



*Paradise Gourmet  
Catering*

## CHEF'S SUGGESTED LUNCH MENUS

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

### COLD STYLE BUFFET - KUPUKUPU

#### Salads

Spinach with Bacon, Chopped Egg, Puna Goat Cheese, Red Onion, Creamy Parmesan Dressing

Manoa Lettuce, Heirloom Tomatoes, Avocado and Grilled Asparagus, Citrus Ginger Vinaigrette  
(Add Fresh Island Fish for additional charge)

Penne Pasta, Grilled Vegetables, Sundried Tomatoes, Macadamia Nut Pesto

#### Main Course

Roast Beef, Smoked Pepper Turkey, Black Forest Ham

Imported and Domestic Cheeses

Sourdough, Rye and Whole Wheat Breads, Labaccia Rolls

Sliced Waimea Tomatoes, Sweet Onions, Manoa Butter and Green Leaf Lettuces

Horseradish, Cranberry Mayonnaise, Dijon and Yellow Mustard and Roasted Garlic Aioli

Assorted Relish Tray and Crudités Garnish

#### Desserts

Coconut Macadamia Nut Bars

Green Tea Dipped Shortbread Cookies

Hawaiian Vintage Chocolate Brownies

Passion Fruit Iced Tea

Sodas, Bottled Water and Assorted Juices Charged on Consumption



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### COOK OUT - HINA HINA

#### Salads

*Hawaiian Purple and Yellow Sweet Potato Salad, Mango Chutney Dressing*

*Pineapple Cole Slaw*

#### Entrées

*All American Hamburger*

*Coney Island Style Hot Dog*

*Vegetarian Burgers (10% of Total Guest Count)*

*Served with Lettuce, Tomatoes, Pickles, Sliced Onions, Relish  
Mustard, Ketchup, Mayonnaise & Cheddar Cheese*

#### Sides

*Corn on the Cob*

*Baked Beans*

#### Desserts

*Hawaiian Vintage Chocolate Brownies*

*Pineapple Upside Down Cake*

*Passion Fruit Iced Tea*

*Sodas, Bottled Water and Assorted Juices Charged on Consumption*



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**CHEF'S SUGGESTED LUNCH MENUS**  
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**HOT BUFFET - NAUPAKA**

**Salads - Select 3**

Baby Romaine, Hearts of Palm, Waimea Tomatoes, Puna Goat Cheese, Kapoho Papaya Seed Vinaigrette

Waimea Butter Lettuce with Garlic Chive Vinaigrette, Crumbled Blue Cheese, Pear Tomatoes and Basil

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

Spicy Asian Caesar with Won Ton Crisp, Sesame Cilantro Dressing+A1  
(Add Blackened Ahi for additional charge)

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

Waimea Tomatoes, Shaved Maui Onions, Artichoke Hearts and Green Beans on Tossed Big Island  
Field Greens with Lilikoi Vinaigrette

Waipio Valley Fiddle Head Ferns, Waimea Tomatoes, Asparagus and Maui Onion Vinaigrette

Chopped Grilled Fresh Vegetable Salad with Mushrooms, Green Beans, Summer Squash,  
Tomatoes, Red Bell Peppers and Fresh Herb and Garlic Marinade

**Main Course**

Sautéed Medallions of Chicken with Waimea Tomato - Maui Onion Relish

Fresh Island Fish with Tropical Fruit Relish

Teriyaki Steak - Our Famous Recipe from 1969 (additional fee will apply)

Chef's Selection of Fresh Island Style Vegetables

Pineapple Fried Thai Black and White Rice, Fresh Coconut

**Dessert**

Caramel and Macadamia Nuts with Hawaiian Vintage Chocolate on Shortbread Crust

Coconut Haupia Cake, Fresh Coconut

Build Your Own Fruit Shortcakes

Passion Fruit Iced Tea

Sodas, Bottled Water and Assorted Juices Charged on Consumption



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## CHEF'S SUGGESTED LUNCH MENUS

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### PLATED LUNCH - MONSTERRA

#### Compliments of the Chef

*Pineapple Shooter with Ginger and Thai Basil*

#### Soup

*Your Choice of Chilled or Hot Soups*

#### Entrée

##### Hawaiian Nicoise

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

*Hawaiian Lavosh*

#### Dessert

*Pineapple Upside Down Cake with Cinnamon Caramel Glaze*

*Passion Fruit Iced Tea*

*Sodas, Bottled Water and Assorted Juices Charged on Consumption*



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## CHEF'S SUGGESTED LUNCH MENUS

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### PLATED LUNCH - LAUAE

#### Compliments of the Chef

*Pineapple Shooter with Ginger and Thai Basil*

#### Salad

*Waimea Butter Lettuce with Grilled Asparagus and Hearts of Palm with Kawamata Farms  
Tomatoes, Hawaiian Chili Pepper - Lilikoi Vinaigrette  
Hawaiian Lavosh*

#### Entrée

*Pan Seared Fresh Island Fish with Red Miso Butter and Ginger Infusion  
Fresh Island Style Wokked Vegetables  
Jasmine Rice in Ti Leaf*

#### Dessert

*Tropical Fruit Napoleon  
Mango, Banana, Pineapple and Kiwi Layered with  
Coconut Mousse on Sugared Won Ton*

*Passion Fruit Iced Tea*

*Sodas, Bottled Water and Assorted Juices Charged on Consumption*