

# PADDLEFISH

CHEF TABLE RECEPTIONS





# Appetizers

PASSED OR DISPLAYED, PRICED BY THE PIECE, MINIMUM TWO DOZEN

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## *from the sea*

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- 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, peppers, onions, lime 5 (V)(GF)
- CHILLED JUMBO SHRIMP classic cocktail sauce 5
- PETITE MAINE LOBSTER ROLLS lemon-infused mayonnaise, celery, split top bun 10

## *from the land*

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- 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*

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- 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's 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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V-VEGETARIAN, GF-GLUTEN FREE



# Paddlefish Reception One

86 PER PERSON CHEF FEE 150 PER CHEF, PER STATION

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## *salad station*

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**GREEN SALAD** tomatoes, red onions, carrots, roasted shallot vinaigrette

\*salad is deconstructed with the listed items for guests to create their own.

## *chef assisted station*

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**LOBSTER GUACAMOLE** Maine lobster, chilies, cilantro, lime, tortilla (GF)

## *main*

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**HALF CHICKEN** Carolina sauce (GF)

**SALMON** beurre blanc

\*served with dinner rolls and cinnamon whipped butter

## *sides*

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**EDAMAME-BACON SUCCOTASH**

**COUSCOUS** with spring vegetables

## *desserts*

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**MINI MASON JAR DESSERTS** Key lime pie, NY style cheesecake, flourless chocolate cake

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V-VEGETARIAN, GF-GLUTEN FREE



# Paddlefish Reception Two

100 PER PERSON CHEF FEE 150 PER CHEF, PER STATION

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## *appetizer station*

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**CRAB CEVICHE** jumbo lump crab, avocado, 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, cilantro, lime, tortilla (GF)

## *salad station*

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**GREEN SALAD** tomatoes, red onions, carrots, roasted shallot vinaigrette

\*salad is deconstructed with the listed items for guests to create their own.

## *main*

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**SALMON** beurre blanc

**CARVED PORK LOIN** 48 hour brine, apple cider reduction

\*served with dinner rolls and cinnamon whipped butter

## *sides*

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**SAUTEED GREEN BEANS**

**COUSCOUS** with spring vegetables

## *desserts*

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**MINI MASON JAR DESSERTS** Key lime pie, NY style cheesecake, flourless chocolate cake

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# Paddlefish Reception Three

125 PER PERSON CHEF FEE 150 PER CHEF, PER STATION

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## *seafood station*

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**CRAB LEGS, JUMBO SHRIMP, FRESH OYSTERS, AHI TUNA, CEVICHE**  
horseradish cocktail sauce, lemons, tobasco

## *salad station*

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**WEDGE SALAD** tomatoes, red onions, bacon, blue cheese dressing

\*salad is deconstructed with the listed items for guests to create their own.

## *main*

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**HALF CHICKEN** Carolina mop sauce

**CARVED BEEF TENDERLOIN** horseradish cream, béarnaise

\*served with dinner rolls and cinnamon whipped butter

## *sides*

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**SAUTEED GREEN BEANS**

**MASHED POTATOES**

## *desserts*

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**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 - 14
CLASSIC BRANDS 10	BOTTLED WATER (LITER) 6
PREMIUM / IMPORTED BEER 9	DOMESTIC BEER 8

THERE IS A 150 BARTENDER FEE FOR ALL EXCLUSIVE 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 Key West Miller Lite House Wine by the glass Assorted soft drinks
2 HOURS	45	35	30
3 HOURS	55	45	40

### 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

LIQUORS AND PRICING ARE SUBJECT TO CHANGE

MARTINI DRINKS AND SHOTS ARE NOT INCLUDED IN BAR PACKAGES

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## **Groups Sales Office**

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