



Aloha! We offer Hawaiian Style catering and Luau entertainment. Hawaiian BBQ, Roasted Pigs. We have professional Polynesian dancers, fire knife dancers, and drummers. The show is about 35-45 minutes. We have a variety of Luau menu options. Hawaiian props are also available. We also work with Caribbean style bands. Let us cater your next Luau event or your Hawaiian theme wedding.

We have catered many Luau style events. We have been proudly serving Brea, Anaheim, Yorba Linda, Fullerton, Placentia, Irvine, Tustin, Newport Beach, Costa Mesa, Huntington Beach, Azusa, Diamond Bar, Corona, Riverside and LA County. Price range for entertainment is \$750 – \$950. Call for more information.

Luau Catering Packages

Luau Package #1

Grilled Teriyaki Chicken Thighs
 Kahlua Pork (Slowly Cooked for Hours)
 Hawaiian Rice with Diced Smoked Ham,
 Pineapple Spring Mix Salad with Sugar Toasted
 Almonds, Strawberries
 and Served with Homemade Sweet Strawberry
 Balsamic Dressing Hawaiian Rolls
\$15.50 per person

Luau Package #3

From the Sea
 Baked Salmon with a Mango Cream Reduction
 Grilled Teriyaki Tri Tip
 Spinach Rice Pilaf
 Sautéed Green Beans and Mushrooms
 Hawaiian Rolls
\$21.50 per person

Luau Package

****THE WORKS****

Baked Salmon with Mango Cream Sauce
 Grilled Teriyaki Tri Tip
 Grilled Teriyaki Chicken Thighs
 Kalua Pork
 Hawaiian Rice
 Sauteed Green Beans
 Spring Mix Salad
 Macaroni Salad
 Hawaiian Rolls
\$35.50 per person

****Whole Roasted Pig - Call for Pricing****

Luau Package #2

Grilled Teriyaki Tri Tip and Chicken
 Spinach Rice Pilaf or Hawaiian Rice
 Fruit Platter Display
 Hawaiian Rolls
\$19.50 per person

Luau Package #4

Chicken Katsu
 Kalua Pork
 White Rice
 Macaroni Salad
 Hawaiian Rolls
\$15.50 per person

Extras/Appetizers

BBQ Hawaiian Style Meatballs
 Coconut Shrimp with Coconut Cream Sauce
 Fried Spring Rolls
 Mini Seared Ahi Tuna Tacos
 Fried Beef Wontons with Cheese
 Sautéed Green Beans and Mushrooms
 Macaroni Salad
 Fruit Platter
\$1.50 per person

Beverage (Dispenser): Tropical Punch, Iced Tea and Water \$2.50 per person
 Bartender: \$200.00 (4 Hours)

BBQ Catering Packages

We offer Barbeque Catering, ready to go or cooked onsite, whether a small party or corporate event/picnic.

BBQ Package #1

Baby Back Ribs
BBQ Chicken
2 Sides
Biscuits
\$15.50 per person

BBQ Package #2

BBQ Chicken
Tri Tip
2 Sides
Biscuits
\$19.50 per person

BBQ Package #3

Baby Back Ribs
BBQ Chicken
Kielbasa
2 Sides
Biscuits
\$20.50 per person

BBQ Option #4

Grilled Onsite
Hamburgers & Hot Dogs
2 Sides
Adults \$13.50 per person
Kids \$9.50 per person

Sides

Coleslaw
Baked Beans
Potato Salad
Corn
Garlic Mashed Potatoes
Cold Italian Pasta
Salad Macaroni and
Cheese Garden Salad
Mixed Fruit

New Smash Burger #5

Cooked on Site

Great for Graduation Parties
2 Sides
Adults \$12.50 per person
Kids \$8.50 per person
This requires a \$250 service fee
for 2 staff and cooking on-site.
Ask about our french fry bar.

