



Paradise Gourmet  
Catering

## CHEF'S TASTING MENU

Each Course Includes Creative Presentations and Garnishes Utilizing Fresh Flowers,  
Bamboo and Unique Serving Pieces

### Kupa

Wild Mushroom Consommé

### Lau'ai

Waimea Micro Greens and Warabi Fern Shoot Salad in Ti Leaf Cone with Roasted Maui  
Onion Vinaigrette with Grilled Waimea Corn and Kawamata Farms Tomato Salad

### ◆ Moa ◆

Confit of Chicken with Hamakua Mushroom Risotto

### ◆ 'Ula`ula ◆

Banana Leaf Wrapped Hawaiian Snapper with Fine Chiffonade of Waimea Vegetables  
Ginger Essence Presented in Mini Steamer Basket

### ◆ 'Opae ◆

Green Coconut Curry with Lemongrass Seafood Skewer Served in Coconut Cup

### ◆ Koloa ◆

Green Pepper Crusted Muscovy Duck Breast with Parmesan Herb Risotto

### ◆ Pipi ko`ala ◆

Petite Filet Mignon with Pomegranate Reduction and Hamakua Mushroom Risotto  
Baby Carrot and Asparagus

### Mea'ai momona

Ginger Crème Brulee,  
Lilikoi Tartlet, Caramel Chocolate Macadamia Nut Bar

100% Kona Coffee, Decaf, Hot Tea

### ◆ Choice of Two Entrée Courses ◆

Each Additional Entrée Course