



*Paradise Gourmet
Catering*

PLATED 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 with whole Lobster Claw

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

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
<Up to 50 Guests>

Soups

Red Thai Curry Coconut Soup with Shrimp and Ginger

Tomato Bisque

Pumpkin with Asian Pear Soup

Trio of Chilled Tropical Gazpachos (Pineapple Cilantro, Papaya-Lime-Mint, Avocado)



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Salads

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

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

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

Locally Grown Lettuce Stack

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

Locally Grown Hearts of Romaine, Locally Grown Vine Ripened Tomatoes, Maui Onions,
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

"Edible Bouquet"

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

Enhancements with Any Salad

Any Seafood "Cake" from our Appetizer Menu

All Salads Served with Hawaiian Lavosh or Rolls



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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

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

Kiawe Wood Fired Breast of Chicken with Hawaiian Sea Salt & Herb Crust
with Poha Berry Drizzle

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 Fish Lau Lau with Limu Edamame and Lomi Lomi Salsa

Lemongrass Marinated Grilled Tiger Prawns with Garlic Butter

Thai Green Seafood Curry with Shrimp, Fresh Fish, Scallops

Lobster Tail with Drawn Butter

Combination "Paired" Entrée

Pair Two "Land, Sea or Earth" Selections - Additional Charge

Add 4oz. Lobster Tail to any Entrée - Additional Charge

Add (3) Tiger Prawns to any Entrée - Additional Charge

Add Fresh Fish to any Entree - Additional Charge

All Entrees Served with Choice of Vegetables and Starch



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Vegetables: Choice of one

"Wokked" Island Style Vegetables

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

Big Island Vegetable Medley on Edamame Puree

Roasted Seasonal Squash

Poached Asparagus and Baby Carrots (Additional Charge)

Blue Lake Green Beans, Pancetta and Roasted Onion

Starch: Choice of one

Fragrant Jasmine Rice and Lemongrass Essence in Ti Leaf

Pineapple Fried Thai Black and White Rice, Fresh Coconut

Basmati Brown Rice

Coconut Jasmine Rice

Forbidden Black Coconut Rice

Savory Lobster Risotto (Additional Charge - Market Price)

"Smooth and Chunky" Mashed Potatoes with Taro

Taro Sweet Potato Gratin

Caramelized Maui Onion Mashed Potatoes

Roasted Rosemary New Potatoes

Coconut and Honey Purple Sweet Potatoes

Golden Fingerling Potatoes

Okinawa Purple Sweet Potatoe Mash



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Desserts: Choice of one

Purple Sweet Potato Cheesecake with Coconut Whipped Cream

Kona Coffee Crème Brulee, Chocolate Covered Coffee Bean

Big Island Lime Pie

Lilikoi Cheesecake with Caramelized Pineapple

Coconut Haupia Cake, Fresh Coconut

Ginger and Vanilla Bean Crème Brulee

Kona Coffee Cheesecake

Chocolate Marjolaine Layer Cake with Chocolate Sponge,
Ganache, Raspberry, Meringue, Hazelnut Butter Cream

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

Trio of Dessert Sampler

Ginger and Vanilla Bean Crème Brulee, Lychee Granita, Kona Coffee Cheesecake,
Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust,
"Inside Out" Lilikoi - Lemon Pie with Lilikoi Pearls, Fresh Island Fruit,
Pineapple Upside Down Cake, Mini Tartlets
Coconut Mousse on Sugared Won Ton

Add to Any Dessert Selection...

Sugar Cookie with Your Picture or Logo - Additional Charge
(2) week advance notice required. 36 minimum

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

Please Select a Minimum of Three Courses