



*Paradise Gourmet
Catering*

DESIGN YOUR OWN DINNER BUFFET

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Select your favorite menu items to create the perfect buffet dinner!

*All buffet menus served with assorted dinner rolls and
100% Kona Coffee, Decaf and Hot Tea*

Wili Wili

Minimum of 30 Guests

Two Salads

One Starch

One Vegetable

Two Entrees

Two Desserts

Kamani

Minimum of 30 Guests

Three Salads

One Starch

Two Vegetables

Three Entrees

Three Desserts

Koa

Minimum of 50 Guests

Four Salads

Two Starches

Three Vegetables

Four Entrees

Three Desserts



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Salad Selections

- Keala Farms Sweet Baby Romaine, Waimea Tomatoes, Grilled Asparagus, Hearts of Palm with Lilikoi - Hawaiian Chili Pepper Vinaigrette
- Waimea Butter Lettuce, Crumbled Blue Cheese, Pear Tomatoes and Basil with Garlic Vinaigrette
- Spinach with Bacon, Chopped Egg, Puna Goat Cheese, Red Onion with Parmesan Vinaigrette
- Baby Romaine, Hearts of Palm, Waimea Tomatoes, Puna Goat Cheese with Papaya Seed Vinaigrette
- Spicy Asian Caesar with Won Ton Crisp with 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
- Keala Farms Hearts of Romaine, Locally Grown Vine Ripened Tomatoes, Maui Onions, Puna Goat Cheese Crumbles with Big Island Lime Infused Caesar Dressing
- Waimea Field Lettuces with Kawamata Tomatoes, Big Island Hearts of Palm with Kapoho Papaya Seed Dressing
- Manoa Lettuce, Heirloom Tomatoes, Avocado and Grilled Asparagus with Citrus Ginger Vinaigrette
- Warabi Fern Shoot Salad with Marinated Hearts of Palm, Maui Onion, Red Pear Tomatoes on Local Greens with Miso Cilantro Infusion and Crispy Ginger
- Assorted Grilled Vegetables, Ripe Tomatoes, Haricot Vert and Tossed Waimea Field Greens with Basil Vinaigrette
- Orange and Jicama Salad with Red Onion on Mixed Field Greens with Basil Vinaigrette
- Artichoke Hearts, Goat Cheese, Bell Peppers, Green Beans, Ripe Tomatoes Caramelized Onions with Herb Vinaigrette



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Salad Selections - Continued

- "Ice Box" Salad with Balsamic Basil Vinaigrette or Strawberry Balsamic Dressing
- Chinese Almond Chicken Salad with Mixed Asian Style Vegetables, Crispy Won Ton Strips with Cilantro Vinaigrette
- Spinach with Asian Pear, Maytag Blue Cheese, Pecans with Sun-Dried Cherry Dressing
- Lomi Lomi Salad of Manoa Lettuces with Lomi Salmon, Waimea Tomatoes, Maui Onions, Green Onion with Citrus Dressing
- Thai Green Papaya Salad with Fresh Tomato, Grilled Shrimp, Julienne of Thai Basil and Spicy Grapefruit Infusion
- Vegetable Cous Cous Salad with Baby Bok Choy, Red Peppers & Bean Sprouts
- Waimea Field Lettuce, Kawamata Tomatoes, Big Island Hearts of Palm with Kapoho Papaya Seed Dressing
- Thai Green Papaya Salad with Baby Shrimp and Hawaiian Chili Pepper Sesame Dressing
- Pad Thai Style Glass Noodle Salad with Chicken
- Penne Pasta, Grilled Vegetables, Sundried Tomatoes, Macadamia Nut Pesto
- Hawaiian Purple and Yellow Sweet Potato Salad, Mango Chutney Dressing
- Waipio Valley Fiddle Head Ferns, Waimea Tomatoes, Asparagus with Maui Onion Vinaigrette
- Chopped Grilled Fresh Vegetable Salad with Mushrooms, Green Beans, Summer Squash, Tomatoes, Red Bell Peppers, Fresh Herb with Garlic Marinade
- Farfalle Salad with Crab, Artichoke Hearts, Roasted Red Peppers, Maui Onions with Avocado Vinaigrette
- Greek Salad with Feta Cheese, Red Pear Tomato, Kalamata Olives, Maui Onions and Sliced Cucumber with Greek Vinaigrette



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Potatoes, Rice and Risotto

Fragrant Jasmine Rice with Lemongrass Essence

Savory Lobster Risotto (additional fee applies)