Italian Catering Packages

Italian Package #1

Meat or Vegetable Lasagna
Italian Blend Vegetables Caesar Salad Garlic
Bread **\$15.50 per person**

Italian Package #3

Parmesan Chicken Penne Pasted with Alfredo Sauce
Italian Blend Vegetables Caesar Salad
Garlic Bread
\$16.50 per person

Appetizers

Sausage Stuffed Mushrooms
Classic Bruschetta
Italian Meatballs
Mini Pizza Bites
Caprese Skewers
\$1.50 per person

Platters

Antipasto Platter
Vegetable Platter
\$2.00 per person

Italian Package #2

Italian Herb Roasted Chicken Cheese
Raviolis with a Spinach Cream Sauce
Italian Blend Vegetables Caesar Salad
Garlic Bread
\$15.50 per person

Italian Package #4

2 Appetizers
Chicken Alfredo with Penne Pasta.
Pasta Shells Stuffed with Cheese and
Topped with Marinara Sauce
Italian Blend Vegetables
Caesar Salad
Garlic Bread
\$17.50 per person

Mediterranean Catering Packages

Mediterranean Package #1

Chicken or Steak Kabobs
Basmati Rice
Pita Bread with Humus
Greek Salad
\$19.50 per person

Mediterranean Package #4

Mousaka
Grilled Vegetables
Rice or Roasted Potato
Greek Salad
\$17.50 per person

Mediterranean Package #2

Chicken and Steak Kabobs
Mousaka
Basmati Rice
Greek Salad
Pita Bread with Humus
\$23.50 per person

Mediterranean Package #3

Falafel
Grilled Vegetables
Rice or Roasted Potato
Greek Salad
\$15.50 per person

Appetizers

Hummus with Pita Chips
Spanakopita
Tzatziki, Feta, Pickles &
Olives Dolmades
\$1.50 per person

Mexican Catering Packages

Mexican Package #1

Chicken and Cheese
Enchiladas.
Beans and Rice
Garden Salad
Chips and Salsa
\$14.50 per person

Mexican Package #2

Tacos Beef & Chicken
Cheese Enchiladas
Beans and Rice
Garden Salad
Chips and Salsa
*Vegetarian Tacos
Available **\$15.50 per person**

Mexican Package #3

Beef or Chicken Tostada
Beans
Cheese
Lettuce
Tomatoes
Sour Cream
Salsa
Guacamole
\$11.50 per person

Office Lunch Catering

Ultimate Salad Bar

Lettuce
Tomatoes
Bells Peppers
Red Onion Broccoli
Cheese
Kidney Beans
Garbanzo Beans
Cucumbers
Celery
Carrots
Olives
Chicken
Sunflower Seeds
Croutons
\$15.50 per person

Dressings

Ranch
Italian
Blue Cheese
Thousand Island
Honey Mustard

Hot Sandwiches

Pot Roast Sandwich
Meatball
Tri Tip with Au Jus
Pulled Pork
Includes one side
\$14.50 per person

Box Lunches

(Cold Sandwiches)
Roast Beef
Ham
Turkey
Tuna
Chicken Salad **Includes:**
Lays Chips, Cookie
and two sides
\$12.50 per person

Sides

Coleslaw
Cold Italian Pasta
Potato Salad
Garden Salad
Mixed Fruit

NEW AFFORDABLE WEDDING PACKAGE 2026



This is a great menu to please all guests and without breaking the bank. Price is based on 100 guests or more, buffet style. Includes staff, 2 buffet tables, chafing dishes, 4-hour service. Dinnerware includes Plates, Forks, Knives, Napkins and Water Goblets.

Wedding Package Price without Dinnerware: \$23.50 per person

Wedding Package Price with Dinnerware: \$35.50 per person

Wedding Menu Package Includes:

2 Appetizers (Hawaiian BBQ Meatballs, Fried Coconut Shrimp)
Kalua Pork (slowly cooked for hours)
Grilled Teriyaki Chicken Thighs
Hawaiian Rice with Ham, Pineapple, Almonds
Fruit Platter Display
Spring Mix Salad with Sugar Toasted Almonds, Strawberries and
Served with a Homemade Sweet Strawberry Balsamic Dressing
Hawaiian Rolls
Beverage (Tropical Punch, Ice Tea, Water Dispensers)
Free Cake Cutting

Wedding and Special Event Menu

Signature Gourmet Entrée Selections.

