PADDLEFISH
CHEF TABLE RECEPTIONS
APPETIZERS

PASSED OR DISPLAYED, PRICED BY THE PIECE, MINIMUM TWO DOZEN

from the sea

CRAB CAKE  jumbo lump blue crab, remoulade  5
LOBSTER CORN DOG  sweet chili aioli  6
HONEY GLAZED SCALLOPS  tropical fruit salsa  9
TOGARASHI SHRIMP  Thai sweet chili 4
AHÍ TUNA POKE  sweet black soy, avocado, cucumber pickle sesame oil 5
CEVICHE  jumbo lump crab, avocado, tomatoes, bell peppers, onions, lime  5 (GF)
CHILLED JUMBO SHRIMP  classic cocktail sauce  5 (GF)
PETITE MAINE LOBSTER ROLLS  lemon-infused mayonnaise, celery, split top bun  10

from the land

STEAK TARTARE  capers, anchovy, dijon, crostini  5
THE BURGER  pickles, red onion, pimento cheese, brioche slider  5
BEEF SKEWER  hazelnut romesco, pickled onions  4 (GF)
STEAK CROSTINI  blue cheese, crostini  4
CHICKEN SKEWER  lemon vinaigrette  4 (GF)
PIMENTO CHEESE CROSTINI  pimento cheese, chives, crostini  3(V)

from the garden

SPINACH & ARTICHOKE TARTLETS  gruyere, leeks, goat cheese  3 (V)
ROASTED CORN “ELOTE”  local sweet corn, lime, tajín, cotija cheese  3 (V)(GF)
 TOMATO CAPRESE SKEWERS  tomato, fresh mozzarella, basil, balsamic glaze  3 (V)(GF)
SEASONAL VEGETABLE SKEWERS  olive oil, chef seasoning  3 (V)(GF)

ABOVE PRICES SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING SUBJECT TO SEASONAL CHANGES AND AVAILABILITY
### Salads
- **Wedge Salad**: tomatoes, red onion, bacon, blue cheese dressing 9
- **Green Salad**: tomatoes, red onions, carrots, roasted shallot vinaigrette 8
- **Caesar Salad**: romaine hearts, sourdough crouton 8

*All salads are deconstructed with the listed items for guests to create their own.

### Main
**Chef Fee 150 per Chef, per selection**
- **Half Chicken**: Carolina sauce, edamame-bacon succotash 28 (GF)
- **Salmon**: beurre blanc, couscous, spring vegetables 28
- **Shrimp & Grits**: cheddar grits 34
- **Vegetarian Pasta**: cavatappi, market vegetables, garlic, olive oil 20 (V) (GF)
- **Mac N Cheese**: toppings: bacon, green onion, toasted panko, blue cheese, chorico 20

### Chef Assisted Stations
**Chef Fee 150 per Chef, per station**
- **Lobster Guacamole**: Maine lobster, chilies, cilantro, lime, tortilla 10 (GF)
- **Carved Pork Loin**: 48 hour brine, apple cider reduction 28
- **Carved Beef Tenderloin**: horseradish cream, béarnaise 42 (GF)
- **Carved New York Strip**: horseradish cream, béarnaise 42 (GF)
- **Carved Turkey Breast**: natural jus cranberry relish 25
- **Scallops**: brown butter, cauliflower puree, crispy brussel sprouts and bacon 32
- **Shrimp Pasta**: cavatappi, shrimp, parmesan cream 26

### Sides
- **Mashed Potatoes**: 8 (V)(GF)
- **Sautéed Green Beans**: 8 (V)(GF)
- **Edamame-Bacon Succotash**: 8
- **Asparagus**: 8 (V)(GF)
- **Maque Choux**: 8
- **Couscous**: spring vegetables 8

### Desserts
- **Key Lime**: graham cracker crust, meringue* 10
- **New York Style Cheesecake**: strawberry compote* 10
- **Flourless Chocolate Cake**: mascarpone, raspberry coulis (GF)* 10
- **Seasonal Fruit Platter**: 5 (V)(GF)
- **Freshly Brewed Coffee Station**: fresh hot coffee, selection of teas 4
  + add 15 to include cordial offerings

*All desserts are single servings, composed in mini mason jars

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Above prices subject to 6.5% sales tax and 23% service charge. Menus and pricing subject to seasonal changes and availability. V—Vegetarian, GF—Gluten Free.
THE ROOFTOP RECEPTION

