



*Paradise Gourmet
Catering*

FOOD STATIONS

Dinner is just not dinner anymore! With interactive and fun food stations you get an experience not just a meal.

And don't forget to see our beverage and dessert stations for the perfect "garnish" for these dinner options!

Fish on Fire!

In Hawaiian, Ahi means fire. We take it a little further and take the flame to the plate. Choose Fresh Island Fish or Salmon, pounded thin and cooked in seconds right before you!

Our Chef will pair the sauces with your fish selections.
Wasabi Hot Mustard, Sizzling Sesame Peanut with Cilantro and Ginger
or Lemon Caper Dill Marinade

Priced Per Person

Chef Fee Applies

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!

Your choice of Three:

Traditional Gruyere, Chipotle Mild Cheddar, Spinach and Cheese, Pepper Jack or Thai Coconut

Combined with Chef's Choice of:

Asparagus, Broccoli, Cauliflower, Zucchini, Apple, Roasted Fingerling Potatoes,
Tofu, Artichoke Hearts, Olive Bread or Pretzels

Priced Per Person

Station Set Up Fee



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Interactive Tasting Station

It's like the food channel but LIVE! Enjoy the show and the cuisine!
Make your selections from each category and watch as the chef's create your customized plate!
Whether sitting at the bar or getting yours "to go," you will enjoy the show and the cuisine.
Guests will get a menu and make selections from each of the categories.
The chef will do his magic and create your plate - to order!

Main - Choose 2 in advance for your guest's selection

Filet of Beef Tenderloin
Herb and Garlic Marinated Chicken Breast
Togarashi Seared Ahi Tuna
Pan Roasted Fresh Island Fish

Vegetable

Roasted Asparagus
Baby Carrot Sauté
Fried Bok Choy and Shiitake Mushroom
Grilled Japanese Eggplant

Starch

Garlic Infused Mashed Potatoes
Roasted Red Pepper & Garlic Polenta
Purple Sweet Potato with Coconut Glaze
Black and White Pineapple Fried Rice

Sauces

Hamakua Mushroom Demi Glace
Pomegranate Red Wine Reduction
Lemongrass Buerre Blanc
Sizzling Sesame Soy with Green Onion and Cilantro

Enhancements

Caramelized Maui Onion
Balsamic Syrup
Spicy Mango Relish
Wasabi Aioli

Priced Per Person

Chef Fee Applies
Station Set Up Fee
includes tables, chiavari bar stools, cooking equipment etc.



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An Asian Occasion

Steaming Dim Sum Basket - One of each item per person
(Shrimp Dumpling, Pork Shumai, Vegetarian Half Moon with Ponzu Sauce)

Asian Chicken Salad

with Won Bok, Bean Sprouts, Water Chestnuts and Sesame Hoisin Vinaigrette
Presented in Chinese Takeout Boxes

Sushi Station

Various types of Sushi such as:

Nigiri: Maguro, Hamachi, Kampachi, Sake, Tamago, and Tako, Toro

Rolls: Tuna Roll, Vegetarian Roll, etc...

Vegetable Roll, and Spicy Tuna Roll

Four Pieces Per Person

Priced Per Person

Slurp Station

In parts of Asia, this noisy method of soup consumption expresses a liking for the taste and is also supposed to help cool the soup as it enters your mouth. It is more common to slurp directly from the bowl than to use a spoon to get the soup to your mouth. But we will let you decide - slurp or spoon!

A noodlicious cup of fun!

Make it your own by choosing your favorite noodle and combining with your desired homemade broth.

Then add your toppings and condiments

This station goes great with the Asian Occasion!

Three Kinds of Noodles

Ramen, Udon, Soba

Three Kinds Of Soup Broth

Seafood, Chicken, Vegetable

Condiments

Wontons, Fish Cakes, Tofu, Shrimp, Chicken, Beef

Char su pork, Bok Choy, Shiitake Mushrooms

Snow Peas, Mung Beans, Green Onion

Cilantro, Thai Basil

Priced Per Person



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Sticks and Stones

Sizzling and Smoking Satays cooked in front of guests on heated slabs of stone will give you a real sensation for the senses. Thai Peanut Chicken, Teriyaki Beef, Sweet Chili Shrimp, Cilantro Pesto Vegetable Satays come with delicious sauces and are prepared to perfection. One of each item per person.