Pan-Seared Filet Mignon with Red Wine Reduction

Tender filet mignon seared to perfection and finished with a classic red wine reduction. Served with wild exotic mushroom risotto, butter-glazed haricot verts, and baby heirloom carrots, finished with a drizzle of aged balsamic reduction and fresh micro herbs.

Slow-Braised Boneless Short Ribs

Beef short ribs slow-braised until fork-tender and laced with a rich red wine reduction sauce. Paired with mashed Yukon potatoes, infused celery root and roasted seasonal vegetables.

Pan-Seared Chilean Sea Bass

Delicately seared Chilean sea bass topped with a pesto tomato compote, resting on creamy wild mushroom risotto, and finished with a crispy fried basil leaf.

Baked Atlantic Salmon with Mango-Infused Coconut Crem Reduction

Fresh salmon baked to perfection and finished with a silky mango-infused coconut crem reduction. Served with coconut jasmine rice and seasonal roasted vegetables.

Chicken Roulade with Roasted Red Pepper Velouté

Free-range chicken breast rolled with spinach, toasted pine nuts, and herbed goat cheese, gently roasted and sliced into elegant medallions. Finished with a silky roasted red pepper velouté and served with smoked wild rice pilaf and sautéed garden vegetables, and Lace with aged balsamic reduction.

Touch of Paradise Catering Culinary Philosophy

Our menus highlight fresh seasonal ingredients, bold global flavors, and refined presentation, delivering a memorable dining experience for every guest

TACO BAR AND MEXICAN FIESTA

Our authentic street-style tacos are full of flavor and will leave your guests happy. So, whether you are having a Mexican Fiesta party, or a company party let us help cater to your event. Includes 3-hour service, disposable plates 2 buffet tables, chaffing dishes, and eating utensils. We charge \$150 per staff member .

Taco Bar..\$14.50.pp

Al Pastor, Chicken and Carne Asada Tacos
Beans and Rice
Chips and Salsa
Toppings: Mexican Crumbled Cheese, Cilantro, Onion and Limes

Vegetarian Tacos

Curry Potato Tacos
Potato Soyrito (Vegetarian) Tacos
Sautéed Bell Peppers, Onion, Garlic and Jalapeno Tacos

Additional Options

Mahi Mahi Tacos **\$2.50 per person**
Kalua Pork Tacos **\$2.50 per person**
Seared Ahi Tuna Tacos **\$2.50 per person**
Guacamole **\$1.00 per person**

Other

*Pork Tamale and Cheese Enchilada, Beans, Spanish Rice, Salad, Chips and Salsa: **\$13.50 per person**
*Chicken and Cheese Enchiladas, Beans and Rice, Chips and Salsa: **\$15.50 per person**
*Grilled Tequila Lime Chicken Breast, Beans and Rice, Chips and Salsa: **\$17.50 per person**

Fajitas

Chicken and Steak Fajitas, Beans and Rice, Chips and Salsa
\$19.50 per person
Includes: Avocado, Tomato, Cheese Sour Cream, Lettuce

Breakfast and Brunch Packages

Price Based on 50 Guests or more buffet Style.
Other fees may apply for an on-site chef and servers.

