



*Paradise Gourmet  
Catering*

**FOOD STATIONS**

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

**Dinner is just not dinner anymore! With interactive and fun food stations you get an experience not just a meal.**

**Fish on Fire!**

In Hawaiian, Ahi means fire. We take it a little further and take the flame to the plate. Freshly Caught Yellow Fin Ahi Thinly Sliced and Fired to your Liking!  
The Chef Drizzles with Sesame, Chili and Wasabi Oils  
Served with Maui Onion, Waimea Tomato and Limu Salad  
See the Flame, Hear the Sizzle, Taste the Ahi!

**An Asian Occasion**

**Steaming Dim Sum Basket**

Assorted Pork, Shrimp and Chicken Dim Sum  
with Ponzu & Wasabi Hot Mustard Dipping Sauces

**Asian Chicken Salad**

Won Bok, Carrots, Red Bell Peppers, Cabbage, Bean Sprouts & Water Chestnuts  
with Sesame Hoisin Vinaigrette  
Presented in Chinese Takeout Boxes

**Sushi Station**

Various types of Sushi such as:  
Nigiri: Maguro, Kampachi, Sake, and Tako  
Rolls: Tuna, Vegetarian, Spicy Shrimp and California  
Four Pieces Per Person

**Chicken and Lobster Pot Pies**

Ask the chef for traditional chicken or a crustacean creation with lobster!  
Add in your choice of: Carrots, Celery, Potatoes, Peas, Onions, Purple Molokai Sweet Potatoes,  
Hamakua Mushrooms, Green Beans, Edamame and Fresh Herbs.  
Top with delectable pie crusts for a down-home favorite.



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### Slurp Station

In parts of Asia, this noisy method of soup consumption expresses a liking for the taste and is also supposed to help cool the soup as it enters your mouth.

It is more common to slurp directly from the bowl than to use a spoon to get the soup to your mouth.

Slurp or spoon! We will let you decide - A noodlicious cup of fun!

Make it your own by choosing your favorite noodle & combining with your desired homemade broth.

Then add your toppings and condiments

This station goes great with the Asian Occasion!

Three Kinds of Noodles

Ramen, Udon, Soba

Three Kinds Of Soup Broth

Seafood, Chicken, Vegetable

Condiments

Wontons, Fish Cakes, Tofu, Shrimp, Chicken, Beef, Char su pork, Bok Choy, Shiitake Mushrooms

Snow Peas, Mung Beans, Green Onion, Cilantro and Thai Basil

### Sticks and Stones

Sizzling and smoking satays cooked in front of guests on hot rocks will give you a real sensation for the senses. Thai Peanut Chicken, Teriyaki Beef,

Green Curry Shrimp, Cilantro Pesto Vegetable

Satays come with delicious sauces and are prepared to perfection.

Two of each item per person

### "Meat and Potatoes"

Chef Carved Angus Brand ® Beef Tenderloin

With Pomegranate Reduction and Hamakua Mushroom Sauce

Taro and Ciabatta Rolls

Served with Horseradish and Mango Chutney  
and Fingerling Potatoes



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**Salad Martinis - Shaken not Tossed**

Guests choose from selection of salad items and the Chef shakes them up with the skill of the finest bartender!

Field Greens, Baby Romaine & Fresh Waimea Spinach  
Tomatoes, Onions, Cucumber, Carrots, Bacon Bits, Shaved Parmesan, Sunflower Seeds, Croutons  
Puna Goat Cheese, Garbanzo Beans, Black Olives, Diced Chicken & Shrimp  
Caesar, Strawberry Balsamic Vinaigrette or Sour Cherry Vinaigrette

**Fish Taco Bar**

Grilled or Blackened Mahi-Mahi  
Sun Dried Tomato, Spinach or Flour Tortillas  
Tropical Fruit Salsa, Tomatillo Salsa, Tomato & Corn Salsa  
Shredded Purple and Green Cabbage, Chipotle Aioli & Mexican Style Beans

**Slider Station**

White Castle started serving these mini 2 bite hamburgers in 1923 and they have been popular ever since! Our versions are even more delicious as we spice up this old time favorite and offer our own new slider specialties.

