



Paradise Gourmet

Catering

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

From The Sea - Cool & Savory

Togarashi Seared Ahi on Lotus Root with Tobiko and Wasabi Aioli

Seared Ahi Pad Thai Summer Rolls with Spicy Dipping Sauce

Spicy Seared Ahi over Namasu with Red Chili Oil, Wasabi and Sesame Seeds on Chinese Spoon

"Fish and Chips" - Caviar on Crispy Homemade Potato Crisp with Chive Sour Cream

Ahi Poke on Crispy Won Ton

Ahi Lollipops Marinated in Chili, Sesame and Shoyu, White and Black Sesame Seeds

Chopstick Ahi with Lime, Hot Mustard and Micro Sprouts

Not So Traditional Shrimp Cocktail "Pipette" with Cocktail Sauce

"Poke Up" with Ocean Salad and Sushi Rice

Spicy Ahi Cube with Ponzu "Pipette"

Pepper Seared Ahi on Namasu Relish on Chinese Spoon



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DISPLAYED AND PASSED PUPUS

From The Sea - Warm & Savory

Ahi Cakes with Curry Aioli

Shrimp and Ulu Cake with Chili Lime Crème Fraiche

Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence

Macadamia Nut Crusted Shrimp with Caramelized Pineapple and Sweet Chili

Nori Crusted Ahi on Lemongrass Skewer with Tobiko and Wasabi Aioli

Big Island Crab Cakes with Tropical Fruit Relish and Red Pepper Aioli

Coconut Shrimp with Guava Ginger Marmalade

From The Land - Cool and Savory

Grilled Chicken and Hibiscus Flower with Sweet Ginger Marinade on Toasted Crustini

"Mini Luau" with Kalua Pig, Poi, Lomi Salmon and Hawaiian Sweet Potato on Won Ton

Carpaccio of Beef on Parmesan Crisp with Roast Garlic Aioli

Curried Chicken Salad in a Wonton Cup

Ginger Chicken on Green Papaya Salad on Wonton Crisp

Caesar Salad Summer Rolls with Grilled Chicken and Shaved Parmesan

Teriyaki Beef and Grilled Pineapple on Chinese Spoon

Spicy Thai Beef with Ginger Essence on Chinese Spoons

Luau "Push Up" with Molokai Sweet Potato, Kalua Pork and Poi

Spicy Thai Beef with Caramelized Pineapple and Maui Onion on Chinese Spoon



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Tastefully Prepared, Creatively Presented, Extravagantly Garnished

From The Land - Warm and Savory

Beef Slider, Heirloom Tomatoes, Maui Onion Relish

Chicken Satay with Spicy Thai Peanut Sauce

Teriyaki Beef Skewer (Our Famous Recipe Since 1969)

Kalbi Beef on Won Ton Crisp with Spicy Avocado Relish

Mini Certified Angus Beef Wellington

Lamb Chop Lollipop with Hawaiian Chili Pepper Poha Glaze

Chinese Style BBO Duck on a Steamed Bun with Hot and Sour Cherry Coleslaw

From the Earth - Cool and Savory

Pineapple Shooters with Ginger and Thai Basil

“Feel the Passion” Fresh Lilikoi and Absolute Citron Vodka Served in the Fruit (Seasonal)

Brie, Green Apple, Toasted Macadamia Nuts on Lavosh

Hibiscus and Brie Crostini with Sliced Almonds

Mini Caprese Salad on Focaccia or Bamboo Skewer

Japanese Eggplant and Caramelized Maui Onion Tartlet

Fresh Fruit Skewer with Minted Yogurt

Mixed Olive Tapenade and Roasted Red Pepper on Bruschetta

Chef's Mash Up! - Layered Gourmet Mashed Potatoes

Mango and Vegetable Summer Rolls with Sweet Chili Ginger Mint Sauce

Roasted Vegetable Polenta with Balsamic “Caviar”



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From the Earth - Warm and Savory

Mini Brie Grilled Cheese with Pear and Mango

Risotto Fritters with Pecorino Cheese, Roasted Tomato Sauce and Olive Tapenade

Passed Plates

Lobster and Sweet Potato Risotto Martini with Lobster Claw

Chinese Chicken Salad with Chinese Cabbage, Carrots, Bell Peppers, and Sweet Onions, Asian Dressing
Presented in Chinese Take Out Box

"Poke" tini with Wasabi Tobiko and Chili Pepper Oil and Yuzu

Martini of Seared Onaga with Black Molokai Salt on Edamame Salad
with Crème Fraiche and Black Shaved Garlic

Steamed Onaga Mini Lau Lau on Bamboo Ramekin

**Beef Slider, Heirloom Tomato, Maui Onion Relish with Shoestring Potatoes
and Mini Milkshake**

Macadamia Nut Crusted Shrimp with Ginger Guava Marmalade in Masu Cup

Seared Scallop on the Half Shell with Sea Asparagus Salad with Lime Chili Pepper Vinaigrette

Togarashi Pepper Crusted Ahi Sashimi with Limu Salad on Panex Leaf

Red Curry Shrimp with Black Forbidden and White Pineapple Fried Rice in Coconut Cup

"Soup and Sandwich"