Package #1

Omelets cooked on-site
Chicken and Waffles
Country Potatoes
Bacon and Sausage
includes Coffee and Orange Juice
\$17.50 per person

Package #3

Cheese Enchiladas
Chorizo and Eggs
Country Potatoes
Bacon and Sausage
Chips and Salsa
\$15.50 per person

Other Sides:

Biscuits and Gravy
Fruit Platter
Muffins
Yogurt and Granola
Bagels with Cream Cheese
\$2.50 each item per person

Package #2

Pancakes
Scrambled Eggs
Country Potatoes
Bacon and Sausage
\$14.50 per person

Package #4

Breakfast Burritos
(Eggs, Potato, Bacon, Beans,
Cheese) *Vegetarian Available
Chips and Salsa
\$15.50 per person

Beverages:

Coffee, Tea, Orange Juice
\$2.50 per person
Add Fruit Platter
\$2.00.pp

Breakfast and Brunch

Build Your Own Menu

Price based on 50 guests or more

Hot

Scrambled Eggs
Chorizo and Eggs
Country Potatoes
Pancakes
Bacon
Sausage
Biscuits and Gravy
Honey Glazed Ham
French Toast
Cheese Enchilada
Casserole
Chicken and Waffles
with Smoked Maple
Syrup

\$3.50 per item

Cold

Bagels and Cream
Cheese
Mixed Muffins
Mixed Danishes
Boiled Eggs
Avocado Deviled Eggs
Mixed Yogurts
Fruit Platter
Chips and Salsa
Mixed Lunch Meats and
Cheese Platter with
Rolls
Cobb Salad
Cold Italian Pasta Salad
Granola

\$3.50 per item

Cooking Station

(Cooked on-site)

Includes Toppings

Waffle Station

Pancakes

Omelets

\$3.50 per item

Beverages

Coffee, Tea, Orange Juice

\$2.50 per person

\$200 For Chef On-Site

All Occassion Menu

Package #1

Herb Roasted Chicken
Tri Tip with Au Jus
Garlic Mashed Potatoes
Sautéed Green Beans
Salad
Dinner Rolls
\$19.50 per person
Upgrade to Beef Tenderloin \$23.50

Package #2

Herb Roasted Chicken
Garlic Mashed Potatoes
Sautéed Green Beans
Caesar Salad
Dinner Rolls
\$15.50 per person

Package #3

Surf and Turf
2 Appetizers (Fried Coconut Shrimp and
Sausage Stuffed Mushrooms)
Grilled Beef Tenderloin
Baked Salmon with Mango Cream Sauce
Mashed Potatoes
Asparagus
Salad
Dinner Rolls
\$28.50 per person

Holiday Catering Menu

Trying to plan a holiday company party during these uncertain times? We created a take home meal package, so staff could take their meals home and share with their family. Our meals are prepacked and easy to warm up, ready to serve. Of course, this could be used for anybody planning a holiday party. Just another creative and safe way to say, thank you. For service call for pricing.

November

Holiday Prepacked
Includes:
(Each Meal Feeds 4)
Roasted Turkey
Breast
Mashed Potatoes
Stuffing
Green Beans
Yams
Holiday Cookies
\$15.50 per person

December

Holiday Prepacked
Includes:
(Each Meal Feeds 4)
Glazed Baked Ham
Mashed Potatoes
Stuffing
Green Beans
Yams
Holiday Cookies
\$15.50 per person

Nov/Dec

Nontraditional Option
Includes:
Herb Roasted Chicken
Tri Tip with Au Jus
Garlic Mashed Potatoes
Sautéed Green Beans
and Mushrooms
Salad and Dinner Rolls
Pumpkin Pie or
Cheesecake

****Special****

\$16.50 per person

***Based on 50 or more
guests***

Nov/Dec Special

Prime Rib with Au Jus
Celery Root Mashed
Potatoes
Sautéed Asparagus
Dinner Rolls and Salad
Pumpkin Pie or
Cheesecake
\$22.50 per person

Other

Bartender (4 hours)
\$ 200

Beverage

Tropical Punch, Iced
Tea Dispensers

\$1.50 per person

Dessert Bar

Mixed Desserts Bar
Mixed Fruit Tarts,
Cheesecake, Pumpkin
Pie, Holiday Cookies,
Brownies

3.00 per person