



*Paradise Gourmet  
Catering*

**DINNER MENUS A LA CARTE**

**Tastefully Prepared, Creatively Presented, Extravagantly Garnished**

**Appetizers**

Macadamia Nut Crusted Shrimp with Caramelized Pineapple

Kahua Ranch Lamb Chop with Wild Mushroom Polenta

Kona Coast Crab Cake with Red Pepper Aioli and Fresh Mango

Kiawe Grilled Tiger Prawns with Spicy Pineapple Relish on Lemongrass Skewer

Ginger Steamed Seafood Lau Lau with Scallop, Shrimp and Lobster, Lemongrass Jus

Keahole Lobster Risotto

Lemon Pepper Crusted Scallops with Coriander Rub and Yuzu Tobiko Caviar

Kauai White Shrimp and Ulu Cakes, Green Papaya Salad, Lilikoi and Hawaiian Chili Pepper Oil

Seared Sea Scallop with Three Pepper Mignonette in the Shell

Fresh Ahi Napoleon

With Molokai Sweet Potato Crisps, Lotus Root and Big Island Micro Greens

Poi and Coconut Vinaigrettes

"Cake Walk"

Kona Coast Crab Cake with Red Pepper Aioli and Fresh Mango, Shrimp and Waipio Taro Cake  
with Cilantro Pesto Sauce and Ahi Cake with Curry Butter

Chilled Vegetable Napoleon

Waimea Vegetables, Maui Onions, Grilled Zucchini, Red Bell Pepper and Puna Goat Cheese

Puff Pastry Croutons with Eggplant Wrap, Fresh Herbs and Extra Virgin Olive Oil

Tablesides Fish on Fire

Fresh Ahi Fired in front of the guest with Sesame, Chili and Wasabi Oils

Served with Maui Onion, Waimea Tomato and Limu Salad

**Soups**

Red Thai Curry Coconut Soup with Shrimp and Ginger

Lobster Bisque

Seafood Chowder

Trio of Tropical Gazpachos

Smoked Hamakua Hon Shimeji Mushroom Consommé

Chilled Tomato Consommé



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**Salads**

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

Waimea Butter Lettuce, Crumbled Blue Cheese, Pear Tomatoes, Basil with Garlic Vinaigrette  
Spinach with Bacon, Chopped Egg, Puna Goat Cheese, Red Onion, Parmesan Vinaigrette

Baby Romaine, Hearts of Palm, Waimea Tomatoes, Puna Goat Cheese, Papaya Seed Vinaigrette  
Spicy Asian Caesar with 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 Molokai Lilikoi Vinaigrette

Waimea Butter Lettuce Stack

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

Hawaiian Nicoise

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

Keala Farms Hearts of Romaine, Locally Grown Vine Ripened Tomatoes, Maui Onions,  
Puna 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

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

Manoa Lettuce, Heirloom Tomatoes, Avocado and Grilled Asparagus, Citrus Ginger Vinaigrette

"Edible Bouquet"

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

**Enhancements with Any Salad**

Any "Cake" from our Appetizer Menu

Open Flame Broiled Shrimp

Fresh Island Fish

Puolu Presentation

*All Salads Served with Hawaiian Lavosh or Rolls*



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**Entrees From The Land**

Open Flame Broiled Certified Angus Pride Brand® Filet of Beef Tenderloin with Choice of Preparation  
*Light Sea Salt and Black Pepper Crust, Natural Jus & Crispy Huli Huli Onions*  
*Smoked Hamakua Hon Shimeji Mushroom and Natural Jus*  
*Green Pepper Crust and Gorgonzola Demi Glace*  
*Macadamia Nut Pesto, Puna Goat Cheese and Roasted Red Peppers*  
*Cabernet Reduction, Crispy Huli Huli Onion Stack*  
*Hawaiian Cane Sugar & Soy Reduction*

Open Flame Broiled Certified Angus Pride Brand® New York Steak  
Wild Mushroom Ragout and Balsamic Reduction  
Teriyaki Beef (Our Famous Recipe Since 1969)  
Certified Angus Pride Brand® Prime Rib of Beef  
with Horseradish and Au Jus  
Green Pepper Crusted Muscovy Duck Breast

Open Flame Broiled Kahua Ranch Lamb Chops with Pomegranate Reduction  
Crab Stuffed Chicken Breast with Maui Onion Confit, Caper Beurre Blanc

