EVENT SPACES

Paddlefish’s sleek and modern design offers new areas for guests to embark, including a rooftop overlooking the sights and sounds of Disney Springs®.

Whether a chic bridal shower with your closest friends or one last gathering with your guests at a farewell brunch, we are the perfect spot for all events surrounding your wedding day.

The Bow

outdoor ceremonies, cocktail receptions or plated events

» Ceremonies, seating up to 86 outdoor, 70 indoor
» Cocktail reception with high top tables for up to 86 outdoor
» Plated Lunch or Dinner, seating up to 40 outdoor, 70 indoor
» Buffet/Stations Dinners, seating up to 40 indoor, 60 with use of indoor and outdoor space

The Lounge

smaller intimate events

» Plated Lunch or Dinner, seating up to 36
» Cocktail reception with minimal seating, up to 45

The Market Room

largest room for plated events

» Plated Lunch or Dinner, seating up to 90

Event Space Setup

Ceremony up to 86 guests - The Bow
Ceremony & Reception for up to 70 guests - The Bow or The Market Room
Cocktail Hour & Reception up to 70 guests - The Bow
Reception for over 70 guests - The Market Room
Bridal Shower or Intimate Reception up to 30 seated - The Lounge
The cuisine of Paddlefish celebrates the freshest seafood while featuring steaks and chops for an elevated meal by land and sea.

All food is prepared fresh daily by our experienced culinary team. Should you have any specific requests, please discuss with one of our Sales Managers and they’d be happy to assist. We try our best to accommodate dietary restrictions and allergies.

Any event – large or small, decadent or relaxed – can be customized to suit your needs guaranteeing an event that you and your guests won’t forget.

» BRIDAL SHOWER
» BACHELORETTE DINNER OR NIGHT OUT
» REHEARSAL LUNCH OR DINNER
» WEDDING RECEPTION
» FAREWELL BRUNCH
» CUSTOMIZABLE MENUS
» DIETARY RESTRICTIONS
» KIDS MENUS
» BEVERAGE PACKAGES
APPETIZERS & DESSERTS

PRICED PER PIECE - MINIMUM OF 24 PIECES - PASSED OR DISPLAYED

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 (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)

desserts

KEY LIME  graham cracker crust, meringue, mini mason jar  10 (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar  10 (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar  10 (V)(GF)
SEASONAL FRUIT PLATTER  served with a yogurt dipping sauce  5 (V)(GF)
FRESHLY BREWED COFFEE STATION  fresh hot coffee, selection of teas  5
+ add 15 to include cordial offerings
COCKTAIL HOUR

1 HOUR USE OF PRIVATE SPACE - 300 DOLLAR STAFFING FEE
35 DOLLARS PER PERSON - MINIMUM OF 10 PEOPLE

Passed appetizers  PRE-SELECT THREE  -  one piece of each per person

AHÍ TUNA POKE  sweet black soy, avocado, radish, cucumber pickle
CEVICHE  lump crab, avocado, peppers, onions, lime (GF)
PIMENTO CHEESE CROSTINI  pimento cheese, chives, crostini (V)
Tomato Caprese skewers  tomato, fresh mozzarella, basil, balsamic glaze (V) (GF)
STEAK CROSTINI  blue cheese, crostini
SPINACH & ARTICHOKE TARTLETS  gruyere, leeks, goat cheese (V)
BEEF SKEWERS  hazelnut romesco, pickled onions (GF)
CHICKEN SKEWERS  preserved lemon vinaigrette (GF)
ROASTED CORN “ELOTE”  local sweet corn, lime, tajin, cotija cheese (V) (GF)

Displayed appetizers  PRE-SELECT ONE

FRESH VEGETABLE PLATTER  fresh vegetables with ranch and blue cheese
SEASONAL FRUIT PLATTER

Refreshments  10 PER PERSON

SPARKLING TOAST  (1) 4 oz pour per person, additional bubbly 10 PER GLASS
ASSORTED SOFT DRINKS & JUICES  coke, diet, sprite, gingerale, orange, pineapple, cranberry

