

PADDLEFISH

GROUP DINING DINNER





PADDFISH ONE

PLATED DINNER - 55 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

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

CAESAR SALAD romaine hearts, sourdough crouton

*add Tableside Lobster Guacamole 10 per person

entrée PRE-SELECT

SHRIMP & GRITS cheddar grits, spicy black pepper butter sauce

HALF CHICKEN Carolina mop sauce, edamame bacon succotash (GF)

SALMON couscous, spring vegetables

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

optional sides EACH SIDE, 5 DOLLARS PER PERSON

ASPARAGUS, GREEN BEANS, MAQUE CHOUX, MAC N CHEESE,

MASHED POTATOES, EDAMAME-BACON SUCCOTASH

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

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 TWO

PLATED DINNER - 65 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

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

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese

*add Tableside Lobster Guacamole 10 per person

entrée PRE-SELECT

SALMON couscous, spring vegetables

SHRIMP & GRITS cheddar grits, spicy black pepper butter sauce

HALF CHICKEN Carolina mop sauce, edamame bacon succotash (GF)

PORK CHOP mashed potatoes, green beans, apple cider reduction (GF)

PETITE FILET MIGNON 6 ounce, asparagus, mashed potatoes, bearnaise, (GF)

optional sides EACH SIDE, 5 DOLLARS PER PERSON

ASPARAGUS, GREEN BEANS, MAQUE CHOUX, MAC N CHEESE,

MASHED POTATOES, EDAMAME-BACON SUCCOTASH

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

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PADDLEFISH THREE

PLATED DINNER - 80 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 SHARED APPETIZERS PLATTERS, PRE-SELECT TWO

BEEF SKEWERS hazelnut romesco, pickled onions (GF)

CHICKEN SKEWERS lemon vinaigrette (GF)

AHI TUNA POKE sweet black soy, avocado, cucumber pickle, sesame oil

CEVICHE lump crab, avocado, tomatoes, bell peppers, onions, lime (GF)

SHRIMP COCKTAIL cocktail sauce, lemon (GF)

TOMATO CAPRESE SKEWERS tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)

*add Tableside Lobster Guacamole 10 per person

second course PRE-SELECT ONE

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

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese

entrée PRE-SELECT

SALMON couscous, spring vegetables

SWORDFISH wasabi mashed potatoes, vegetable stir fry, miso sauce (GF)

SNOW CRAB LEGS corn on the cob, red potatoes (GF)

PORK CHOP mashed potatoes, green beans, apple cider reduction (GF)

HALF CHICKEN Carolina mop sauce, edamame bacon succotash (GF)

FILET MIGNON 8 ounce, mashed potatoes, asparagus, bearnaise (GF)

optional sides EACH SIDE, 5 DOLLARS PER PERSON

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

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

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PADDLEFISH FOUR

PLATED DINNER - 100 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 SHARED APPETIZERS PLATTERS, PRE-SELECT TWO

CHICKEN SKEWERS lemon vinaigrette (GF)

BEEF SKEWERS hazelnut romesco, pickled onions (GF)

CRAB CAKE jumbo lump blue crab, remoulade

LOBSTER CORN DOG sweet chili aioli

AHI TUNA POKE sweet black soy, avocado, cucumber pickle, sesame oil

SHRIMP COCKTAIL cocktail sauce, lemon (GF)

TOMATO CAPRESE SKEWERS tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)

*add Tableside Lobster Guacamole 10 per person

second course PRE-SELECT ONE

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

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese

entrée PRE-SELECT

SALMON couscous, spring vegetables

SWORDFISH wasabi mashed potatoes, vegetable stir fry, miso sauce

SNOW CRAB LEGS corn on the cob, red potatoes (GF)

PORK CHOP mashed potatoes, green beans, apple cider reduction (GF)

HALF CHICKEN Carolina mop sauce, edamame bacon succotash (GF)

FILET MIGNON 8 ounce, mashed potatoes, asparagus, bearnaise (GF)

NEW YORK STRIP 12 ounce, mashed potatoes, caramelized onions & crimini mushrooms (GF)

sides PRE-SELECT TWO

ASPARAGUS, GREEN BEANS, MAQUE CHOUX, MAC N CHEESE,

MASHED POTATOES, EDAMAME-BACON SUCCOTASH

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

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PADDFISH PREMIUM

PLATED DINNER - 125 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 SHARED

SEAFOOD PLATTER King Crab, jumbo shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke

Please select one additional item for the table:

CHICKEN SKEWERS lemon vinaigrette (GF)

BEEF SKEWERS hazelnut romesco, pickled onions (GF)

LOBSTER CORN DOG sweet chili aioli

TOMATO CAPRESE SKEWERS tomato, fresh mozzarella, basil, balsamic glaze (V)(GF)

*add Tableside Lobster Guacamole 10 per person

second course PRE-SELECT ONE

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

CAESAR SALAD romaine hearts, sourdough crouton

WEDGE SALAD tomatoes, red onion, bacon, blue cheese

entrée PRE-SELECT

SHRIMP & GRITS cheddar grits, spicy black pepper butter sauce

SALMON couscous, spring vegetables

SWORDFISH wasabi mashed potatoes, vegetable stir fry, miso sauce (GF)

MARKET CATCH Chef seasonal preparation

KING CRAB LEGS corn on the cob, red potatoes (GF)

HALF CHICKEN Carolina mop sauce, edamame bacon succotash (GF)

FILET MIGNON 8 ounce, mashed potatoes, asparagus, bearnaise (GF)

NEW YORK STRIP 12 ounce, mashed potatoes, caramelized onions & crimini mushrooms (GF)

sides PRE-SELECT TWO

ASPARAGUS, GREEN BEANS, MAQUE CHOUX, MAC N CHEESE,

MASHED POTATOES, EDAMAME-BACON SUCCOTASH

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

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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 (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)



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 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, jalapeño, Crème de Mure, House Sour			
LIQUORS AND PRICING ARE SUBJECT TO CHANGE			
MARTINI DRINKS AND SHOTS ARE NOT INCLUDED IN BAR PACKAGES			

ALL GROUP DINING PRICES ARE SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING ARE SUBJECT TO SEASONAL CHANGES AND AVAILABILITY



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