

Aloha,

Thank you for considering the use of our services during your stay on the Big Island. Late December through mid-January is our peak season for catering. To accommodate the number of requests for our services, we've created a drop-off menu. This program provides a complete meal including several choices of appetizers, soup or salad, entrée's and side dishes, and of course our dessert selections. Our "custom menus" are designed to provide enough food to serve 6 to 8 guests including children for a reasonable price. You have the flexibility of heating and serving the meal at your convenience. Additional guests may be added to the menu for an additional amount per person, and additional side dishes may be added at an additional cost and are packaged as single units based on weight, not individual servings.

We use locally grown farm fresh ingredients and fresh fish caught in local waters to ensure the freshest and most flavorful meal we can provide. Menus are subject to change based on availability of ingredients. Delivery times are subject to client requests and available drivers. We strive to do our best to arrive at a designated time, but we <u>cannot</u> guarantee an exact time of delivery.

When ordering, please include a phone number that you can be reached at, a correct address of the location with any helpful directions, gate codes, house codes if needed, and the name of the person receiving the delivery. Orders should be placed at least 48 hours in advance. Less than that amount of time, a short notice fee may apply.

Credit card payments must be made in advance. We accept all major credit cards for a 3.5% handling fee, or personal checks and cash (payable at the time of delivery) and there is a \$35.00 delivery fee within the Kona coast area and a 4.167% general excise tax added on to the final bill (gratuity is at client discretion).

We look forward to serving you,

Chef David Paul



Festive 2017 Menu Offerings

\$75.00 per person or \$600.00 per meal package (whichever is greater)

Packaged to serve 6 to 8 guests including children

Appetizers (2 choices)

(GF) Island Style Poke
Kalua Pork Egg Rolls
Coconut Shrimp
(GF) Shrimp and Mango Summer Rolls
(GF) Kai Yang Chicken Skewers
(V) Potato with Curry Samosa's
(V) Garlic Crostini and Tapenade
(V) Baked Brie

Soups and Salads (1 choice)

(v,GF) Roasted Butternut and Pumpkin Soup Caesar Salad (v,GF) Roasted Beet and Blue Cheese Salad (v,GF) Spinach Salad (v,GF) Waimea Field Green Salad with Kale (v,GF) Yukon Gold Potato Salad

Entrée Selections (1 choice)

(GF) Kalua Pork and Cabbage with pork sauce
(GF) Sweet and Spicy BBQ Pork Ribs with honey BBQ sauce
Chicken Cordon Bleu with red wine sauce
(GF) Steak au Poivre with peppercorn sauce
(GF) Sesame Crusted Island Fish with ginger-lime sauce
Honey Roasted Turkey Dinner with gravy, stuffing and cranberry sauce
Seafood and Vegetable Curry with pineapple-mango chutney
(GF) Truffle and Porcini Meat Loaf with truffle-tomato glaze
(V,GF)Roasted Eggplant Parmesan with Roma tomato sauce



Side Dishes (2 choices, additional sides are \$40.00 each)

(v,GF) Sautéed Brussel Sprouts
(v,GF) Caramelized Cauliflower
(v,GF) Green Beans in Browned Macadamia Nut Butter
(v,GF) Steamed Lemon Asparagus
(v,GF) Chefs Choice of Garden Variety Vegetables
(v,GF) Coconut Rice
(v,GF) Yukon Gold Mashed Potatoes
(v,GF) Roasted Fingerling Potatoes
(v) Three Cheese Macaroni
(v) Capellini Pasta with Butter, Herbs and Parmesan

Dessert Selections (1 choice)

(v) Katherines Peanut Butter-Chocolate Brownies
(v) Lilikoi Cheese Cake Bars
(v) Mini Coconut Cream Pie
(v) Mini Pumpkin Pie
(v) Red Velvet Cupcakes
(v) Assorted Cookies
(v,GL) Flourless Chocolate Cake Squares
(v,GL) Fresh Berries and Whipped Cream

All packaged dinners come with Maui onion dinner rolls and butter balls.

V=Vegetarian selections are free of any meat products but may contain meat by-products such as dairy including cream, butter, cheese and/or egg products.

GF=Gluten free.

We are a USDA certified, FDA inspected facility that only operates with one philosophy; "Produce only the highest quality products with natural, organic and sustainable ingredients and do so with a Spirit of Aloha".



Festive Menu Order Form

Today's Date Date requesting service	
Guest Name	
PhoneEmail	
Number of Guests Number of Meal Packages	
Address for Delivery	
Gate Code Person Receiving Package	
Meal Selection: (please fill out a second form for additional packages	
 Appetizer	
5. Side Selection 6. Side Selection7. Dessert Selection8. Additional Sides	
Method of Payment: Credit Card Cash Check	
Card Number Exp. Date CVV	
Name on Card_	
Billing Zip Code City and State	

There is a 100% non-refundable 48-hour cancellation policy for all orders.

You may print, scan and email the form to chefdavidpaul@ymail.com, or fax it to 808-329-5103 (please call 808-331-2433 to have someone standing by to receive it first) or simply call us to give us your order and we will fill out the forms for you. We are here from 10:00 AM Hawaii time until 5:00 PM most days.



Client Services We Provide

Drop-off or Pick-up Meals (\$600.00 minimum)

We will compose a complete menu from our menu offerings (see attached) including several choices for appetizers, salads, soups, entrée's, side dishes and dessert that serve up to 8 guests including children. They will be packaged in microwave or oven safe containers and delivered in thermos box containers (\$10.00 each if not returned by delivery agent) allowing you to reheat and serve in your service ware at your convenience with reheating instructions so that you can create the perfect meal at home or in your vacation rental. A delivery fee of \$35.00 will be added to the bill for deliveries within a 30-mile radius of our facility.

Drop Off Meals with Service (\$600.00 minimum plus hourly server fee)

As above, we will create a complete menu delivered by a competent server that will set your table with your service ware (or you can rent complete serving sets from us for \$10.00 per person), reheat and serve your menu family style, then clean up and leave any leftovers in recyclable containers for you to enjoy later.

Personal Chef Services (\$600.00 minimum plus server fee)

Our custom menus are based on your personal preferences with one menu for all guests. We bring everything ready to be finished and served, we set the table with candles and flowers and we bring all the service ware(optional) including fine China, linen, crystal stem ware, flat ware and show plates for a per person fee. Servers are required for parties of more than four guests at an additional charge. Menus start at 125.00 per person and children 12 and under are half price. Children's menus and special dietary requests are available for an additional charge. *Holiday rate increases apply.*

Full Catering Service (2,000.00 minimum event fee)

We are one of the foremost catering companies in Kailua Kona that can cater all sizes of events (up to 500) with full event services offering a broad range of menu selections and styles to choose from. Whether you want food stations, buffets, passed hors d'oeuvres or plated meals we can make any event Legendary! Our service offerings include entertainment, décor, floral, lighting, staffing, beverage stations, tents and other equipment including chairs, tables, linen and service ware for you to choose from. Our event coordinator will be more than happy to provide you with more information and a free 1-hour consultation by calling Katherine or David at 808-331-2433.

In-Flight Catering Services (\$300.00 minimum plus delivery and packaging fee, with 48-hour notice)

Perhaps you are flying on a private jet and would like to have a meal to remember! We provide menu offerings that other in-flight caterers don't provide. Instead, you will enjoy Chef David Paul's custom menu options based on your desires, market fresh ingredients and our creative menu process, delivered to your personal air craft shortly before departure. We are only 5 minutes from KOA.