Big Island Rice Pilaf

Hamakua Mushroom Risotto with Truffle Essence

Pineapple Fried Thai Black and White Rice

“Smooth and Chunky” Mashed Potatoes with Taro

Yellow Molokai Sweet Potato and Chunky Ulu Mash

Taro Sweet Potato Gratin

Caramelized Maui Onion Mashed Potatoes

Roasted Rosemary New Potatoes

Wasabi Mashed Potatoes

Coconut and Honey Purple Sweet Potatoes

Garlic Mashed Potatoes

Wasabi Macadamia Nut Mashed Potatoes

Red Skin - Maui Onion Mashed Potatoes

Roasted Garlic Mashed Potatoes and Rosemary

Roasted New Potatoes with Fresh Herbs

Decadent Layered Potatoes with Waimea Corn, Scallions and Cheese

Stuffed Red Potatoes with Boursin and Gruyere



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Vegetables

"Wokked" Island Style Vegetables

Baked Waimea Tomatoes with Parmesan and Fresh Herbs

Grilled Baby Bok Choy with Oyster Glaze and Shiitake Mushrooms

Big Island Vegetable Medley

Fresh Island Corn with Red Pepper, Maui Onions, and Cilantro Butter

Asparagus with Yellow Sunburst Squash

Haricot Vert and Yellow Beans

Sautéed Assorted Baby Vegetables (Seasonal - additional fee applies)

Blue Lake Green Beans with Almonds, Pancetta, Pine Nuts and Roasted Onion

Fresh Island Corn on the Cob

Grilled Mushrooms, Zucchini, Red Peppers and Fresh Herbs

Saffron Poached Cauliflower with Chervil Butter

Asian Style Wok of Snow Peas, Shiitake Mushrooms, Bok Choy, Gai Lan, Oyster Sauce



Paradise Gourmet
Catering

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Entrees From The Land

Open Flame Broiled Certified Angus Pride® 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® New York Steak

Wild Mushroom Ragout and Balsamic Reduction

Certified Angus Pride® Prime Rib of Beef

with Horseradish and Au Jus

(Chef Carving Fee Per Chef will Apply)

Green Pepper Crusted Muscovy Duck Breast

Open Flame Broiled Kahua Ranch Lamb Chops with Pomegranate Reduction (additional fee applies)

Crab Stuffed Chicken Breast with Maui Onion Confit, Caper Beurre Blanc

Teriyaki Steak – A Tradition Since 1969

Kalua Pork and Won Bok Cabbage

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

Tofu, Vegetable and Herb Stuffed Bell Pepper with Cous Cous Pearls

Garden Vegetables, Mushrooms, Penne Pasta, Garlic, Sun Dried Tomato Oil



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

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

Additional fee applies

Grilled Garlic Tiger Prawns with Lemongrass Butter

Spicy Hoisin Glazed Salmon

Thai Green Seafood Curry

Lobster Tail with Drawn Butter (additional fee applies)

Whole Keahole Maine Lobster with Drawn Butter (additional fee applies)

Grilled Shrimp with Roasted Vegetables and Fusilli Pasta with Roasted Tomato Sauce and Pesto

Shrimp Stir-fry with Oyster, Soy and Black Garlic Sauce

Black Bean Wokked Crab Legs

Grilled Jumbo Prawns with Lemongrass Essence and Fresh Basil



*Paradise Gourmet
Catering*

DINNER BUFFETS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Desserts

Lilikoi and Dark Chocolate Cheesecake with Lilikoi Coulis

Lilikoi Cheesecake with Caramelized Pineapple

Coconut Haupia Cake with Fresh Coconut

Macadamia Nut Pie

Kona Coffee Chocolate Torte

Chocolate Macadamia Nut Torte

Kona Coffee and Chocolate Cheesecake with Caramel on Macadamia Nut Turtle Crust

Lilikoi or Lemon Meringue Tart

Pineapple Macadamia Nut Tart

Kona Coffee Cheesecake, Oreo Crust

Hawaiian Vintage Chocolate - Caramel - Macadamia Nut Square on Shortbread Crust

Pineapple Upside Down Cake

Tropical Fruit Tart with Triple Berry Coulis

Macadamia Nut Squares

Fresh Fruit Cobbler; Mixed Berry, Apple

Kona Macadamia Nut Brownies

Sugar Cookies with Your Picture or Logo (additional fee applies - 36 minimum)

Make Your Own Tropical Shortcakes with Pound Cake, Pineapple, Mango & Strawberry Sauces

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

Mango Cheesecake on Toasted Coconut Shortbread Crust with Chocolate Ganache Filling