Beef or Vegetarian Sliders

With Condiments and the following Toppings:

Grilled Portobello Mushrooms, Caramelized Onions, Heirloom Tomatoes, Artichoke Pesto,  
Garlic Aioli, Roasted Red Bell Peppers, Avocado Salsa, Green Chili Relish

Brie, Cheddar, Pepper Jack Cheeses

Want to be really nostalgic? Add mini chocolate malts for an additional charge.



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**Hurry for Curry**

Curry is a pan-Asian phenomenon with immense popularity. Hurry to try our tasty temptations!

Red Chicken Curry

Green Seafood Curry with Shrimp, Fresh Island Fish and Scallops  
Yellow Vegetable Curry with Onions, Carrots, Mushrooms, Squash,  
Bell Peppers, Long Beans & Potatoes  
Served in Coconut Cups with Jasmine Rice

Enhancement - Presented in Freshly Cut Coconut

**"Farm to Table" Vegetable Bar**

Your Choice of the freshest Big Island and mainland vegetables and baby vegetables  
sautéed to order with your choice of:  
Fresh Herbs, Garlic, Shallots, Hawaiian Chili Peppers, Pesto, Macadamia Nuts, Pancetta or Balsamic Syrup

**Mash Bar**

The ultimate comfort food takes on a new twist!  
Chefs will mix guests' choice of ingredients for their own custom blended mashed potatoes.

Mashed Potatoes with Guest Choice of the Following:  
Cheddar, Gorgonzola or Pepper Jack Cheeses  
Chopped Macadamia Nuts, Roasted Garlic, Diced Pancetta, Fresh Herbs, Roasted Mushrooms  
Wasabi, Chopped Purple Sweet Potato, Grilled Diced Waimea Vegetables & Pesto

**Pasta Station**

Chef's prepare traditional favorites with your choice of noodle and homemade sauces  
Finish with your choice of meat and aged parmesan cheese

Penne, Cheese Tortellini and Farfalle Pastas  
Shrimp, Meatballs, Italian Sausage or Chicken  
Marinara, Pesto or Alfredo Sauces  
Parmesan Cheese, Fresh Herbs & Pine Nuts



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**Mama Mia! That's a Pizza!**

Who doesn't love homemade pizza? Our chef's will make the perfect pie just for you right outside and right in front of you.

Our mini griddle top pizzas include:

Traditional Margarita, Smoked Chicken & Macadamia Nut Pesto,  
"Black and White" Pie with Hamakua Mushrooms and Fermented Black Garlic  
Sausage and Caramelized Maui Onions

Did we mention...

**We are Making our Own Mozzarella**

The chef will take fresh buffalo mozzarella curds, warm it to just the right temperature and then hand stretch and pull until the perfect consistency is achieved. Then it goes right on your pizza!

Be sure to ask him to inject it with roasted garlic essence!

Station Set Up Fee includes 3 chefs

**Pad Thai**

Originating on the streets of Thailand, this delicious noodle dish has the unusual combination of fish sauce and tamarind and will transport you to Bangkok.

Pad Thai Noodles

Chicken, Vegetables or Shrimp

Crushed Peanuts, Eggs, Cilantro, Bean Sprouts, Green Onions

**Ceviche**

Freshly Prepared Local Seafood Ceviches Prepared in Front of Guests and Presented as Shooters

Scallop Ceviche with Coriander, Lemon, Absolut Peppar Vodka and Yuzu Tobiko Caviar

Spicy Onaga Ceviche with Spicy Tomato-Cilantro Vinaigrette

Lobster Ceviche with Tarragon and Pernod

Shrimp Ceviche with Lime, Mango and Avocado

Fresh Ahi "Poke Style" with Shoyu, Sesame and Green Onion

Add on...from the Raw Bar

Chilled Jumbo Shrimp with Cocktail Sauce

Big Island Raised Kumamoto Oyster Shooters with Citrus Mignonette and Wasabi Tobiko



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### Interactive Tasting Station

It's like the food channel but LIVE! Enjoy the show and the cuisine!  
Make your selections from each category and watch as the chef's create your customized plate!  
Whether sitting at the bar or getting yours "to go," you will enjoy the show and the cuisine.  
Guests will get a menu and make selections from each of the categories.

