



*Paradise Gourmet
Catering*

HORS D'OEUVRES

Priced Per Piece

HOT

Macadamia Nut Crusted Shrimp with Caramelized Pineapple and Sweet Chili
Nori Crusted Ahi on Lemongrass with Tobiko and Wasabi Aioli
Seared Scallop with Lime Pepper Crust, On a Half Shell
Seared Scallop with Smoked Salmon Wrap, Truffle Pesto
Crispy Chopstix Shrimp with Hunan Pepper Dipping Sauce
Shrimp and Waipio Taro Cake with Tropical Fruit Relish
Big Island Crab Cakes with Papaya Relish and Red Pepper Crème Fraîche
Hamakua Mushroom with Caramelized Onion on Polenta Cake with Balsamic Syrup
Mini Beef Wellington Bites with Pancetta and Hamakua Mushroom Duxelle
Lamb Chop Lollipop with Pomegranate Reduction
Crispy Fried Peking Duck Spring Rolls with Spicy Hoisin Sauce
Imu Pork Tenderloin on Hawaiian Sweet Potato
Risotto Fritter with Pancetta and Pecorino Cheese Topped with Fire Roasted Tomato
Chipotle Grilled Chicken Skewer with Mango Crème Fraîche
Kiawe Grilled Chicken Skewers with Lilikoi Sauce
Chicken Satay with Spicy Peanut Sauce
Teriyaki Beef Skewer (Our Famous Recipe Since 1969)
Grilled Sweet Chili Shrimp on Lemongrass Skewer with Lemongrass Essence



Paradise Gourmet
Catering

HORS D'OEUVRES

Priced Per Piece

COLD

Mini Caprese Salad on Foccacia

"Fish and Chips" - Caviar on Crispy Homemade Potato Crisp with Chive Cream Fraîche

Japanese Eggplant and Caramelized Maui Onion Tartlet

Ahi Poke on Crispy Won Ton

Caramelized Maui Onion and Sun Dried Tomato on Parmesan Crisp

Pepper Crusted Ahi Sashimi with Limu Salad on Panex Leaf

Asian Guacamole on Crispy Won Ton

Carpaccio of Beef on Parmesan Crisp with Roasted Garlic Aioli

Kalbi Beef on Won Ton Crisp with Spicy Avocado Relish

Curried Chicken Salad in a Wonton Cup

Vegetable and Mango Summer Rolls with Sweet Chili Sauce

"Mini Luau" Kalua Pig, Poi and Lomi Salmon on Taro Chip

Ginger Chicken and Thai Green Papaya Salad on Cucumber

Crispy Ginger Chicken with Spicy Mandarin Orange and Toasted Almonds, Cone Presentation

Charred Ahi with Lime, Hot Mustard and Kawari Sprouts in Banana Leaf Cone

Chinese Spoons

An Elegant Presentation on Authentic Porcelain Spoons

Rock Shrimp with Chinese Black Bean Aioli

Rock Shrimp Ceviche

Teriyaki Beef with Grilled Pineapple Salsa

Spicy Seared Ahi over Namasu Relish

Grilled Waimea Vegetable and Roasted Corn with Cilantro Pesto

Spicy Thai Beef with Ginger Essence

Ahi Poke

Thai Seafood Curry

Chilled Shooter in Curved Shot Glasses

Trio of Gazpacho "Shooters" with Dill Sour Cream

(Tomatillo, Citrus, Traditional, OR Asian Pear, Papaya, Avocado)

Chef's Choice of Fresh Vegetable Bruschetta

(808) 326-1244

www.paradisegourmet.com



Paradise Gourmet
Catering

HORS D'OEUVRES

Priced at One Serving Per Person

DISPLAYED

Salad in Chinese Take Out Box

Asian Chicken Salad with Chicken Breast

*Tossed with Crispy Fried Bean Thread, Chinese Cabbage, Peppers, Local Greens, Sesame Vinaigrette.
Topped with Cashews, Oranges and Fried Wonton Strips*

Thai Beef Salad with Lemongrass Vinaigrette

*Spicy Marinated Beef on Top of Asian Vegetable Salad
Served with Whole Spears of Romaine Lettuce and Thai Vinaigrette*

Smoked Salmon Caesar Salad

From the Raw Bar

Jumbo Shrimp and Crab Claws with Traditional Cocktail Sauce

Sashimi Presentation with Wasabi and Hot Mustard
(4 ounces per person)

Shrimp Ceviche Martini Straight Up with Tomato, Onions, Cilantro and Lime

Lobster Risotto Martini with Lobster Claw Garnish

"Poke" tini – Ahi Poke with Wasabi Tobiko and Chili Pepper

"Seared Scallop" on Lemongrass Skewer with Spicy Tomato - Cilantro Broth

Edible Garden of Crudités

*Celery, Cauliflower, Broccoli, Carrots Chips, Assorted Sweet Bell Peppers, Olives,
Sliced Cucumbers with Dill Caper Dip*

Sliced Tropical and Seasonal Fruit

Domestic and Imported Cheese Selection with Crackers and Baguettes

Italian Antipasto

*Prosciutto with Goat Cheese and Asparagus, Sliced Salami, Soft Italian Cheese, Grilled and Pickled
Vegetables, Bresaola of Beef Tenderloin, Grilled Breads, Roasted Garlic Aioli*