Priced Per Person
Chef Fee Applies
Station set up fee

Going Green

All Big Island Products on Top of a Natural Panax Leave "Plate" and Recyclable Bamboo Fork
Charred Kona Coast Ahi with Limu Salad

Priced Per Person
Chef Fee Applies

Salad Martinis - Shaken not Tossed

Guests choose from selection of salad items and the Chef shakes them up with the skill of the finest bartender!

Choice of the following:

Butter Lettuce, Field Greens, Baby Romaine

Tomatoes, Onions, Cucumber, Carrots, Bacon Bits, Shaved Parmesan, Sunflower Seeds, Croutons
Blue Cheese, Caesar, Strawberry Balsamic Vinaigrette

Priced Per Person
Chef Fee Applies
Chicken or Shrimp available for additional cost

Fish Taco Bar

Guest's Choice of Grilled or Blackened Mahi-Mahi
Corn and Flour Tortillas
Fresh Papaya Salsa, Tomatillo Salsa, Black Bean Salsa
Chipotle Aioli and Mexican Style Beans

Priced Per Person



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"Meat and Potatoes"

Chef Carved Angus Brand® Beef Tenderloin
With Pomegranate Reduction or Hamakua Mushroom Sauce
and Fresh Herbs
Taro and Sweet Bread Rolls
Served with Horseradish and Mango Chutney
and Fingerling Potatoes

Priced Per Person

Chef Fee Applies

Slider Station

White Castle started serving these mini 2 bite hamburgers in 1923 and they have been popular ever since! Our versions are even more delicious as we spice up this old time favorite and offer our own new slider specialties.

Wagu Snake River - Kobe Beef Sliders
Seafood Slider
Portobello Slider

With Condiments and the following Toppings:

*Grilled Portobello, Caramelized Onion, Heirloom Tomatoes, Artichoke Pesto,
Garlic Aioli, Red Bell Pepper, Fois Gras, Avocado Salsa, Radicchio*

Mini Taro Sweet Breads, Potato Buns, Ciabatta Bread

Served with Shoestring Potatoes

Based on one each per person

Station Set Up Fee

Priced Per Person

Chef Station Fee Applies

Want to be really nostalgic? Add mini chocolate malts for 2.00 each

Hurry for Curry

Red Chicken Curry
Green Seafood Curry
Vegetable Curry

Served in Coconut Cups with Jasmine Rice

Priced Per Person

Enhancement - Presented in Freshly Cut Coconut \$2.50 each



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Mash Bar

The ultimate comfort food takes on a new twist!
Chefs will mix guests' choice of ingredients for their own custom blended mashed potatoes.
Guaranteed to Please!

Mashed Potatoes with Guest Choice of the Following:

Cheddar, Gorgonzola, Brie or Port Salut Cheeses

Chopped Macadamia Nuts

Roasted Garlic

Wasabi

Bacon Bits

Fresh Herbs

Grilled Diced Waimea Vegetables

Pesto

Station set up fee

Priced Per Person

Chef Fee Applies

Baby Vegetable Bar

Your Choice of the freshest Big Island and Mainland vegetables
sautéed to order with your choice of:
Fresh Herbs, Garlic, Parmesan Cheese, Shallots, Balsamic Syrup or Asian Spices

Priced Per Person

Chef Fee Applies

Pasta Station

Chefs prepare traditional favorites with your choice of noodle and homemade sauces
Finish with your choice of Meat and aged parmesan cheese

Penne, Cheese Tortellini and Farfalle Pastas

Italian Sausage or Chicken

Marinara, Pesto or Alfredo Sauces

Parmesan Cheese, Fresh Basil and Cracked Pepper

Priced Per Person

Chef Fee Applies



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Pad Thai

Originating on the streets of Thailand, this delicious noodle dish has the unusual combination of fish sauce and tamarind and will transport you to Bangkok.

Pad Thai Noodles
Chicken, Vegetables or Shrimp
Crushed Peanuts, Eggs, Cilantro, Bean Sprouts, Green Onions
Sweet Pad Thai Sauce

Priced Per Person

Chef Fee Applies

Note:

All Stations include one serving per person unless otherwise noted

Chef Fees - charged per chef

Hawaii State Tax and Service Fees added to all food prices

We will determine number of Chefs 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