



*Paradise Gourmet  
Catering*

## **CHEF'S SUGGESTED DINNER MENUS**

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

### **ANTHURIUM**

#### **PUPUS**

Vegetable and Mango Summer Roll with Sweet Chili Sauce

Teriyaki Beef Skewer on Split Bamboo

Curried Chicken Salad in a Won Ton Cup

### **DINNER MENU**

#### **Salad**

Waimea Tomatoes, Maui Onions, Kalamata Olives, Fresh Mozzarella with  
Basil Chiffonade, Extra Virgin Olive Oil and Balsamic Vinegar

Hawaiian Lavosh

#### **Entrée**

Grilled or Sautéed Fresh Island Fish  
With Lime Ginger Mango Relish, Lemongrass Butter  
Served with Forbidden Black and White Pineapple Fried Rice  
And Wokked Island Style Vegetables

#### **Dessert**

Coconut Haupia Cake with Guava Coulis

100% Pure Kona Coffee, Decaf, Hot Tea



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### **BIRD OF PARADISE**

#### **PUPUS**

Mini Caprese Salad on Foccacia

Shrimp and Waipio Taro Cake with Mango Ginger Salsa

Kiawe Grilled Chicken Skewers with Lilikoi Sauce

### **DINNER MENU**

#### **Salad**

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

Hawaiian Lavosh

#### **Entrée**

Certified Angus Pride Brand Filet of Beef Tenderloin  
with Green Pepper Crust and Gorgonzola Demi Glaze  
Fresh Big Island Vegetable Medley  
And Caramelized Maui Onion Mashed Potatoes

#### **Dessert**

Ka'u Chocolate Tart with Caramel and Chocolate Covered Coffee Beans

100% Kona Coffee, Decaf, Hot Tea



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### CYMBIDIUM

#### PUPUS

"Mini Luau"

*Kalua Pig, Poi and Lomi Salmon on Taro Chip*

Spicy Thai Beef served on Chinese Spoons

Sweet Chili Shrimp on Lemongrass Skewer

Hamakua Mushroom with Caramelized Onion on Polenta Cake with Balsamic Syrup

### DINNER MENU

#### Appetizer

"Cake Walk"

Kona Coast Crab with Mango Relish

Shrimp Waipio Taro with Cilantro Pesto Sauce

Ahi with Curry Butter Sauce

#### Salad

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

Hawaiian Lavosh

#### Entrée

Pan Roasted or Grilled Fresh Island Fish, Red Miso Butter Sauce with Ginger Infusion

*Paired with*

Certified Angus Pride Brand Filet of Beef Tenderloin and  
Cabernet Reduction Topped with Crispy Onion Stack

Decadent Layered Potatoes with Waimea Corn, Scallions, and Cheese

Big Island Vegetable Medley

#### Dessert Sampler

Coconut Macadamia Nut Bar, Lilikoi Tartlet,  
and Kona Coffee Chocolate Cheesecake

100% Pure Kona Coffee, Decaf, Hot Tea



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### DENDROBIUM

#### PUPUS

Lamb Chop Lollipop with Rosemary Mint Sauce served on Big Bamboo  
Caramelized Maui Onion and Red Bell Pepper on Parmesan Crisp Served on Coconut Frond  
Risotto Fritter  
Thai Seafood Curry on Chinese Spoon

### DINNER MENU

#### Appetizer

Kiawe Grilled Tiger Prawns on Coconut  
With Caramelized Banana Cocktail Sauce

#### Salad

Stacked Butter Lettuce with Grilled Vegetables, Maui Onion,  
Tear Drop Tomatoes and Ciabatta Croutons  
Roasted Maui Onion Vinaigrette  
Hawaiian Lavosh

#### Entrée

Pan Seared Fresh Island Fish with Lemongrass Ginger Essence  
and Tropical Fruit Relish with Scallop Cake

#### *Paired with*

Certified Angus Pride Brand® Filet of Beef Tenderloin with  
Hamakua Hon Shimjeji Mushroom, Maui Onion Ragout  
Wasabi Mashed Potatoes  
Big Island Vegetable Medley

#### Dessert Sampler

Chocolate Macadamia Nut Square, Ginger Crème Brulee  
and Deconstructed Caramelized Banana Cake

100% Pure Kona Coffee, Decaf, Hot Tea

Mini Tropical Truffles