes

<Two Portions per person - 2.5oz. Each; One Station Per 75 Guests>

Salad Martinis - Shaken not Tossed

Guests choose from selection of salad items and the Chef shakes them up with the skill of the finest bartender!

Field Greens and Baby Romaine
Tomatoes, Onions, Cucumber, Carrots, Bacon Bits, Shaved Parmesan, Sunflower Seeds, Croutons
Feta Cheese, Garbanzo Beans, Black Olives, Diced Chicken and Shrimp

Choose 2 Dressings:

Caesar, Strawberry Balsamic Vinaigrette or Sour Cherry Vinaigrette

<Two Portions Per Person; Recommend One Station Per 75 Guests>



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Fish Taco Bar

Grilled or Blackened Mahi-Mahi

Corn Tortillas warmed on the Grill with Melted Cheese

Tropical Fruit Salsa, Pico de Gallo, Corn Salsa Fresca

Shredded Purple and Green Cabbage, Chipotle Aioli

<Two Portions Per Person>

Enhancement add on Mexican Style Black Beans - Additional Fee

Slider Station

Step up to the grill as your Chef prepares for you a selection of miniature sizzling sliders, cooked to order.

Guests may choose from Beef, Pulled Kalua Pork, or Vegetarian

Popular as they are delicious, we take these new sliders to a whole new level

With Condiments and the following Toppings:

Grilled Mushrooms, Caramelized Onions, Garlic Aioli, Green Chili Relish, Kimchee Slaw

<Two Portions Per Person; 5% Vegetarian Burgers; One Station Per 150 Guests>

Add on Wagyu, Kobe Beef or Lobster - Market Price

Bleu, Cheddar, Swiss Cheese - Additional Fee

Hurry for Curry

Curry is a pan-Asian phenomenon with immense popularity. Hurry to try our tasty temptations!

Red Chicken Curry

Yellow Vegetable Curry with Onions, Carrots, Mushrooms, Squash, Bell Peppers, Long Beans & Potatoes

Served in Coconut Cups with Jasmine Rice

Add on - Green Seafood Curry with Shrimp, Fresh Island Fish and Scallops - Additional Fee

Enhancement - Curry Presented in Freshly Cut Coconuts - Additional Fee



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"Farm to Table" Wok-Fired Vegetable Market

Your Choice of the freshest Big Island and mainland vegetables
Tossed into the Wok and "fired" to order with your choice of:
Fresh Herbs, Garlic, Shallots, Hawaiian Chili Peppers, Pesto, Macadamia Nuts or Balsamic Syrup
<One Station Per 75 Guests>

Mash Potato Bar

The ultimate comfort food takes on a new twist!
Chefs will mix guests' choice of ingredients for their own custom blended mashed potatoes.

Mashed Potatoes with Guest Choice of the Following:

Cheddar, Gorgonzola or Pepper Jack Cheeses
Chopped Macadamia Nuts, Roasted Garlic, Diced Bacon, Roasted Mushrooms
Wasabi, Chopped Purple Sweet Potato, Grilled Diced Waimea Vegetables
<One Station Per 75 Guests>

Mama Mia!

Who doesn't love homemade pizza? Our chef's will make the perfect pie just for you
right outside and right in front of you. Pick your own sauce and toppings.

Our mini griddle top pizzas include:

Traditional Margarita, Fresh Handmade Mozzarella and Waimea Tomatoes Fresh Basil,
Locally Grown Hamakua Mushroom, Mozzarella, Roasted Garlic and Caramelized Maui Onions
Sausage, Mozzarella and Caramelized Maui Onions Fresh Herbs

Or Create Your Masterpiece:

Chicken, Shrimp, Kalua Pork, Pepperoni, Meatballs or Sausage
Mozzarella, Provolone, Fontina
Waimea Tomatoes, Hamakua Mushroom, Roasted Garlic, Fresh Basil or Caramelized Maui Onion

<Station Set Up Fee includes 2 chefs>



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The Cake Walk or Hawaiian Seafood Cake Walk

Cooked on heated slabs of stone, try a sampling of savory seafood cakes with a Hawaiian twist

Ahi Cakes with Curry Aioli

Shrimp and Ulu Cake with Chili Lime Mango Salsa

Big Island Crab Cakes with Papaya Relish and Red Pepper Aioli

Two of each item per person

We Have a Corny Idea! Popcorn! This is not the Movie Theatre

Popcorn like you have never seen it before. Step up and ask for your favorite flavors. The Chef will toss, coat, season and garnish to create your favorite gourmet concoction!

Chili Oil with Cajun Seasonings and Frizzled Onions, Truffle Oil, Porcini Mushroom,
Furikake with Bubu Arare, Curry with Raisins, Coconut and Macadamia Nuts, Ranch,
Sesame, Li Hing Mui, or Cinnamon and Sugar

Macaroni Mayhem!