COCKTAIL RECEPTION - 55 DOLLARS PER PERSON
MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED

passed appetizers  PRE-SELECT TWO - ONE PIECE OF EACH PER PERSON

SHRIMP COCKTAIL  cocktail sauce, lemon  (GF)
CRAB CAKE  jumbo lump crab meat, remoulade
LOBSTER CORN DOG  sweet chili aioli
TOGARASHI SHRIMP  Thai sweet chili (GF)
THE BURGER  pickles, red onion, pimento cheese, brioche slider
STEAK CROSTINI  blue cheese, crostini

displayed appetizers  PRE-SELECT TWO - ONE PIECE OF EACH PER PERSON

BEEF SKEWERS  hazelnut romesco, pickled onions (GF)
CHICKEN SKEWERS  preserved lemon vinaigrette (GF)
AHI TUNApoke  sweet black soy, avocado, radish, cucumber pickle
CEVICHE  lump crab, avocado, tomatoes, bell peppers, onions, lime, cilantro (GF)
TOMATO CAPRESE SKEWERS  tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)
PIMENTO CHEESE CROSTINI  pimento cheese, chives, crostini (V)
SPINACH & ARTICHOKE TARTLETS  gruyere, leeks, goat cheese (V)

displayed platters  PRE-SELECT ONE - ADDITIONAL PLATTER 10 DOLLARS PER PERSON

ASSORTED CHEESE & FRUIT  (4) cheeses accompanied by fresh fruit, assorted crackers and crostini (V)
FRESH VEGETABLE  fresh vegetables with ranch and blue cheese (V)
GRILLED VEGETABLE  marinated and grilled vegetables (V)

stations  PRE-SELECT ONE - ADDITIONAL STATION 10 DOLLARS PER PERSON

LOBSTER GUACAMOLE  Maine lobster, tomato, jalapeno, cilantro, lime (V)
MAC N CHEESE STATION  House made mac n cheese with these toppings for your guests to choose from: bacon, chorico, scallions, breadcrumbs, blue cheese (V)
DESSERT STATION  Assorted miniature desserts served in mini mason jars: Key Lime pie, NY style cheesecake, flourless chocolate cake (V)

refreshments

FRESH BREWED COFFEE AND TEA

ABOVE PRICES SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING SUBJECT TO SEASONAL CHANGES AND AVAILABILITY
V-VEGETARIAN, GF-GLUTEN FREE
PADDLEFISH RECEPTION ONE

CHEF TABLE RECEPTION - 86 DOLLARS PER PERSON
MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED

salad station
GREEN SALAD tomatoes, red onions, carrots, roasted shallot vinaigrette
*customize your own from the array of ingredients

chef assisted station
LOBSTER GUACAMOLE Maine lobster, chilies, cilantro, lime, tortilla (GF)

main
HALF CHICKEN Carolina sauce (GF)
SALMON beurre blanc
*served with dinner rolls and cinnamon whipped butter

sides
EDAMAME-BACON SUCCOTASH
COUSCOUS with spring vegetables

desserts
MINI MASON JAR DESSERTS Key lime pie, NY style cheesecake, flourless chocolate cake

ABOVE PRICES SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING SUBJECT TO SEASONAL CHANGES AND AVAILABILITY
V-VEGETARIAN, GF-GLUTEN FREE
appetizer station

CRAB CEVICHE  jumbo lump crab, avocado, tomatoes, bell peppers, onions, lime (GF)
BEEF SKEWERS  hazelnut romesco, pickled red onions (GF)
SPINACH & ARTICHOKE TARTLETS  gruyere, leeks, goat cheese (V)
LOBSTER GUACAMOLE  Maine lobster, chilies, tomatoes, cilantro, lime, tortilla (GF)

salad station

GREEN SALAD  tomatoes, red onions, carrots, roasted shallot vinaigrette
*customize your own from the array of ingredients

main

SALMON  beurre blanc
CARVED PORK LOIN  48 hour brine, apple cider reduction
* served with dinner rolls and cinnamon whipped butter

sides

SAUTEED GREEN BEANS
COUSCOUS  with spring vegetables

desserts

MINI MASON JAR DESSERTS  Key lime pie, NY style cheesecake, flourless chocolate cake

