

PADDLEFISH

GROUP DINING LUNCH





PADDLEFISH LUNCH ONE

25 DOLLARS PER PERSON

Paddlefish offers you the option of selecting multiple entrées based on your guest count

20-70, up to 3 options
70-100, up to 2 options

first course

GREEN SALAD grape tomatoes, carrots, red onion, roasted shallot vinaigrette (V)(GF)

entrée SERVED WITH HOUSE-MADE CHIPS

CHICKEN CAESAR WRAP romaine, parmesan, tomato, whole wheat wrap

CAPRESE SANDWICH beefsteak tomato, basil, mozzarella, tomato-basil aioli, ciabatta (V)

BLACKENED CATFISH SANDWICH lettuce, tomato, onion, remoulade

Accompanied with fresh iced tea and coffee service

Dessert is offered at an additional 7 per person

Add our signature Lobster Guacamole 10 per person

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 LUNCH TWO

35 DOLLARS PER PERSON

Paddlefish offers you the option of selecting multiple entrées based on your guest count

20-70, up to 3 options

70-100, up to 2 options

first course PRE-SELECT ONE SALAD

GREEN SALAD grape tomatoes, carrots, red onion, roasted shallot vinaigrette (V)(GF)

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese dressing

entrée PRE-SELECT

CAPRESE SANDWICH beefsteak tomato, basil, mozzarella, tomato-basil aioli, ciabatta (V)

CAJUN CHICKEN SANDWICH tomato, lettuce, onion, remoulade, ciabatta

BLACKENED CATFISH SANDWICH lettuce, tomato, onion, remoulade

SHRIMP & GRITS Cheddar grits, black pepper butter sauce

CHICKEN BREAST Carolina mop sauce, edamame-bacon succotash (GF)

SALMON Spring vegetables, couscous

dessert PRE-SELECT ONE

KEY LIME graham cracker crust, meringue

NEW YORK STYLE CHEESECAKE strawberry compote

FLOURLESS CHOCOLATE CAKE mascarpone, raspberry coulis (GF)

MINI TRIO Key lime pie, cheesecake, flourless chocolate cake

*all desserts are single servings, composed in mini mason jars (except Mini Trio which is served on dessert plate)

Accompanied with fresh iced tea and coffee service

Add our signature Lobster Guacamole 10 per person

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 LUNCH THREE

45 DOLLARS PER PERSON

Paddlefish offers you the option of selecting multiple entrees based on your guest count

20-70, up to 3 options

70-100, up to 2 options

first course PRE-SELECT ONE

BEEF SKEWERS hazelnut romesco, pickled onions (GF)

CRAB CEVICHE lump blue crab, avocado, bell pepper, jalapeño, cilantro (GF)

GREEN SALAD grape tomatoes, red onion, carrots, roasted shallot vinaigrette (V)(GF)

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese dressing

entrée PRE-SELECT

VEGETARIAN PASTA Cavatappi, garlic, olive oil, market vegetables (V)

SHRIMP & GRITS Cheddar grits, black pepper butter sauce

SALMON Spring vegetables, couscous

CRAB CAKE BLT Bacon, avocado, cheddar, lettuce, tomato, remoulade, ciabatta

GREEN SALAD grape tomatoes, red onion, carrots, roasted shallot vinaigrette, grilled chicken

CHICKEN BREAST Carolina mop sauce, edamame-bacon succotash (GF)

FLAT IRON STEAK 7 ounces, mashed potatoes, asparagus, chimichurri (GF)

dessert PRE-SELECT ONE

KEY LIME graham cracker crust, meringue

NEW YORK STYLE CHEESECAKE strawberry compote

FLOURLESS CHOCOLATE CAKE mascarpone, raspberry coulis (GF)

MINI TRIO Key lime pie, cheesecake, flourless chocolate cake

*all desserts are single servings, composed in mini mason jars (except Mini Trio which is served on dessert plate)

Accompanied with fresh iced tea and coffee service

Add our signature Lobster Guacamole 10 per person

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



APPETIZERS

PASSED OR DISPLAYED. PRICED BY THE PIECE, MINIMUM 24 PIECES

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 (GF)
- AHI TUNA POKE sweet black soy, avocado, cucumber pickle sesame oil 5
- CEVICHE jumbo lump crab, avocado, peppers, onions, lime 5 (V)(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)



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

bar packages

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 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 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			
LIQUORS AND PRICING ARE SUBJECT TO CHANGE			
MARTINI DRINKS AND SHOTS ARE NOT INCLUDED IN BAR PACKAGES			

ABOVE PRICES SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE