

## About Us



**Executive Chef**  
James Nakayama's previous experience includes benjy's in the Village, Houston Four

Seasons Hotel, Jackson & Company (Jackson Hicks) Catering, Perry's Steakhouse, A Fare Extraordinaire, Cordúa restaurants - Américas, Churrascos, Artista, and Cordúa Catering. He has over 20 years of experience as an executive chef or culinary consultant and is well versed in a wide range of cuisines.



**Horlando Duque –**  
Managing Director has experience in fine dining for 40 + years.

His experience includes opening restaurants, General Manager, Off Premise Catering and Event Management. For the past 30 years, he has been a General Manager in the Houston Metropolitan area for well-established fine dining restaurants.



**Grilled Beef Tenderloin Skewers**



**Chocolate Brownies with Pecans**

All Food Photos by Kumars Photography  
Kumspphoto.smugmug.com  
E-mail: kum@comcast.net



Contact Us

**Phone: 832-868-7058**

**Email: [info@paradisecatering.com](mailto:info@paradisecatering.com)**

**Web: [www.paradisecatering.com](http://www.paradisecatering.com)**

**Paradise Catering Services**  
**“Custom Crafted Catering”**



**VIP Cheese Display**



**Sesame Crusted Mahi Mahi**

**Paradise**  
**Catering**  
**Services**

**“Custom Crafted**  
**Catering”**



Mini BLT (Bacon Lettuce, Tomato) Canapes



Grilled & Roasted Vegetable Tray



Paradise (Almond, Coconut, Oats) Cookies



Sweet Chili Glazed Baby Back Ribs



## A Sampling from Our Menus:

### Sandwiches:

Apricot-Pistachio Chicken Salad & Arugula on Slow Dough Multigrain Bread.

Cajun Roast Beef & Cheddar, Roasted Tomato, Lettuce on Slow Dough Marbled Rye Bread.

### Salads:

Quinoa Salad with Mango & Edamame (Coconut, Red Bell Peppers, Almonds), Grilled Chicken Breast, Citrus-Soy Dressing

### Hot Lunch Entrees:

Grilled Beef Tenderloin Skewers with Parsley-Garlic Pesto and Cilantro Rice.

Pecan Crusted Chicken with Citrus-Jalapeno Buerre Blanc and Cream Cheese-Scallion Mashed Potatoes.

Sesame Crusted Tilapia with Soy-Ginger Butter and Cilantro Rice.

### Dinner Entrees:

Pan Seared Chicken with Texas Diane (Dijon, Brandy, Jalapeno) Sauce and Cream Cheese-Scallion Mashed Potatoes.

Miso Marinated Chilean Sea Bass with Ginger-Scallion Brown Rice.

Pan Seared Filet Mignon with Wild Mushroom-Brandy Sauce and Cream Cheese-Scallion Mashed Potatoes.

### Special Events Menu:

Mini BLT (Bacon, Lettuce, Tomato) Canapes.

VIP Cheese Display: Imported and Domestic Cheeses with Nuts, Fresh & Dried Fruits



Fresh Fruit Tray

## Products and Services

Paradise Catering Services specializing in "Custom Crafted Catering" brings to Houston a unique and flavorful dining experience. We offer a "Corporate Lunch" menu featuring our chef inspired gourmet sandwiches. Boxed Lunches includes our mouthwatering espresso brownies or house special Paradise cookie. We also provide hot Lunch and Dinner entrée menus.

Our expanded "Special Events" menu is an array of hot and cold Hors D'oeuvres, Displays, Salads, Entrees and Desserts. More importantly, and in line with our slogan - Custom Crafted Catering, every event is special to us. It is our mission to consult and create a menu for your event that is as unique as you. We look forward to having the opportunity to create a menu for that once in a life time event.