



Paradise Gourmet
Catering

DINNER BUFFETS

Design Your Own Dinner Buffet

Select your favorite menu items to create the perfect Buffet Dinner

*All Buffet Menus Served with Assorted Dinner Rolls OR Hawaiian Lavosh
100% Kona Coffee, Decaf, Hot Tea*

WILI WILI

Minimum of 30 Guests

Two Salads
One Starch
One Vegetable
Two Entrées
Two Desserts

KAMANI

Minimum of 30 Guests

Choice of:
Three Salads
One Starch
Two Vegetables
Three Entrées
Three Desserts

KOA

Minimum of 50 Guests

Choice of:
Four Salads
Two Starches
Three Vegetables
Four Entrées
Three Desserts



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Salads

Warabi Fern Shoot Salad with Marinated Hearts of Palm, Maui Onion, Red Pear Tomato on Local Greens with Miso Cilantro Infusion and Crispy Ginger

Tossed Spinach Salad with Bacon, Waimea Tomato, Red Onion, Chopped Egg, Mozzarella Cheese with Red Wine Shallot Vinaigrette

Baby Romaine, Artichoke Hearts, Waimea Tomatoes, Maui Onions, Flower Confetti with Lilikoi Vinaigrette

Assorted Grilled Vegetables, Ripe Tomatoes Haricot Vert and Tossed Waimea Field Greens with Basil Vinaigrette

Orange and Jicama Salad with Red Onion on Mixed Field Greens with Cilantro Lime Vinaigrette

Tossed Waimea Greens, Fresh Yellow Tomato, Local Goat Cheese, Japanese Cucumber, with Strawberry Balsamic Vinaigrette

Asian Caesar Salad with Julienne Vegetables, Won Ton Crisps with Sesame Cilantro Dressing

Artichoke Hearts, Goat Cheese, Bell Peppers, Green Beans, Ripe Tomato, Caramelized Onions with Herb Vinaigrette

Farfalle Salad with Crab, Artichoke Heart, Roasted Red Pepper, Maui Onion with Avocado Vinaigrette

Greek Salad with Feta Cheese, Red Pear Tomato, Kalamata Olives, with Maui Onions, Sliced Cucumbers

Rock Shrimp with Macadamia Nut Pesto and Penne Pasta, Roasted Asparagus, Peppers, Caramelized Onions

"Ice Box Salad" with Balsamic Basil Vinaigrette or Strawberry Balsamic Dressing

Chinese Almond Chicken Salad with Mixed Asian Style Vegetables, Crispy Won Ton Strips with Cilantro Vinaigrette



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Salads - Continued

Baby Spinach with Asian Pear, Maytag Blue Cheese, Pecans and Sun-Dried Cherry

Lomi Lomi Salad, Manoa Lettuce with Lomi Salmon, Waimea Tomato,
Maui Onion, Green Onion and Citrus Dressing

Thai Green Papaya Salad with Fresh Tomato, Grilled Shrimp,
Julienne of Thai Basil Spicy and Grapefruit Infusion



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Rice and Risotto

Fragrant Jasmine Rice Lemongrass Essence
Black "Forbidden" Rice with Oven Dried Pineapple
Savory Lobster Risotto with Claw Garnish
Big Island Rice Pilaf
Thai Pineapple Fried Rice
Hamakua Mushroom Risotto with Truffle Essence

Potatoes

Wasabi Mac Nut Mashed Potatoes
Red Skin Maui Onion Mashed Potatoes
Roasted Garlic Mashed Potatoes and Rosemary
Roasted New Potatoes with Fresh Herbs
Decadent Layered Potatoes with Waimea Corn, Scallions and Cheese
Stuffed Red Potatoes with Boursin or Gruyere

Vegetables

"Wokked" Asian Vegetables with Cashews on Frizzled Taro
Big Island Vegetable Medley
Asparagus with Yellow Sunburst Squash
Haricot Vert and Yellow Beans with Grilled Onion
Sautéed Assorted Baby Vegetables
Grilled Waimea Tomatoes with Parmesan and Fresh Herbs
Blue Lake Green Beans with Almonds, Pancetta, Pine Nuts and Roast Onion
Grilled Fennel with Red Onion Medley
Steamed Baby Bok Choy with Shitake Mushrooms



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Entrées

Fresh Island Fish from the Kona Coast with Choice of Sauce:

*Red Miso Butter ♦ Tropical Fruit Relish ♦ Lemon Grass Ginger Beurre Blanc
Maui Onion Waimea Tomato and Caper Relish ♦ Kalua Mac Nut Beurre Blanc*

Teriyaki Steak – A Tradition Since 1969

Kalua Pork and Won Bok Cabbage

Big Island Pulehu Chicken with Choice of Sauce:

*Lilikoi Butter ♦ Kau Orange and Cumin BBQ
Teriyaki Glaze ♦ Roasted Maui Onion and Mushroom Ragout*

Certified Angus Pride Brand® Filet of Beef Tenderloin with Choice of Sauce:

*Hamakua Mushroom Sauce ♦ Sweet Maui Onion Confit
Raspberry Port Reduction ♦ Garlic Thyme Au Jus*

Parker Ranch Angus Pride Brand® New York Steak, Green Pepper Crust with Choice of Sauce:

Herb Butter ♦ Cabernet Sauce ♦ Jack Daniels® Bourbon Glaze ♦ Blue Cheese and Balsamic

Certified Angus Pride Brand® Filet of Beef with Macadamia Nut Pesto, Goat Cheese, and Roasted Red Bell Peppers with Choice of Sauce:

Tapenade Demi Glaze ♦ Five Peppercorn Sauce ♦ Thyme Essence ♦ Natural Jus

Grilled Shrimp with Roasted Vegetables and Fusilli Pasta
with Roasted Tomato Sauce and Basil Pesto

Certified Angus Pride Brand® Carved Prime Rib of Beef with Au Jus and Horseradish

Crab Stuffed Chicken Breast with Maui Onion Confit and Caper Beurre Blanc



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Dessert

Macadamia Nut Pie with Tahitian Vanilla Sauce

Kona Coffee Chocolate Torte

Tropical Fruit Tart with Triple Berry Coulis

Chocolate Macadamia Nut Torte

Lilikoi Cheesecake with Fresh Guava Coulis

Vanilla-Kona Coffee-Caramel Cheesecake with Turtle Crust

Lilikoi or Lemon Tart

Light Kona Coffee Cheesecake and Chocolate Covered Kona Coffee Beans

Haupia (Coconut Cream) Cake with Guava Coulis

Macadamia Nut Squares

Chocolate Macadamia Nut Squares

Ginger Crème Brulee

Cookies – Brittle Chocolate Chip and Oatmeal Raisin

Fresh Fruit Cobbler; Mixed Berry, Apple, Pear, Pumpkin

Macadamia Nut Kona Brownies

Coconut Macaroons

100% Pure Kona Coffee, Decaf, Hot Tea