Brie Grilled Cheese with Roasted Tomato Chutney Paired with Classic Tomato Soup Shooter



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DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Gluten Free Options - Cool & Savory

Togarashi Seared Ahi on Lotus Root with Tobiko and Wasabi Aioli

Seared Ahi Pad Thai Summer Rolls with Spicy Dipping Sauce

“Feel the Passion” Fresh Lilikoi and Absolute Citron Vodka Served in the Fruit (Seasonal)

Mini Caprese Salad on Bamboo Skewer

Spicy Seared Ahi over Namasu with Red Chili Oil, Wasabi and Sesame Seeds on Chinese Spoon

“Mini Luau” with Kalua Pig, Poi, Lomi Salmon and Hawaiian Sweet Potato on Chinese Spoon

Ahi Poke on Cucumber Round or Chinese Spoon

Ahi Lollipops Marinated in Chili, Sesame and GF Shoyu, White and Black Sesame Seeds

Fresh Fruit Skewer with Minted Yogurt

Carpaccio of Beef on Parmesan Crisp with Roast Garlic Aioli

Curried Chicken Salad in a Wonton Cup

Ginger Chicken on Green Papaya Salad on Wonton Crisp

Mixed Olive Tapenade and Roasted Red Pepper on Cucumber Round

Chopstick Ahi with Lime, Hot Mustard and Micro Sprouts



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Gluten Free Options - Cool & Savory (Continued)

Chef's Mash Up! - Layered Gourmet Mashed Potatoes

Mango and Vegetable Summer Rolls with Sweet Chili Ginger Mint Sauce (GF & Vegan)

Roasted Vegetable Polenta with Balsamic "Pearls" (GF & Vegan)

Caesar Salad Summer Rice Rolls with Grilled Chicken and Shaved Parmesan

Not So Traditional Shrimp Cocktail "Pipette" with Cocktail Sauce

"Poke Up" with Ocean Salad and Sushi Rice

Spicy Ahi Cube with Ponzu "Pipette"

Pepper Seared Ahi on Namasu Relish on Chinese Spoon

Teriyaki Beef and Grilled Pineapple on Chinese Spoon

Pepper Seared Ahi on Namasu Relish on Chinese Spoon

Spicy Thai Beef with Ginger Essence on Chinese Spoons

Spicy Thai Beef with Caramelized Pineapple and Maui Onion on Chinese Spoon



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Gluten Free Options - Warm & Savory

Ahi Cakes with Gluten Free Panko with Curry Aioli Drizzle

Shrimp and Ulu Cake with Gluten Free Panko, Chili Lime Crème Fraiche

Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence

Chicken Satay with Spicy Thai Peanut Sauce

Teriyaki Beef Skewer (Our Famous Recipe Since 1969)

Macadamia Nut Crusted Shrimp with GF Panko, Caramelized Pineapple and Sweet Chili

Kalbi Beef on Won Ton Crisp with Spicy Avocado Relish on Chinese Spoon

Big Island Crab Cakes with GF Panko, Tropical Fruit Relish and Red Pepper Aioli

Risotto Fritters with GF Panko, Pecorino Cheese, Roasted Tomato Sauce and Olive Tapenade

Coconut Shrimp with Guava Ginger Marmalade



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Gluten Free Options - Passed Plates

Lobster and Sweet Potato Risotto Martini with Lobster Claw

Chinese Chicken Salad with Chinese Cabbage, Carrots, Bell Peppers, and Sweet Onions, Asian Dressing
Presented in Chinese Take Out Box - no wonton crisps

**Martini of Seared Onaga with Black Molokai Salt on Edamame Salad
with Crème Fraiche and Drizzle of Hawaiian Chili Pepper Oil**

Steamed Fresh Catch Mini Lau Lau in Ti Leaf on Bamboo Ramekin

Macadamia Nut Crusted Shrimp with GF Panko, Ginger Guava Marmalade in Masu Cup

Seared Scallop on the Half Shell with Sea Asparagus Salad with Lime Chili Pepper Vinaigrette

Togarashi Pepper Crusted Ahi Sashimi with Limu Salad on Panex Leaf



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DISPLAYED PUPUS - per person

Sashimi Presentation with Wasabi and Hot Mustard - Market Price
(4 ounces per person)

Edible Garden & Hummus Display
Celery, Cauliflower, Broccoli, Carrot Chips, Assorted Sweet Bell Peppers
Olives, Sliced Cucumbers displayed with an assortment of Hummus Dips

Sliced Tropical and Seasonal Fruit

Domestic and Imported Cheese Selection with Crackers and Baguettes

Cucina Rustica

Prociutto with Goat Cheese and Asparagus, Sliced Salami, Soft Italian Cheese,
Grilled Breads, Roasted Garlic Aioli
Grilled and Pickled Vegetables, Smoked Pipikaula

Bar Garden Enhancements

Extra Large Soft Pretzels, Dill Pickle Spears, Assorted Nuts

After Hour Nibbles and Lounge Bites

Marinated Olives, Sweet & Salty Glazed Nuts, Dried Fruit and Nuts Mix, Bistro Fried Potato Skin Strips with Dip

Chips and Salsa