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# PADDLEFISH

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GROUP DINING LUNCH





# Paddlefish Lunch One

25 DOLLARS PER PERSON

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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*

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

## *entrée* SERVED WITH HOUSE-MADE CHIPS

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**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

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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

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

**CAESAR SALAD** romaine hearts, sourdough crouton

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

## *entrée* PRE-SELECT

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**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

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**KEY LIME** graham cracker crust, meringue

**NEW YORK STYLE CHEESECAKE** strawberry compote

**FLOURLESS CHOCOLATE CAKE** mascarpone, raspberry coulis

**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

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V-VEGETARIAN, GF-GLUTEN FREE



# Paddlefish Lunch Three

45 DOLLARS PER PERSON

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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

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**BEEF SKEWERS** hazelnut romesco, pickled onions (one piece per person) (GF)

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

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

**CAESAR SALAD** romaine hearts, sourdough crouton

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

## *entrée* PRE-SELECT

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**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

## *dessert* PRE-SELECT ONE

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**KEY LIME** graham cracker crust, meringue

**NEW YORK STYLE CHEESECAKE** strawberry compote

**FLOURLESS CHOCOLATE CAKE** mascarpone, raspberry coulis

**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  
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# 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)





# 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

## *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 Key West Miller Lite House Wine by the glass Assorted soft drinks
2 HOURS	45	35	30
3 HOURS	55	45	40
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			

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