

# BIG ISLAND PRIVATE CHEF

— MENU —

*Inspirations*

[bigislandprivatechef.com](http://bigislandprivatechef.com) | all menus can be customized for delivery







# *Menu Inspirations*

The following menus are designed for you to draw inspiration from. Each of our theme menus include our locally available fish, seafood, vegetables and tropical fruits. Therefore, every menu we prepare will have a distinctly Hawaiian flavor.

Because many of our families use our services for multiple days, having various food themes can help, when planning menus, to touch the food favorites of the whole family.

The dinner menus are divided into two styles of service, Family Style Buffets and Seated Multi-course Dinners.

The buffet menus provide more opportunities to please groups whose preferences are widely divergent, while the seated multi-course menus allow the dinners to be more formal.

We can't wait to hear about your ideas for your special event or in-villa dining, and we're here to help. Please contact us to discuss your ideas.

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# **HAWAII INSPIRED SEATED MULTI-COURSE DINNER MENUS**







# *Hors D'oeuvre Inspiration*

Cheese Gougeres

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Coconut Shrimp with Mango Chutney

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Seared Ahi on Cucumber Slices with Wasabi Aoli (see picture left)

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Our Own Cold Smoked Salmon, Cream Cheese Capers and our in House Baked Lavosh

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Selected In-Season Fresh Tropical Fruit and Local Goat Cheese









# *First and Main Course Inspiration*

## **MENU ONE**

Local Hearts of Palm on a Bed of Arugula  
with Local Goat Cheese and Toasted Macadamia Nuts and a Lilikoi Vinaigrette

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Half a Local Lobster filled with Crab and topped with Sherry Mornay Sauce  
served on Forbidden Black Rice with Grilled Asparagus

## **MENU TWO**

Chilled Avocado Crab Soup (see picture left)

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Grilled Tenderloin of Beef with Roasted Garlic Sauce  
with Hamakua Mushrooms, Glazed Shallots and Lorette Potato with Macnut Crust

## **MENU THREE**

Crab Cakes with Pineapple Salsa

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Seared Peppered Ahi with Wasabi Hollandaise  
on a Bed of Garlic Potatoes and Kabocha Squash with Asparagus

## **MENU FOUR**

Shrimp and Vegetable Bisque

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Loin of Lamb with Goat Cheese and Rosemary in Filo  
with Sauteed Spinach and Arugula with Local Mushrooms and Shallots









# *Dessert Inspirations*

## **Honey Caramel Macadamia Nut Tart**

A Buttery Shortbread Tart Cradling Luscious Creamy Honey-Caramel and loaded with Our Own Farm Fresh Macadamia Nuts

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## **Kona Opera Torte**

Chocolate Macadamia Nut Frangipane layered with Kona coffee French Butter Cream and topped with Chocolate Ganache GF

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## **Hawaiian Fresh Tropical Fruit Tart**

A Light Sugar Cookie Tart Base Brushed with Chocolate and filled with Vanilla Bavarian Cream topped with a Beautiful Mosaic of Sliced Fresh Tropical Fruit and a Lilikoi Glaze

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## **Chocolate Sabayon Torte**

A Lady Finger Banana Base Filled with a Chocolate Grand Marnier Sabayon and Whipped Cream

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## **Hawaiian Carrot Cake**

Carrot Cake with Macadamia Nuts and Papaya and Cream Cheese Icing

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## **Lilikoi Cheese Cake GF**

A Light and Deliciously Creamy Cheesecake Marbled with Fresh Lilikoi from Our Own Farm (see picture left)

**GF = Gluten Free**


**Our gluten free options are as equally delicious as non gluten free options. The recipes just happen to exclude glutinous ingredients and do not compromise on flavor.**











# **FAMILY STYLE BUFFET MENU IDEAS**









# *Hawaii Island Delights*

## **HORS D'OEUVRES**

Seared Ahi Poke with Sesame and Soy in Mini Lavosh Cups  
Grilled Pineapple and Pork Tenderloin Skewers  
with Ginger and Honey Coconut Shrimp and Mango Chutney Sauce

## **SPECIALTY COCKTAIL**

Fresh Pineapple Pina Colada (see picture left)

## **DINNER BUFFET**

Hawaii Island Goat Cheese Salad with Hearts of Palm  
Baby Spinach Salad  
w/Avocado, Pomelos and Poppy Seed Honey-Lime Dressing  
Mahi Mahi baked with a Garlic Macadamia Nut Crust  
Kona Kampachi with Caper, Olive and Kamuela Tomato Ragu  
Half Keahole Grown Lobster with Crab Stuffing  
Soy Ginger Braised Short Ribs with Grilled Pineapple