Add-ons

CHEESE DISPLAY  4 Chef selected cheeses with crackers and crostini 10 PER PERSON
DESSERTS  Assorted mini mason jar desserts – Key lime pie, cheesecake, flourless chocolate cake 8 PER PERSON
1 HOUR BEER & WINE PACKAGE  3 selected bottled beers, house cabernet and chardonnay 20 PER PERSON
1 HOUR CLASSIC BAR PACKAGE  Classic brand single liquor cocktails, 3 selected bottled beers, house cabernet and chardonnay 25 PER PERSON
CAKES  Paddlefish does not offer cakes. You are welcome to bring your own cake if produced by a professional bakery, cannot be homemade. The cake cannot be stored in the kitchen of Paddlefish due to health code regulations. Please be sure the cake can be out at room temperature prior to your event start time. There is a 2.00 plus tax and service charge cake cutting fee, per person.

Menus are subject to 6.5% sales tax and 23% service charge.
Menus and pricing are subject to seasonal changes and availability.
**BRUNCH CHEF TABLE**

**CHEF TABLE BRUNCH RECEPTION - 45 DOLLARS PER PERSON**
**MINIMUM OF 20 PEOPLE**

### savory PRE-SELECT FOUR

**EGG SCRAMBLE** seasonal vegetables (V)(GF)
**NUESKE BACON**
**SMOKED SAUSAGE LINKS**
**ROASTED BREAKFAST POTATOES** (V)(GF)
**CHICKEN CAESAR WRAP** parmesan, tomato, whole wheat wrap
**CAPRESE SANDWICH** tomato, mozzarella, basil aioli, ciabatta (V)

### sweet PRE-SELECT THREE

**YOGURT PARFAIT**
**FRESH SEASONAL FRUIT PLATTER** served with a yogurt dipping sauce
**ASSORTED BREADS & PASTRIES**
**ASSORTED MINI MASON JAR DESSERTS** Key Lime pie, NY style cheesecake, flourless chocolate cake

### refreshments

**ASSORTED JUICES, FRESH BREWED COFFEE AND TEA**

*add bottomless mimosas 20 dollars per person*
*add mocktail station 15 dollars per person*

### enhancements PRICED PER PERSON

**EGG STATION** ($150.00 Chef fee) omelet or cook to order with assorted toppings 10

**FRENCH TOAST STATION** top your own with the classics 10

**ASSORTED CHEESE & FRUIT** (4) assorted cheeses accompanied by fresh fruit, assorted crackers and crostini 12

**SEAFOOD STATION** jumbo shrimp, oysters, ceviche, ahi tuna poke 20

*add King crab legs for 15*

**LOBSTER GUACAMOLE STATION** ($150.00 Chef fee) Maine Lobster, cilantro, jalapeno, tomato, lime 10

**ADD ANY APPETIZERS OR DESSERTS** - can be passed or displayed

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Menus and pricing are subject to seasonal changes and availability.
PLATED BRUNCH - 35 DOLLARS PER PERSON
MINIMUM OF 20 PEOPLE