**Entrees From The Earth**

Asian Vegetables and Fresh Tofu Wokked in Soy, Ginger and Chili Sauce Over Brown Rice  
Grilled Portobello Mushroom, Maui Onions, Bell Peppers, Asparagus, Roasted Tomato Sauce  
with Balsamic Syrup and Warm Black Bean Salad with Wild Rice Medley  
Garden Vegetables, Mushrooms, Penne Pasta, Garlic, Sun Dried Tomato Oil  
Tofu, Vegetable and Herb Stuffed Bell Pepper with Cous Cous Pearls



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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 Lemongrass Butter*

*Red Miso Butter with Ginger Infusion*

*Lemongrass Ginger Essence*

*Maui Onion Waimea Tomato Relish and Pineapple Beurre Blanc*

Molokai Black Salt Crusted Snapper Lau Lau with Limu Edamame and Lomi Lomi Salsa

Grilled Garlic Tiger Prawns with Lemongrass Butter

Spicy Hoisin Glazed Salmon

Thai Green Seafood Curry

Lobster Tail with Drawn Butter

Whole Keahole Maine Lobster with Drawn Butter

Stir Fry Style Shrimp, Scallops and Fish with Asian Style Vegetables and Garlic Chili Sauce

**Combination Entrée**

Select any Two "Land, Sea or Earth" Selections - Added Fee

All Entrees Served with Choice of Vegetables and Starch



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Vegetables

"Wokked" Island Style Vegetables

Grilled Waimea Tomatoes with Parmesan and Fresh Herbs

Grilled Baby Bok Choy with Oyster Glaze and Shiitake Mushrooms

Big Island Vegetable Medley on Edamame Puree

Haricot Vert and Roasted Shallots

Chef's Assortment of Baby Vegetables (Seasonal)

Starch

Pineapple Fried Thai Black and White Rice, Fresh Coconut

"Smooth and Chunky" Mashed Potatoes with Taro

Yellow Molokai Sweet Potato and Chunky Ulu Mash

Taro Sweet Potato Gratin

Decadent Layered Potatoes with Scallions and Cheese

Fragrant Jasmine Rice and Lemongrass Essence in Ti Leaf

Caramelized Maui Onion Mashed Potatoes

Roasted Rosemary New Potatoes

Wasabi Mashed Potatoes

Coconut and Honey Purple Sweet Potatoes

Garlic Mashed Potatoes



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**Desserts**

Kona Coffee Crème Brulee, Chocolate Covered Coffee Bean, Shortbread Cookie

Pineapple Upside Down Cake with Cinnamon Caramel Sauce

Lilikoi White Chocolate Torte with Fresh Raspberries

Lilikoi Cheesecake with Caramelized Pineapple

Coconut Haupia Cake, Fresh Coconut with Guava and Lilikoi Coulis

Ginger and Paauilo Vanilla Crème Brulee

Macadamia Nut Pie with Tahitian Vanilla Sauce

Kona Coffee Chocolate Torte

Chocolate Macadamia Nut Torte

Vanilla-Kona Coffee-Caramel Cheesecake with Turtle Crust

Lilikoi or Lemon Meringue Tart

Pineapple Macadamia Nut Tart

Light Kona Coffee Cheesecake, Oreo Crust

Lilikoi and Dark Chocolate Cheesecake with Lilikoi Coulis

Dark Chocolate Mousse Cake, Turtle Crust, Macadamia Nut Caramel Sauce

Mango Cheesecake on Toasted Coconut Shortbread Crust with Chocolate Ganache Filling

Big Island Apple Banana Cake Stacked with Caramelized Pineapple,

Sugared Won Ton Crisp and Banana Mousse

**Trio of Dessert Sampler**

Ginger and Paauilo Vanilla Crème Brulee, Lychee Granita, Kona Coffee Cheesecake,  
Hawaiian Vintage Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust,

“Inside Out” Lilikoi - Lemon Pie with Molokai Lime “Caviar,” Fresh Island Fruit,

Pineapple Upside Down Cake, Open Faced Mango Ravioli, Mini Tartlets

Coconut Mousse on Sugared Won Ton, Guava Mousse on Angel Food Cake

**Add to Any Dessert Selection...**

Sugar Cookie with Your Picture or Logo

(Minimum 36)

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

Please Select a Minimum of Three Courses