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)

**entree**  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)

<table>
<thead>
<tr>
<th>PREMIUM BRANDS  13–15</th>
<th>WINE BY THE GLASS  10 and up</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC BRANDS  10</td>
<td>BOTTLED WATER (LITER)  6</td>
</tr>
<tr>
<td>PREMIUM / IMPORTED BEER  9</td>
<td>DOMESTIC BEER  7</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>BAR PACKAGES INCLUDE</th>
<th>PREMIUM BAR</th>
<th>CLASSIC BAR</th>
<th>BEER, WINE, SODA BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Grey Goose Vodka</td>
<td>Absolut Vodka</td>
<td>Heineken</td>
</tr>
<tr>
<td></td>
<td>Hendrick’s Gin</td>
<td>Beefeater Gin</td>
<td>Longboard</td>
</tr>
<tr>
<td></td>
<td>Johnny Walker Scotch</td>
<td>Bacardi Superior Rum</td>
<td>Miller Lite</td>
</tr>
<tr>
<td></td>
<td>Makers Mark Bourbon</td>
<td>Canadian Club Whiskey</td>
<td>House Wine by the glass</td>
</tr>
<tr>
<td></td>
<td>Bacardi Superior Rum</td>
<td>Jack Daniel’s Bourbon</td>
<td>Assorted soft drinks</td>
</tr>
<tr>
<td></td>
<td>Crown Royal Whiskey</td>
<td>Dewar’s Scotch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Patrón Silver Tequila</td>
<td>El Destilador Tequila</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Beer &amp; House Wine by the glass Assorted soft drinks</td>
<td>Beer &amp; House Wine by the glass Assorted soft drinks</td>
<td></td>
</tr>
<tr>
<td>2 HOURS</td>
<td>45</td>
<td>35</td>
<td>30</td>
</tr>
<tr>
<td>3 HOURS</td>
<td>55</td>
<td>45</td>
<td>40</td>
</tr>
</tbody>
</table>

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: Charreau 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