**first course**  
SEVERED FAMILY STYLE FOR THE TABLE
SEASONAL FRUIT PLATTER AND BREAKFAST PASTRIES

**entrée**  
PRE-SELECT THREE - GUESTS CHOOSE DAY OF

**MONTE CRISTO**  
french toast, ham, bacon egg, swiss cheese, berry compote

**CORNED BEEF HASH**  
redskin potatoes, onions, bell peppers, eggs

**FRENCH TOAST**  
berry compote, maple syrup, whipped cream (V)

**CRAB CAKE BLT**  
bacon, avocado, cheddar, lettuce, tomato, remoulade, ciabatta

**CHICKEN CEASAR WRAP**  
romaine, parmesan, tomato, whole wheat wrap

**CAPRESE SANDWICH**  
tomato, basil, mozzarella, tomato-basil aioli (V)

**desserts**  
PRE-SELECT ONE

**KEY LIME**  
graham cracker crust, meringue, mini mason jar (V)

**NEW YORK STYLE CHEESECAKE**  
strawberry compote, mini mason jar (V)

**FLOURLESS CHOCOLATE CAKE**  
mascarpone, raspberry coulis, mini mason jar (V)(GF)

**MINI TRIO**  
Key lime pie, cheesecake, flourless chocolate cake

**refreshments**

**FRESH BREWED COFFEE AND TEA**

*add bottomless mimosas - 20 dollars per person*

*add mocktail station - 15 dollars per person*

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LUNCH CHEF TABLE

CHEF TABLE DAYTIME RECEPTION - 45 DOLLARS PER PERSON
MINIMUM OF 20 PEOPLE

**salad**  PRE-SELECT ONE

GREEN SALAD  grape tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)

CAESAR SALAD  romaine hearts, sourdough croûton

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

**mains**  PRE-SELECT TWO

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

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

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

SHRIMP PASTA  Cavatappi, parmesan cream, cherry tomatoes, basil

CHICKEN BREAST  Carolina mop sauce (GF)

SALMON  beurre blanc (GF)

**sides**  PRE-SELECT TWO

MASHED POTATOES  (V)(GF)

SAUTÉED GREEN BEANS  (V)(GF)

EDAMAME-BACON SUCCOTASH

ASPARAGUS  (V)(GF)

COUSCOUS  spring vegetables

HOUSEMADE KETTLE CHIPS

**desserts**

KEY LIME  graham cracker crust, meringue, mini mason jar (V)

NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)

FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(GF)

**refreshments**

FRESH BREWED COFFEE AND TEA

*add bottomless mimosas - 20 dollars per person*

*add mocktail station - 15 dollars per person*

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LUNCH PLATED MENU

PLATED LUNCH - 35 DOLLARS PER PERSON

first course  PRE-SELECT ONE

GREEN SALAD  tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)
CAESAR SALAD  romaine hearts, sourdough croûton

entree  PRE-SELECT THREE - GUESTS CHOOSE DAY OF

CAPRESE SANDWICH  tomato, basil, mozzarella, tomato-basil aioli, ciabatta (V)
VEGETARIAN PASTA  Cavatappi, garlic, olive oil, market vegetables (V)
CHICKEN CAESAR WRAP  romaine, parmesan, tomato, whole wheat wrap
CAJUN CHICKEN SANDWICH  tomato, lettuce, onion, remoulade, ciabatta
BLACKENED CATFISH SANDWICH  tomato, lettuce, onion, remoulade
SHRIMP PASTA  Cavatappi, parmesan cream, cherry tomatoes, basil
CHICKEN BREAST  Carolina mop sauce, edamame-bacon succotash (GF)
SALMON  spring vegetables, couscous (can be served GF without couscous)

desserts  PRE-SELECT ONE

KEY LIME  graham cracker crust, meringue, mini mason jar (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(GF)
MINI TRIO  Key lime pie, cheesecake, flourless chocolate cake

Prefer to display your desserts? Just let us know, we'd be happy to set up a dessert station with an assortment of the above dessert offerings.

refreshments

FRESH BREWED COFFEE AND TEA

add bottomless mimosas - 20 dollars per person
add mocktail station - 15 dollars per person

Menus are subject to 6.5% sales tax and 23% service charge.
Menus and pricing are subject to seasonal changes and availability.
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

Menus are subject to 6.5% sales tax and 23% service charge.
Menus and pricing are subject to seasonal changes and availability.
PLATED DINNER - 55 DOLLARS PER PERSON

**first course**  PRE-SELECT ONE

GREEN SALAD  tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)
CAESAR SALAD  romaine hearts, sourdough croûton

**entrée**  PRE-SELECT THREE - GUESTS CHOOSE NIGHT OF

SHRIMP PASTA  cherry tomatoes, basil, parmesan cream sauce
HALF CHICKEN  Carolina mop sauce, edamame-bacon succotash (GF)
SALMON  spring vegetables, couscous (can be served GF without couscous)
FLAT IRON STEAK  7 ounces, mashed potatoes, asparagus, chimichurri (GF)
VEGETARIAN PASTA  seasonal vegetables, garlic, olive oil (V)