ABOVE PRICES SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING SUBJECT TO SEASONAL CHANGES AND AVAILABILITY
V-VEGETARIAN, GF-GLUTEN FREE
seafood station

CRAB LEGS, JUMBO SHRIMP, FRESH OYSTERS, AHI TUNA, CEVICHE
horseradish cocktail sauce, lemon, tobasco

salad station

WEDGE SALAD  tomatoes, red onions, bacon, blue cheese dressing
*customize your own from the array of ingredients

main

HALF CHICKEN  Carolina mop sauce
CARVED BEEF TENDERLOIN  horseradish cream, béarnaise
* served with dinner rolls and cinnamon whipped butter

sides

SAUTEED GREEN BEANS
MASHED POTATOES

desserts

MINI MASON JAR DESSERTS  Key lime pie, NY style cheesecake, flourless chocolate cake

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V-VEGETARIAN, GF-GLUTEN FREE
BEVERAGE ARRANGEMENTS

**cash & consumption  BARS**

The following individual alcohol beverage pricing applies to Cash Bars (individual purchase) or Hosted Consumption Bars (all beverages purchased by host):

- PREMIUM BRANDS  13-15
- CLASSIC BRANDS  10
- PREMIUM / IMPORTED BEER  9
- WINE (BY THE GLASS)  10 and up
- BOTTLED WATER (LITER)  6
- DOMESTIC BEER  7

THERE IS A 300 BAR SET UP FEE FOR ALL EVENTS WITH CASH BARS

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**package bars**

Bar package pricing is charged per guest, and is based on guaranteed attendance or actual attendance, whichever is higher.

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<tr>
<th>BAR PACKAGES INCLUDE</th>
<th>PREMIUM BAR</th>
<th>CLASSIC BAR</th>
<th>BEER, WINE, SODA BAR</th>
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<tr>
<td>PREMIUM BAR</td>
<td>Grey Goose Vodka&lt;br&gt;Hendrick’s Gin&lt;br&gt;Johnnie Walker Black Scotch&lt;br&gt;Makers Mark Bourbon&lt;br&gt;Bacardi Superior Rum&lt;br&gt;Crown Royal Whiskey&lt;br&gt;Patrón Silver Tequila&lt;br&gt;Beer &amp; House Wine by the glass&lt;br&gt;Assorted soft drinks</td>
<td>Absolut Vodka&lt;br&gt;Beefeater Gin&lt;br&gt;Bacardi Superior Rum&lt;br&gt;Canadian Club Whiskey&lt;br&gt;Jack Daniel’s Bourbon&lt;br&gt;Dewar’s Scotch&lt;br&gt;El Destilador Tequila&lt;br&gt;Beer &amp; House Wine by the glass&lt;br&gt;Assorted soft drinks</td>
<td>Heineken&lt;br&gt;Longboard&lt;br&gt;Miller Lite&lt;br&gt;House Wine by the glass&lt;br&gt;Assorted soft drinks</td>
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<tr>
<td>CLASSIC BAR</td>
<td>Absolut Vodka&lt;br&gt;Beefeater Gin&lt;br&gt;Bacardi Superior Rum&lt;br&gt;Canadian Club Whiskey&lt;br&gt;Jack Daniel’s Bourbon&lt;br&gt;Dewar’s Scotch&lt;br&gt;El Destilador Tequila&lt;br&gt;Beer &amp; House Wine by the glass&lt;br&gt;Assorted soft drinks</td>
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<th>2 HOURS</th>
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<td>3 HOURS</td>
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NON-ALCOHOLIC DRINK PACKAGE - sodas and assorted juices  15 per person

ADD PADDLEFISH SPECIALTY COCKTAILS TO YOUR PACKAGES, ADDITIONAL 17 PER PERSON (Choose Two)
- **Lilly Spritz**  Mas Fi, Cocchi Rosa, strawberries, seltzer
- **Backyard Fizz**  Chareau Aloe liqueur, Hayman’s Gin, House Sour, cucumber, mint, topped with Mas Fi
- **Southern Sangria**  Medley Bros. Bourbon, peach liqueur, Tempranillo, seasonal fruit
- **Not Everyone’s Margarita**  El Destilador Blanco, jalapeño, Crème de Mure, House Sour

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