



*Paradise Gourmet
Catering*

DESSERT STATIONS

Something Sweet

Interactive and Festive Dessert Stations
are just the right thing to end a perfect event.

I Scream

What used to take hours to create can now be done right before your eyes
as you choose the perfect combinations to satisfy your sweet tooth
Start with Vanilla or Chocolate Liquid Ice Cream Base then select your mix in fantasy
ingredients! Choose any of the chef's sweet selections of the day.

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!

Start with the Base:

Vanilla or Chocolate

Mix In Selections such as :

Chocolate Chip, Reeses Pieces, Gummy Bears, Peppermint
Macadamia Nuts, Chocolate Covered Raisins, Chocolate Covered Coffee Beans
Butterscotch Morsels, Oreos, Shortbread Crust
Bananas, Mangos, Strawberries, Kiwi, Lilikoi
Mini Marshmallows

Then Top it Yourself...

Chocolate, Caramel, Raspberry, Lilikoi Sauces
Whipped Cream
Maraschino Cherries
Sprinkles

Priced Per Person

Chef Fee Applies

Station Set up Fee

(808) 326-1244

www.paradisegourmet.com



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"The Scientific Study of Deliciousness"

Molecular gastronomy is nothing new to the food world. As far back as when the first egg got heated and cooked, we saw the effects of temperature on food. Chemicals play a role in food science also transforming things liquid to things frothy, and things frothy to frothy into things solid. These "chemicals" are actually all made from food ingredients such as seaweed, algae, sugar and soy.

What is new about Molecular gastronomy is chefs embracing the mechanisms of transforming food products with the use of chemicals and temperature, thus involving all the senses and using the chef's skill, creativity and technology

Sample Menu might include: Fresh Fruit Ravioli with flavors such as Kiwi and Guava; Kona Coffee you can eat (!) with Baileys Irish Cream Sauce and Hawaiian Chocolate and Mango Panna Cotta Sunny Side Up.

Priced Per Person

Chef Fee Applies

Station and Special Ingredient Fee

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 Fruit

Marshmallow Sauce

Priced Per Person

Chef Fee Applies

Station Set Up Fee



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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

Priced Per Person

Station Set Up Fee

Note:

All Stations include one serving per person unless otherwise noted

Chef Fees and Station Fees may Apply

Hawaii State Tax and Service Fees added to all food prices

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

Some Stations have minimum guest counts

Any station can be customized or altered to your preference

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