**desserts**  PRE-SELECT ONE

KEY LIME  graham cracker crust, meringue, mini mason jar (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(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)

**Prefer to display your desserts? Just let us know, we'd be happy to set up a dessert station with an assortment of the above dessert offerings.**

**refreshments**

FRESH BREWED COFFEE AND TEA
THE LILY

PLATED DINNER - 65 DOLLARS PER PERSON

first course  PRE-SELECT ONE

GREEN SALAD  tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)
CAESAR SALAD  romaine hearts, sourdough croûton
WEDGE SALAD  tomatoes, red onion, bacon, blue cheese

entrée  PRE-SELECT THREE - GUESTS CHOOSE NIGHT OF

SHRIMP PASTA  cherry tomatoes, basil, parmesan cream sauce
SALMON   spring vegetables, couscous (can be served GF without couscous)
HALF CHICKEN  Carolina mop sauce, edamame-bacon succotash (GF)
PETITE FILET MIGNON  6 ounces, mashed potatoes, asparagus, Bearnaise (GF)
VEGETARIAN PASTA  seasonal vegetables, garlic, olive oil (V)

desserts  PRE-SELECT ONE

KEY LIME  graham cracker crust, meringue, mini mason jar (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(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)

Prefer to display your desserts?  Just let us know, we'd be happy to set up a dessert station with an assortment of the above dessert offerings.

refreshments

FRESH BREWED COFFEE AND TEA

Menus are subject to 6.5% sales tax and 23% service charge. Menus and pricing are subject to seasonal changes and availability.
COCKTAIL RECEPTION & PLATED DINNER - 100 DOLLARS PER PERSON

appetizers  PASSED OR DISPLAYED, PRE-SELECT FOUR

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)
SHRIMP COCKTAIL  cocktail sauce, lemon (GF)
CRAB CAKE  jumbo lump crab meat, remoulade
TOMATO CAPRESE SKEWERS  tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)

first course  PRE-SELECT ONE

GREEN SALAD  tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)
CAESAR SALAD  romaine hearts, sourdough croûton
WEDGE SALAD  tomatoes, red onion, bacon, blue cheese

entree  PRE-SELECT THREE - GUESTS CHOOSE NIGHT OF

SWORDFISH  wasabi mashed potatoes, vegetable stir fry, miso sauce
SALMON  spring vegetables, couscous (can be served GF without couscous)
SHRIMP PASTA  cherry tomatoes, basil, parmesan cream sauce
SNOW CRAB LEGS  corn on the cob, red potatoes (GF)
HALF CHICKEN  Carolina mop sauce, edamame-bacon succotash (GF)
FILET MIGNON  8 ounces, mashed potatoes, asparagus, Bearnaise (GF)
VEGETARIAN PASTA  seasonal vegetables, garlic, olive oil (V)

sides to share  PRE-SELECT TWO - SERVED FAMILY STYLE

ASPARAGUS (V), GREEN BEANS (V), MAQUE CHOUX (V), MAC N CHEESE (V), MASHED POTATOES (V), EDAMAME-BACON SUCCOTASH

desserts  PRE-SELECT ONE

KEY LIME  graham cracker crust, meringue, mini mason jar (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(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)

Prefer to display your desserts? Just let us know, we’d be happy to set up a dessert station with an assortment of the above dessert offerings.