## **DESSERT**

Honey Caramel Macadamia Nut Tart  
Lilikoi Mousse with Honey Shortbread











# *Hawaii meets New Orleans*

## **HORS D'OEUVRES**

Chicken Pontalba, Sauteed Vegetable filled Chicken Galantine Medallions,  
with Béarnaise Dipping Sauce

Fried Oyster Sliders with Remoulade

Mini Cheddar Biscuits and Country Ham with Henry Beane Sauce

## **SPECIALTY COCKTAIL**

Pimm's Cup Garnished with Cucumber

## **DINNER BUFFET**

Seafood and Chorizo Gumbo

Ono, Blackened with selected Spice and Herbs

Artichoke filled with Sauteed Vegetables, Crab and a Czarina Sauce

Grilled Scampi basted with Garlic Coriander Butter

Roasted Tenderloin of Beef with Marsala Mushroom Sauce topped with Tobacco Onions  
and Crispy Slivers of Deep Fried Onion (see picture left)

Chilled Asparagus with Remoulade Sauce

Corn Maque Choux, Sauteed Fresh Corn and Peppers in Cream Dirty rice

Brussel Sprouts with Bacon and Brown sugar

## **DESSERT**

Pecan Sweet Potato Pie

Pecan Praline Ice-Cream











# *A Hawaiian- Italian Fusion*

## **HORS D'OEUVRES**

Mussels stuffed with Chorizo and Sauteed Fennel

Toasted Ravioli with Marinara Sauce for Dipping

Beef and Ahi Carpaccio

Genoa Salami Coronets

## **SPECIALTY COCKTAIL**

Hawaiian Godfather - Amaretto, Coconut Milk and Iced Kona Coffee

## **DINNER BUFFET**

Personal Size Pizza:

Sausage & Pepperoni with Goats Cheese, Mushroom, Olives & Prosciutto

Hawaiian Style with Pineapple & Bacon

Handmade Lasagne made with Locally made Italian Sausage and served with Roasted Fresh Root vegetables

Involtini, thin slices of Chicken Breast filled with Spinach and Romano Cheese, deep fried and served with a Bagna Cauda, Roasted Garlic Cream Reduction

Veal Savoyard, Sauteed Veal Medallions with a Vermouth and Shallot Sauce

## **DESSERT**

Flourless Macadamia Nut Cake with Mango and Cream Anglaise

Lilikoi Honey Semifreddo









# Slider Comfort Food Supper

## HORS D'OEUVRES

Bacon Wrapped Shrimp

Devilled Eggs

Cheddar Sausage Balls

Plump Hot Dogs stuffed with Cheese and Wrapped with Bacon

## SPECIALTY COCKTAIL

Mango Bellini

## DINNER BUFFET

Assorted Sourdough Brioche Sliders with:

Fillings:

Tenderloin of Beef Medallions

Crab Cakes

Barbecued Kahlua Pork

Toppings:

Sauteed Mushrooms and Onion

Remoulade Sauce

Red Cabbage Coleslaw

Cabot Cheddar, Brie, Jarlsberg

Kamuela Tomato Slices

Avocado and Onion Slices

German Potato Salad with Bacon

Beer Battered Onion Rings

Potato, Purple Sweet Potato and Taro Kona Chips

Guacamole and Onion dip

## DESSERT

Fresh Coconut cake

Chocolate Chip Cookie Ice Cream Sandwiches











# *Hawaiian Twist on Mediteranean Flavors*

## **HORS D'OEUVRES**

Spanakopita

Bacon Wrapped Dates

Pita Chips with Macnut Hummus

Eggplant Relish and Prosciutto Panini

Balsamic Vinegar Marinated Ono with Garlic, Breaded and Deep Fried

## **SPECIALTY COCKTAIL**

Prosecco with Lilikoi and Mint

## **DINNER BUFFET**

Garlic Scampi with Mushrooms and Peas (see picture left)

Nicoise Salad with Fresh Ahi

Filo wrapped Loin of Baby Lamb with Local Goat Cheese and Rosemary

Grilled chicken and Cous Cous with Pinenuts and Pesto

Broccoli Rapini with Garlic and Macnuts

## **DESSERT**

Macnut and Local Honey Baklava

Chocolate Eclairs

Chocolate Frangipane with Coffee Cream Filling and Topped with Chocolate Ganache





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