Comfort food for the soul, macaroni and cheese was served by Thomas Jefferson in the white house way back when
Today we offer an updated, totally customized version where every guest gets the classic done just their way!

Select Your Noodle:

Penne, Farfalle, Macaroni

Select Your Cheese:

Yellow or White Cheddar

Then ask the chef to toss your favorite items with his decadent sauce....

Sautéed Mushrooms, Caramelized Onions, Edamame, Asparagus, Pesto, Tomatoes

Then send it over the top with your choice of...

Bacon, Ham, Grilled Chicken, Kahlua Pig, Shrimp



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Say Cheese!

Tempt your palate and let us grace your plate with a gourmet grilled cheese sandwich. Select from one of our chef's recommendations or ask him to create your own. Either way, we are dedicated to deliciousness and think you will agree! Say Cheese!

The Chef Recommends...

Brie on Sweet Bread with Pear and Mango

The Classic with White Bread and American Cheese - Add Ham or Bacon

The Caprese with Fresh Mozzarella and Basil with Vine Ripened Tomatoes

The East Coaster - Provolone, Caramelized Onions and Bacon

The West Coaster - Pepper Jack, Avocado and Tomato

<Set Up Fee of 400.00 includes two chefs; One Station Per 100 Guests>

Add Classic Tomato Soup Shooters - Additional Fee



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DESSERT STATIONS

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Interactive and fun dessert stations are a perfect end to any meal

SWEET TREATS

They may be small in size but they are big on flavor and satisfaction
Guests can select from our chef's specialties and really savor different tastes and flavors

“Inside Out” - Lemon Pie with Lilikoi Pearls

“Inside Out” - Key Lime Pie with Key Lime Pearls

Champagne Trifle Shortcake with layers of whipped cream, strawberry compote and strawberry "pearls" and topped with Shortbread Cookie

Coconut Macadamia Nut Squares

Kona Coffee Chocolate Pot de Crème

Vanilla Bean and Ginger Crème Brulee

Homemade Oreo (36 Minimum) - (Additional Fee)

Caramel and Macadamia Nuts with Chocolate on Shortbread Crust

Sugar Cookie with your Logo or Photograph (Additional Fee)
(36 Minimum and 2 week notice)

Mini Tropical Fruit Tartlet

Sweet and Sassy "Push Ups"

Choice of 3 flavors:

Mango Cheesecake, Coconut Purple Sweet Potato Cheesecake, Caramelized Pineapple Shortcake,
Rocky Kona Road, Red Velvet Shortcake, Kona Coffee Cheesecake, Lilikoi Cheesecake

Old Fashioned Homemade "Ice Pops"

Choice of 3 flavors:

Pineapple-Basil-Cilantro, Pomegranate Mojito, Kona Lime,
Lihing Mui and Mango Chili Pepper, Blood Orange, Coconut-Mint



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Mini Cupcakes

Choice of 3 flavors:

S'Mores Cupcake, Double Chocolate with Raspberry Pipette,
Pina Colada with Rum Pipette, Mojito with White Rum Pipette, Mocha with Bailey's Pipette,
Chocolate Monkey with Caramelized Banana

"Holy Cannoli" Assorted Mini Cannoli's

Choice of 3 flavors:

Limoncello Mousse, Guava Mousse, Dark Chocolate Mousse,
Coconut Purple Sweet Potato with Coconut Flakes, Kona Coffee Mousse

Island-Style Whoopie Pies

Choice of 3 flavors:

Chocolate, Red Velvet, Lilikoi, Pineapple Upside Down, Coconut Cream, Ginger White Chocolate

More S'mores!

A little fire makes this station interactive and fun. The chef will hand dip the graham crackers in chocolate and marshmallow then you can bring it to the flame and toast it to perfection.

Choice of Dark or Milk Chocolate

Make Your Own Shortcakes

Another comfort food you can't get enough of...

Pre-Select pound cake or angel food and top with assorted sauces

Try traditional strawberry or make it tropical with mango, pineapple and
Top off your creation with macnuts, coconut flakes, banana slices and freshly whipped cream!



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Just for fun...(Passed Dessert)

Add frozen homemade *Ice Pops* - Select up to (3) flavors from our Chef's creations:
Pineapple, Basil and Cilantro, Pomegranate Mojito, Kona Lime,
Lihing Mui and Mango Chili Pepper, Blood Orange, Coconut-Mint
4.00 each

It's Not Just for Breakfast Anymore..

This delicious ending includes Made to Order Mini Belgian and Chocolate Waffles
with your choice of toppings including:
Whipped Cream, Raspberry Sauce, Assorted Tropical and Seasonal Fruits

Note:

All Stations include one serving per person (unless otherwise noted)
Additional Fees for Station set up (unless otherwise noted) and includes one chef
Additional chef's are charged at 125.00 each
Hawaii State Tax and 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
Any station can be customized or altered to your preference
We recommend specialty linens and floral décor to enhance guest's enjoyment of these stations