refreshments

FRESH BREWED COFFEE AND TEA

Menus are subject to 6.5% sales tax and 23% service charge.
Menus and pricing are subject to seasonal changes and availability.
# 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**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SHRIMP COCKTAIL</strong></td>
<td>Cocktail sauce, lemon (GF)</td>
</tr>
<tr>
<td><strong>CRAB CAKE</strong></td>
<td>Jumbo lump crab meat, remoulade</td>
</tr>
<tr>
<td><strong>LOBSTER CORN DOG</strong></td>
<td>Sweet chili aioli</td>
</tr>
<tr>
<td><strong>TOGARASHI SHRIMP</strong></td>
<td>Thai sweet chili (GF)</td>
</tr>
<tr>
<td><strong>THE BURGER</strong></td>
<td>Pickles, red onion, pimento cheese, brioche slider</td>
</tr>
<tr>
<td><strong>STEAK CROSTINI</strong></td>
<td>Blue cheese, crostini</td>
</tr>
</tbody>
</table>

## Displayed Appetizers

**PRE-SELECT TWO - ONE PIECE OF EACH PER PERSON**

<table>
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<tr>
<td><strong>BEEF SKEWERS</strong></td>
<td>Hazelnut romesco, pickled onions (GF)</td>
</tr>
<tr>
<td><strong>CHICKEN SKEWERS</strong></td>
<td>Preserved lemon vinaigrette (GF)</td>
</tr>
<tr>
<td><strong>AHI TUNA POKE</strong></td>
<td>Sweet black soy, avocado, radish, cucumber pickle</td>
</tr>
<tr>
<td><strong>CEVICHE</strong></td>
<td>Lump crab, avocado, tomatoes, bell peppers, onions, lime, cilantro (GF)</td>
</tr>
<tr>
<td><strong>TOMATO CAPRESE SKEWERS</strong></td>
<td>Tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)</td>
</tr>
<tr>
<td><strong>PIMENTO CHEESE CROSTINI</strong></td>
<td>Pimento cheese, chives, crostini (V)</td>
</tr>
<tr>
<td><strong>SPINACH &amp; ARTICHOKE TARTLETS</strong></td>
<td>Gruyere, leeks, goat cheese (V)</td>
</tr>
</tbody>
</table>

## Displayed Platters

**PRE-SELECT ONE - ADDITIONAL PLATTER 10 DOLLARS PER PERSON**

<table>
<thead>
<tr>
<th>Platter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASSORTED CHEESE &amp; FRUIT</strong></td>
<td>(4) cheeses accompanied by fresh fruit, assorted crackers and crostini (V)</td>
</tr>
<tr>
<td><strong>FRESH VEGETABLE</strong></td>
<td>Fresh vegetables with ranch and blue cheese (V)</td>
</tr>
<tr>
<td><strong>GRILLED VEGETABLE</strong></td>
<td>Marinated and grilled vegetables (V)</td>
</tr>
</tbody>
</table>

## Stations

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

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

## Refreshments

**FRESH BREWED COFFEE AND TEA**

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THE EMPRESS RECEPTION

CHEF TABLE EVENING RECEPTION - 72 DOLLARS PER PERSON
MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED

**salad** PRE-SELECT ONE

GREEN SALAD  tomato, red onion, cucumber, roasted shallot vinaigrette (V)(GF)
CAESAR SALAD  romaine hearts, sourdough croûton
WEDGE SALAD  tomatoes, red onion, bacon, blue cheese

**mains** PRE-SELECT TWO

SALMON  burré blanc (GF)
SHRIMP PASTA  cherry tomatoes, basil, parmesan cream sauce
HALF CHICKEN  Carolina mop sauce (GF)
VEGETARIAN PASTA  seasonal vegetables, garlic, olive oil (V)
PORK LOIN  apple cider reduction (carving station – 150 dollar chef fee) (GF)

**sides to share** PRE-SELECT TWO

ASPARAGUS (V), GREEN BEANS (V), MAQUE CHOUX (V), MAC N CHEESE (V),
MASHED POTATOES (V), EDAMAME-BACON SUCCOTASH

**desserts** PRE-SELECT ONE

KEY LIME  graham cracker crust, meringue, mini mason jar (V)
NEW YORK STYLE CHEESECAKE  strawberry compote, mini mason jar (V)
FLOURLESS CHOCOLATE CAKE  mascarpone, raspberry coulis, mini mason jar (V)(GF)

