



*Paradise Gourmet
Catering*

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Cool and Savory

Togarashi Seared Ahi on Lotus Root with Tobiko and Wasabi Aioli

Grilled Chicken and Hibiscus Flower with Sweet Ginger Marinade

Pineapple Shooters with Ginger and Thai Basil

Chilled Jumbo Shrimp with Cocktail Sauce

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

Deconstructed Bruschetta with Tomatoes, Garlic and Basil

Seared Ahi Pad Thai Summer Rolls with Spicy Dipping Sauce

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

Brie, Green Apple, Toasted Macadamia Nuts on Lavosh

Chilled Asian Pear, Papaya or Avocado Shooters

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

Hibiscus and Brie Crostini with Sliced Almonds

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

Mini Caprese Salad on Focaccia or Bamboo Skewer

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

Japanese Eggplant and Caramelized Maui Onion Tartlet

Ahi Poke on Crispy Won Ton

Caramelized Onion and Sun Dried Tomato on Parmesan Crisp

Asian Guacamole on Crispy Won Ton

Ahi Lollipops Marinated in Chili, Sesame and 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 Bruschetta



*Paradise Gourmet
Catering*

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Cool and Savory - Continued

Chopstick Ahi with Lime, Hot Mustard and Micro Sprouts

Chef's Mash Up! - Layered Gourmet Mashed Potatoes

Mango and Vegetable Summer Rolls with Sweet Chili Ginger Mint Sauce

Caesar Salad Summer 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"

Teriyaki Beef and Grilled Pineapple on Chinese Spoon

Layered Yellow Sweet Potatoes and Basil Mash "Push Up"

Pepper Seared Ahi on Namasu Relish on Chinese Spoon

Roasted Vegetable Polenta with Balsamic "Caviar"

Spicy Thai Beef with Ginger Essence on Chinese Spoons

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

Charred Ahi with Lime Hot Mustard, Kawari Sprouts in Bamboo Cone

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

Red Onion Marmalade and Gorgonzola Cheese Bruschetta

Scallop Ceviche with Coriander, Lemon and Absolute Peppar, Yuzu Tobiko Caviar

Crostini with Eggplant, Tomatoes, Maui Onions, Macadamia Nut Pesto on Black Garlic Aioli



*Paradise Gourmet
Catering*

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Warm and Savory

Kalua Pork Quesadilla with Lomi Lomi Relish

Mini Brie Grilled Cheese on Brioche with Pear and Mango

Ahi Cakes with Curry Aioli

Shrimp and Ulu Cake with Chili Lime Crème Fraiche

Beef Slider, Heirloom Tomatoes, Maui Onion Relish

Chicken Satay with Spicy Thai Peanut Sauce

Teriyaki Beef Skewer (Our Famous Recipe Since 1969)

Grilled Shrimp on Lemongrass Skewer with Sweet Chili and Lemongrass Essence

Grilled Chicken Skewers with Lilikoi Glaze

Macadamia Nut Crusted Shrimp with Caramelized Pineapple and Sweet Chili

Nori Crusted Ahi on Lemongrass Skewer with Tobiko and Wasabi Aioli

Pistachio Shrimp with Caramelized Banana Cocktail Sauce

Kalbi Beef on Won Ton Crisp with Spicy Avocado Relish

Crispy Chopstix Shrimp with Togarashi Pepper Dipping Sauce

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

Chinese Black Bean Rock Shrimp with Scallions on Lotus Root

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

Mini Certified Angus Beef Wellington

Lamb Chop Lollipop with Balsamic Blackberry Glaze

Crispy Fried Peking Duck Spring Rolls with Sour Plum Dipping Sauce

Coconut Shrimp with Guava Ginger Marmalade

Kalua Pork on Molokai Purple Sweet Potato topped with Lomi Lomi Salsa, Poi Crème Fraiche

"Steaming Dim Sum Basket" with Ponzu Dipping Sauce

Peking Duck with Asian Sour Cherry Glaze and Scallions on Lotus Root



*Paradise Gourmet
Catering*

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

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 Lime Ice

Martini of Seared Onaga with Black Molokai Salt on Edamame Salad
with Black Garlic Aioli

Scallop Ceviche with Coriander, Lemon and Absolute Peppar, Yuzu Tobiko Caviar
Presented in Cosmo Glass

Lobster Ceviche with Kau Orange and Fennel in "Z" Martini

Mini Steamed Onaga "Hapa" 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

Scallop Ceviche with Hawaiian Chili Pepper and Yuzu on Cracked Coconut, Spicy Bloody Mary Shooter

Seared Scallop on the Half Shell with Lime Pepper Crust

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

Charred Ahi with Lime Hot Mustard and Micro Sprouts in Bamboo Cone

"Soup and Sandwich"

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



*Paradise Gourmet
Catering*

DISPLAYED AND PASSED PUPUS

Tastefully Prepared, Creatively Presented, Extravagantly Garnished

Cool and Sweet

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

Sweet and Sassy "Push Ups"

Choice of: Fruit Cheesecake, Mango Shortcake, Caramelized Pineapple Shortcake, Coconut Sweet Potato, Rocky Kona Road, Red Velvet Shortcake, Huggo's Famous Mud Pie, Tiramisu

Coconut Macadamia Nut Squares

Kona Coffee Hawaiian Vintage Chocolate Pot de Crème

Pauilo Vanilla and Ginger Crème Brulee

Homemade Oreo or Macadamia Nut White Chocolate Cookie with Curvy Shot Glass of Milk

Mini Banana Split with Maui Pineapple Sauce

Lychee Granitas

Tropical Fruits with White Chocolate Fondue

Strawberry "Pipette" with Ginger Liqueur

Old Fashioned Homemade "Ice Pops"

Choice of: Pineapple-Basil-Cilantro, Lemon and Lemongrass with Thai Basil, Pomegranate Mojito, Kona Lime, Lihing Moi and Mango, Blood Orange, Lychee, Coconut

Caramel and Macadamia Nuts with Hawaiian Vintage Chocolate on Shortbread Crust

Sugar Cookie with your Logo or Photograph

(2) week advance notice required - 36 minimum

DISPLAYED PUPUS

Sashimi Presentation with Wasabi and Hot Mustard

(4 ounces per person)

Edible Garden

Celery, Cauliflower, Broccoli, Carrots Chips, Assorted Sweet Bell Peppers

Olives, Sliced Cucumbers with Dill Caper Dip

Sliced Tropical and Seasonal Fruit

Domestic and Imported Cheese Selection with Crackers and Baguettes

Meats, Cheese and Vegetable Display

Prosciutto with Goat Cheese and Asparagus, Sliced Salami, Soft Italian Cheese, Grilled Breads, Roasted Garlic Aioli

Grilled and Pickled Vegetables, Bresaola of Beef Tenderloin