

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
- AHI 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, tajin, 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

CHEF TABLES

PRICED PER PERSON, DISPLAYED



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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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 TUNA POKE 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

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V-VEGETARIAN, GF-GLUTEN FREE



PADDFISH 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

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PADDLEFISH RECEPTION TWO

CHEF TABLE RECEPTION - 100 DOLLARS PER PERSON

MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED

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

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PADDLEFISH RECEPTION THREE

CHEF TABLE RECEPTION - 125 DOLLARS PER PERSON

MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED

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

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

package bars

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

	PREMIUM BAR	CLASSIC BAR	BEER, WINE, SODA BAR
BAR PACKAGES INCLUDE	Grey Goose Vodka Hendrick's Gin Johnnie Walker Black Scotch Makers Mark Bourbon Bacardi Superior Rum Crown Royal Whiskey Patrón Silver Tequila Beer & House Wine by the glass Assorted soft drinks	Absolut Vodka Beefeater Gin Bacardi Superior Rum Canadian Club Whiskey Jack Daniel's Bourbon Dewar's Scotch El Destilador Tequila Beer & House Wine by the glass Assorted soft drinks	Heineken Longboard Miller Lite House Wine by the glass Assorted soft drinks
2 HOURS	45	35	30
3 HOURS	55	45	40
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 Chateau 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, jalepeño, Crème de Mure, House Sour			

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