**refreshments**

FRESH BREWED COFFEE AND TEA

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### THE PADDLEFISH RECEPTION

**CHEF TABLE EVENING RECEPTION - 100 DOLLARS PER PERSON**

**MINIMUM 20 PEOPLE, MAXIMUM 50 PEOPLE IF FULL SEATING REQUIRED**

**appetizers**  PASSED OR DISPLAYED, PRE-SELECT FOUR

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>BEEF SKEWERS</td>
<td>hazelnut romesco, pickled onions (GF)</td>
</tr>
<tr>
<td>CHICKEN SKEWERS</td>
<td>preserved lemon vinaigrette (GF)</td>
</tr>
<tr>
<td>AHI TUNA POKE</td>
<td>sweet black soy, avocado, radish, cucumber pickle</td>
</tr>
<tr>
<td>CEVICHE</td>
<td>lump crab, avocado, tomatoes, bell peppers, onions, lime, cilantro (GF)</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>cocktail sauce, lemon (GF)</td>
</tr>
<tr>
<td>CRAB CAKE</td>
<td>jumbo lump crab meat, remoulade</td>
</tr>
<tr>
<td>TOMATO CAPRESE SKEWERS</td>
<td>tomato, fresh mozzarella, basil, balsamic glaze (V) (GF)</td>
</tr>
</tbody>
</table>

**salad**  PRE-SELECT ONE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GREEN SALAD</td>
<td>tomato, red onion, cucumber, roasted shallot vinaigrette (V) (GF)</td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>romaine hearts, sourdough crouton</td>
</tr>
<tr>
<td>WEDGE SALAD</td>
<td>tomatoes, red onion, bacon, blue cheese</td>
</tr>
</tbody>
</table>

**mains**  PRE-SELECT TWO

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALMON</td>
<td>burre blanc (GF)</td>
</tr>
<tr>
<td>SHRIMP PASTA</td>
<td>cherry tomatoes, basil, parmesan cream sauce</td>
</tr>
<tr>
<td>HALF CHICKEN</td>
<td>Carolina mop sauce (GF)</td>
</tr>
<tr>
<td>VEGETARIAN PASTA</td>
<td>seasonal vegetables, garlic, olive oil (V)</td>
</tr>
<tr>
<td>PORK LOIN</td>
<td>apple cider reduction (carving station - 150 dollar chef fee) (GF)</td>
</tr>
</tbody>
</table>

**sides to share**  PRE-SELECT TWO

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASPARAGUS (V), GREEN BEANS (V), MAQUE CHOUX (V), MAC N CHEESE (V), MASHED POTATOES (V), EDAMAME-BACON SUCOTASH</td>
<td></td>
</tr>
</tbody>
</table>

**desserts**

*select one, two or all three to be displayed in mini mason jars, one jar per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>KEY LIME</td>
<td>graham cracker crust, meringue, mini mason jar (V)</td>
</tr>
<tr>
<td>NEW YORK STYLE CHEESECAKE</td>
<td>strawberry compote, mini mason jar (V)</td>
</tr>
<tr>
<td>FLOURLESS CHOCOLATE CAKE</td>
<td>mascarpone, raspberry coulis, mini mason jar (V) (GF)</td>
</tr>
</tbody>
</table>

**refreshments**

FRESH BREWED COFFEE AND TEA

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Menus are subject to 6.5% sales tax and 23% service charge.
Menus and pricing are subject to seasonal changes and availability.
EVENT ENHANCEMENTS

**brunch**
ONLY OFFERED DURING BRUNCH, PRICED PER PERSON

**EGG STATION** omelet or cook to order with assorted toppings 10
($150.00 Chef fee)

**FRENCH TOAST STATION** top your own with the classics 10

**all events**
PRICED PER PERSON

**ASSORTED CHEESE & FRUIT** (4) assorted cheeses accompanied by fresh fruit, assorted crackers and crostini 12

**FRESH VEGETABLE DISPLAY** fresh vegetables with dip 10

**GRILLED VEGETABLE DISPLAY** marinated and grilled vegetables 10

**SEAFOOD STATION** jumbo shrimp, oysters, ceviche, ahi tuna poke 20
*add King crab legs for 15

**MAC N CHEESE STATION** House made mac n cheese with these toppings for your guests to choose from: bacon, chorico, scallions, breadcrumbs, blue cheese 12

