

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.



Ramani Muttulingasamy -
Marketing Director Ramani is of Sri Lankan origin and comes from a long line of family members who are exceptional cooks. Her mother studied culinary arts ranging from Chinese, Japanese, Western and Sri Lankan cuisines. Having grown up with a mother who had an absolute passion for cooking, Ramani has cultivated a discerning palate. Ramani has a 30+ year professional background in Sales and Marketing in the Telecommunications sector.



Grilled Beef Tenderloin Skewers



Chocolate Brownies with Pecans



Contact Us

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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.