The chef will do his magic and create your plate - to order!

### **Main - Choose 2 in advance for your guest's selection**

Filet of Beef Tenderloin  
Herb and Garlic Marinated Chicken Breast  
Togarashi Seared Ahi Tuna  
Pan Roasted Fresh Island Fish

### **Vegetable**

Roasted Asparagus  
Baby Carrot Sauté  
Fried Bok Choy and Shiitake Mushroom  
Grilled Japanese Eggplant

### **Starch**

Garlic Infused Mashed Potatoes  
Roasted Red Pepper & Garlic Polenta  
Purple Sweet Potato with Coconut Glaze  
Black and White Pineapple Fried Rice

### **Sauces**

Hamakua Mushroom Demi Glace  
Pomegranate Red Wine Reduction  
Lemongrass Beurre Blanc  
Sizzling Sesame Soy with Green Onion and Cilantro

### **Enhancements**

Caramelized Maui Onion  
Balsamic Syrup  
Spicy Mango Relish  
Wasabi Aioli

Station Set Up Fee

Includes: (2) chefs, tables, chiavari bar stools, cooking equipment etc.



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**The Cake Walk**

Cooked on heated slabs of stone, try a sampling of savory seafood cakes with a Hawaiian twist

Ahi Cakes with Curry Aioli

Shrimp and Ulu Cake with Chili Lime Mango Salsa

Big Island Crab Cakes with Papaya Relish and Red Pepper Aioli

Two of each item per person

**We Have a Corny Ideal Popcorn! This is not the Movie Theatre**

Popcorn like you have never seen it before. Step up and ask for your favorite flavors. The Chef will toss, coat, season and garnish to create your favorite gourmet concoction!

Chili Oil with Cajun Seasonings and Frizzled Onions, Truffle Oil, Porcini Mushroom, Furikake with Bubu Arare, Curry with Raisins, Coconut and Macadamia Nuts, Ranch, Sesame, Li Hing Mui, or Cinnamon and Sugar

**Macaroni and Cheese**

Comfort food for the soul, macaroni and cheese was served by Thomas Jefferson in the white house way back when. Today we offer an updated, totally customized version where every guest gets the classic done just their way!

Select Your Noodle

Ziti, Penne or Macaroni, Of Course

Then ask the chef to toss your favorite items with his decadent sauce....

Sautéed Mushrooms, Caramelized Onions, Edamame, Asparagus, Grilled Peppers and Fennel, Pesto, Tomatoes

Then send it over the top with your choice of...

Bacon, Black Forest Ham, Roast Duck, Lobster, Rock Shrimp, Char Sui Chicken



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Say Cheese!

Tempt your palate and let us grace your plate with a gourmet grilled cheese sandwich. Select from one of our chef's recommendations or ask him to create your own. Either way, we are dedicated to deliciousness and think you will agree! Say Cheese!

The Chef Recommends...

Brie on Brioche with Pear and Mango

The Classic with White Bread and American Cheese - Add Ham or Bacon

Brie on Brioche with Roasted Tomato Chutney

Fresh Mozzarella and Basil with Vine Ripened Tomatoes

Cheddar and Smoked Ham

Provolone, Caramelized onions and Bacon

Swiss Cheese and Crab Salad

Pepper Jack, Avocado, Tomato and Fresh Salsa

Add Classic Tomato Soup Shooters for an additional charge



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**DESSERT STATIONS**

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Interactive and fun dessert stations are a perfect end to any meal**

**LScream**

What used to take hours to create can now be done right before your eyes.  
Start with Vanilla Liquid Ice Cream Base and select your mix in fantasy ingredients!  
Combine it all on top of dry ice that's 109 degrees below zero and watch us mix away.  
After some smoking and freezing - well below zero, a delicious sweet sensation is yours to enjoy  
Dramatic 'under ice' lighting highlights the smoking effect.