**LOBSTER GUACAMOLE STATION** ($150.00 Chef fee) Maine Lobster, cilantro, jalapeño, tomato, lime 10

**DESSERT STATION** Assorted miniature desserts served in mini mason jars: Key Lime pie, NY style cheesecake, flourless chocolate cake 12 (V)

**entertainment, rentals and audio visual**

Paddlefish can organize or recommend any additional event enhancements. Ask your sales manager about these options.

**ENTERTAINMENT** - DJ, Acoustic guitarist, Violinist, Live band
**RENTALS** - Chairs, Linens, Flowers, Furniture
**AV** - Microphones, projectors/screens
**BEVERAGES**

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**cash & consumption Bars**

The following individual alcoholic 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 DOLLAR BAR SET UP FEE FOR ALL EVENTS WITH CASH BARS**

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**packages Bars**

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>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>Hendrick's Gin</td>
</tr>
<tr>
<td>Hendrick's Gin</td>
<td>Johnnie Walker Black Scotch</td>
</tr>
<tr>
<td>Johnnie Walker Black Scotch</td>
<td>Makers Mark Bourbon</td>
</tr>
<tr>
<td>Makers Mark Bourbon</td>
<td>Kirk &amp; Sweeny 12 Rum</td>
</tr>
<tr>
<td>Kirk &amp; Sweeny 12 Rum</td>
<td>Crown Royal Whiskey</td>
</tr>
<tr>
<td>Crown Royal Whiskey</td>
<td>Patrón Silver Tequila</td>
</tr>
<tr>
<td>Patrón Silver Tequila</td>
<td>Beer by the bottle</td>
</tr>
<tr>
<td>Beer by the bottle</td>
<td>House Wine by the glass</td>
</tr>
<tr>
<td>House Wine by the glass</td>
<td>Assorted soft drinks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CLASSIC BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
</tr>
<tr>
<td>Beefeater Gin</td>
</tr>
<tr>
<td>Bacardi Superior Rum</td>
</tr>
<tr>
<td>Canadian Club Whiskey</td>
</tr>
<tr>
<td>Jaks Daniel's Bourbon</td>
</tr>
<tr>
<td>Dewar's Scotch</td>
</tr>
<tr>
<td>El Destilador Tequila</td>
</tr>
<tr>
<td>Beer by the bottle</td>
</tr>
<tr>
<td>House Wine by the glass</td>
</tr>
<tr>
<td>Assorted soft drinks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEER, WINE, SODA BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
</tr>
<tr>
<td>Longboard</td>
</tr>
<tr>
<td>Miller Lite</td>
</tr>
<tr>
<td>House Wine by the glass</td>
</tr>
<tr>
<td>Assorted soft drinks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2 HOURS</th>
<th>45</th>
<th>35</th>
<th>30</th>
</tr>
</thead>
<tbody>
<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 sparkling wine to your bar package for 5 per person**

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**EVENT & BAR EXTENSION**

Paddlefish is happy to extend bar service for a maximum of ONE additional hour

- 10 per person based on the final adult guarantee
- 500 overtime fee for ONE additional hour of extended service applies

*Paddlefish holds the right to cut off guests, if deemed necessary*

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**beverage enhancements**

**MOCKTAIL STATION** - enjoy 3 of our handcrafted non-alcoholic beverages, displayed in large glass dispensers for guests to select their favorite 15 PER PERSON, MINIMUM OF 20 GUESTS

**MIMOSA BAR** - Mas Fi, Cava, Brut served with 4 assorted juices 30 per bottle

**BLOODY MARY BAR** - Vodka, Bloody Mary mix, signature and specialty garnishes 15