



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Appetizers

Waipio Taro and Rock Shrimp Cakes with Mango Ginger Salsa
on Waimea Field Greens

Chilled Vegetable Napoleon
Waimea Tomatoes, Maui Onions, Grilled Zucchini, Red Bell Pepper and Puna Goat Cheese
Puff Pastry Croutons with Eggplant Wrap, Fresh Herbs and Extra Virgin Oil Drizzle

Macadamia Nut Crusted Shrimp with Caramelized Pineapple in Radicchio Cup

Kahua Ranch Lamb Chop with Wild Mushroom Polenta

Kona Coast Crab Cake with Asian Aioli and Fresh Mango Confetti

Kiawe Grilled Tiger Prawns with Island Slaw and Spicy Pineapple Relish
on Lemongrass Skewer

Ginger Steamed Seafood Lau Lau with Scallop, Shrimp and Lobster
with Lemongrass Jus

Keahole Lobster Risotto

Lemon Pepper Crusted Scallops
with Corriander Rub with Yuzu Tobiko Caviar

Seared George Bank Scallop with Pan Roasted Foie Gras, Asian Pear
And Maui Onion Compote Served in a Scallop Shell

Green Pepper Crusted Muscovy Dick Breast with Parmesan Herb Risotto

Cake Walk

*Kona Coast Crab with Mango Relish, Shrimp Waipio Taro
with Cilantro Pesto Sauce, and Ahi with Curry Butter Sauce*



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Soups

Red Thai Curry Coconut Soup with Shrimp and Ginger

Fire Roasted Tomato & Fresh Basil Soup

Waimea Corn Chowder

Lobster Bisque

Seafood Chowder

Citrus Gazpacho

Wild Mushroom Consommé

Chilled Tomato Consommé



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Salads

Waimea Butter Lettuce with Garlic Vinaigrette, Crumbled Blue Cheese,
with Pear Tomatoes and Fresh Basil

Tossed Spinach Salad with Bacon, Chopped Egg, Puna Goat Cheese, Red Onion
with Creamy Parmesan Vinaigrette

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

Haricot Vert, Grilled Vegetables, Waimea Tomatoes on Tossed Waimea Field Greens
with Red Wine Basil Vinaigrette

Spicy Asian Caesar Salad with Won Ton Crisp
with Spicy Sesame Cilantro Dressing

Traditional Caesar Salad with Fresh Parmesan and Garlic Croutons

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

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

Chilled Asparagus Spears and Roasted Shallot Vinaigrette on a Bed
of Tossed Waimea Greens

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

Salad Nicoise – Hawaiian Style
*Ahi, Hawaiian Purple Sweet Potato, Taro, Waimea Green Beans, Olives,
Hard Boiled Egg and Kamuela Tomato with Lilikoi Vinaigrette*

Enhancements with any Salad
Kona Coast Crab Cake
Grilled Chicken
Two Kiawe Grilled Shrimp
Fresh Island Fish

ALL SALADS SERVED WITH HAWAIIAN LAVOSH



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Entrée Selections

From the Land

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

Kiawe Grilled Lamb Chops with Pomegranate Reduction

Green Pepper Crusted Muscovy Duck Breast

Certified Angus Brand® Prime Rib with Horseradish and Au Jus

Certified Angus Brand® Filet of Beef Tenderloin with Green Pepper Crust and Gorgonzola Demi Glace

Certified Angus Brand® New York Steak with Green Pepper Crust, Wild Mushroom Ragout and Balsamic Reduction

Certified Angus Brand® Filet of Beef Tenderloin with Macadamia Nut Pesto, Goat Cheese, and Roasted Red Bell Peppers

Certified Angus Brand® Filet of Beef Tenderloin with Hon Shimjeji Mushroom, and Maui Onion Ragout

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

From the Earth - Dinners

Asian Vegetables and Fresh Tofu Wokked in Soy, Ginger and Chili Sauce with Oven Brown Rice

Grilled Portobello Mushroom, Maui Onions, Bell Peppers, Asparagus, Roasted Tomato Sauce and Balsamic Syrup with Warm black Bean Salad and Wild Rice Medley

Garden Vegetables, Mushrooms, Penne Pasta, Garlic and Sun Dried Tomato Oil



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Entrée Selections - Continued

From the Sea

Fresh Island Fish from the Kona Coast with Choice of Sauce

Red Miso Butter with Ginger Infusion

Tropical Fruit Relish

Lemongrass Ginger Essence

Maui Onion Waimea Tomato Relish and Pineapple Beurre Blanc

Chinese Black Bean Sauce, Beurre Blanc

Lime Ginger Mango Relish and Lemongrass Butter

Grilled Garlic Tiger Prawns with Thai Chili Glaze

Sesame Crusted Salmon with Miso Glaze

Thai Green Seafood Curry

Lobster Tail with Drawn Butter

Whole Keahole Maine Lobster with Drawn Butter

Combination Entrée

Choose any two "Land, Sea or Earth selections as a Combo Entrée

ALL ENTREES SERVED WITH CHOICE OF VEGETABLES AND STARCHES



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Vegetables – Choose One

“Wokked” Island Style Vegetables and Taro

Grilled Waimea Tomatoes with Parmesan and Fresh Herbs

Eggplant Maui Onion Napoleon

Grilled Baby Bok Choy with Oyster Glaze

Big Island Vegetable Medley

Haricot Vert and Crispy Shallots

Starch – Choose One

Decadent Layered Potatoes with Waimea Corn, Scallions and Cheese

Fragrant Jasmine Rice and Lemon Grass Essence in Ti-leaf

Caramelized Maui Onion Mashed Potatoes

Caper and Onion Mashed Potatoes

Roasted Rosemary New Potatoes

Wasabi Mashed Potatoes

Coconut and Honey Purple Sweet Potatoes

“Forbidden” Black and White Pineapple Fried Rice



*Paradise Gourmet
Catering*

DINNER MENUS A LA CARTE

Desserts

Lilikoi Crème Caramel on Shortbread Cookie Crust with Fresh Fruit

Kona Coffee or Ginger Crème Brulee

Lilikoi White Chocolate Torte with Golden Leaves and Raspberries

Macadamia Nut Pie with Tahitian Vanilla Sauce

Kona Coffee Chocolate Torte

Strawberry Torte served with Tahitian Vanilla Crème and Garnished with Candied
Caramel Swizzle Stick

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

Fresh Berries in a Pine Nut Lace Cup with Triple Berry Coulis

Lilikoi or Lemon Meringue Tart

Pineapple Macadamia Nut Tart

Triple Tropical Terrine with Guava Coulis

Light Kona Coffee Cheesecake, Oreo Crust
And Chocolate Covered Kona Coffee Beans

Individual Haupia (Coconut Cream) Cake with Guava Coulis

Ginger Crème Brulee

Lilikoi Curd Cream Puffs with Strawberries

Kau Chocolate Tart with Caramel and Chocolate Covered Coffee Beans

Dessert Sampler

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

OR

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

ALL DINNERS SERVED WITH 100% PURE KONA COFFEE, DECAF, HOT TEA