Mix In Selections such as :  
Chocolate Chips, Reeses Pieces, Peppermint, Macadamia Nuts, Chocolate Covered Raisins,  
Oreos, Coconut, Fresh Island Fruit, Marshmallows

Then Top it Yourself...  
Chocolate, Pineapple & Strawberry Sauces  
Whipped Cream and Maraschino Cherries

Station set up fee includes two blocks of dry ice and accommodates 75 guests

Just for fun...  
Add frozen homemade *Ice Pops* - Select from our Chef's creations  
Pineapple, Basil and Cilantro, Lemon and Lemongrass with Thai Basil, Pomegranate Mojito, Kona Lime,  
Lihing Moi and Mango, Blood Orange, Coconut or Lychee

**It's Not Just for Breakfast Anymore..**

This delicious ending includes Made to Order Chocolate Waffles  
with your choice of toppings including:  
Whipped Cream, Raspberry Sauce, Assorted Tropical and Seasonal Fruits



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**Flowing Fondue**

Popular in the 70's but dating back to the 18th Century in Switzerland, our take on this dish is a little more unconventional. Everything old is new again!  
Out are fondue pots and in are sleek and shiny stainless troughs on top of clear glass blocks  
Sassy and Scrumptious - enjoy an incarnation of an oldie but a goodie!

Milk and White Chocolate and Caramel Sauces  
Combined with Chef's Choice of:

Fresh Tropical Fruits, Angel Food Cake, Rice Crispy Treats, Macaroons, Pretzels, Shortbread, Haupia, Brownies and Blondies

**Sweet Treats**

They may be small in size but they are big on flavor and satisfaction  
Guests can select from our chef's specialties and really savor different tastes and flavors

"Inside Out" Lilikoi - Lemon Pie with Molokai Lime Pearls

Coconut Macadamia Nut Squares

Kona Coffee Hawaiian Vintage Chocolate Pot de Crème

Paauiilo Vanilla and Ginger Crème Brulee

Homemade Oreo (36 Minimum)

Caramel and Macadamia Nuts with Hawaiian Vintage Chocolate on Shortbread Crust

Sugar Cookie with your Logo or Photograph (36 Minimum)

Lilikoi or Lemon Meringue Tartlet

Tropical Fruit Tartlet

Kona Macadamia Nut Brownies

Coconut Macaroons

Old Fashioned Push Up!

Selections: Fruit Cheesecake, Mango Shortcake, Caramelized Pineapple Shortcake, Coconut-Sweet Potato  
Rocky Kona Road, Red Velvet Shortcake, Tiramisu

Minimum Selection of 3



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**More S'mores!**

A little fire makes this station interactive and fun. The chef will hand dip the graham crackers in chocolate and marshmallow then you can bring it to the flame and toast it to perfection.

**Make Your Own Shortcakes**

Another comfort food you can't get enough of...

Guests choose pound cake or angel food and then top with assorted fresh fruits and sauces

Try traditional strawberry or make it tropical with banana, mango, pineapple and guava sauce  
Top it off with freshly whipped cream!

**With Any Dessert Station**

100% Kona Coffee and Decaf Passed by Staff

**Note:**

All Stations include one serving per person (unless otherwise noted)

Station set up fee includes one chef

Additional chef's are charged per chef

Hawaii State Tax and Service Fees added to all prices

We will determine number of Chef's required based on station selection and number of guests.

Any station can be customized or altered to your preference

We recommend specialty linens and floral décor to enhance guest's enjoyment of these stations