



*Paradise Gourmet  
Catering*

## CHEF'S SUGGESTED LUNCH MENUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

### COLD STYLE BUFFET - KUPUKUPU

#### Salads

Spinach with Bacon, Chopped Egg, Blue Cheese Crumbles, Red Onion, Creamy Parmesan Dressing  
"Ice Box" Salad with Croutons and choice of Balsamic Basil Vinaigrette or Strawberry Balsamic Dressing  
Mediterranean Penne Pasta Salad with Grilled Vegetables, Sundried Tomatoes and Macadamia Nut Pesto  
Sundried Tomatoes and Macadamia Nut Pesto

#### Make Your Own Sandwich Buffet

Roast Beef, Smoked Pepper Turkey, Ham

Assorted Sliced Cheeses

Whole Wheat, White or Sourdough Breads

Sliced Waimea Tomatoes, Sweet Onions, Manoa Butter and Green Leaf Lettuces

Mayonnaise, Dijon and Yellow Mustard

Assorted Relish Tray and Crudités & Dip

#### Desserts

Assorted Cookies & Brownies

Passion Fruit Iced Tea



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### COOK OUT - HINA HINA

#### Salads

Hawaiian Purple and Yellow Sweet Potato Salad, Mango Chutney Dressing

Pineapple Cole Slaw

#### Entrées

All American Hamburger

Coney Island Style Hot Dog

Vegetarian Burgers (10% of Total Guest Count)

*Served with Lettuce, Tomatoes, Pickles, Sliced Onions, Relish  
Mustard, Ketchup, Mayonnaise & Cheddar Cheese*

#### Sides

Corn on the Cob

Baked Beans

#### Desserts

Hawaiian Vintage Chocolate Brownies

Pineapple Upside Down Cake

Passion Fruit Iced Tea



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**CHEF'S SUGGESTED LUNCH MENUS**

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**HOT BUFFET - NAUPAKA**

**Salads - Select 3**

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

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

Spicy Asian Caesar with Won Ton Crisp, Sesame Cilantro Dressing (Add Blackened Ahi - Additional Charge)

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

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

**Main Course**

Sautéed Medallions of Chicken with Waimea Tomato - Maui Onion Relish

Fresh Island Fish with Tropical Fruit Relish

Teriyaki Steak - Our Famous Recipe from 1969 (Additional Charge)

**Sides**

Chef's Selection of Fresh Island Style Vegetables

Pineapple Fried Thai Black and White Rice, Fresh Coconut

**Dessert**

Caramel and Macadamia Nuts with Hawaiian Vintage Chocolate on Shortbread Crust

Coconut Haupia Cake, Fresh Coconut

Passion Fruit Iced Tea



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## CHEF'S SUGGESTED LUNCH MENUS

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### PLATED LUNCH - MONSTERRA

#### Compliments of the Chef

Pineapple Shooter with Ginger and Thai Basil

#### Appetizer

Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence

#### Entrée

Pre-Select One:

#### Hawaiian Nicoise

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

Or

Fresh Pan Seared Black and White Sesame Crusted Ahi Tuna with Wasabi Aioli

Or

Grilled Chicken Breast on Big Island Field Greens with Lilikoi Hawaiian Chili Pepper Vinaigrette

Or

Thai Beef Salad on Mixed Baby Field Greens

Marinated Strips of tender Beef with Tomatoes, Onions, Thai Cilantro

Assorted Rolls and Butter

#### Dessert

Pineapple Upside Down Cake with Cinnamon Caramel Glaze

Passion Fruit Iced Tea

Paired Entrée - Additional Charge



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## CHEF'S SUGGESTED LUNCH MENUS

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### PLATED LUNCH - LAUAE

#### Compliments of the Chef

Pineapple Shooter with Ginger and Thai Basil

#### Salad

Waimea Butter Lettuce with Grilled Asparagus, Hearts of Palm, Island Tomatoes  
With Big Island Crab Cake  
Hawaiian Chili Pepper-Lilikoi Vinaigrette

House Made Focaccia Bread

#### Entrée

Pan Seared Fresh Island Fish with Red Miso Butter and Ginger Infusion  
Fresh Island Style Wokked Vegetables  
Jasmine Rice in Ti Leaf

#### Dessert

##### **Tropical Fruit Napoleon**

Mango, Banana, Pineapple and Kiwi Layered with  
Coconut Mousse on Sugared Won Ton

Passion Fruit Iced Tea