



*Catering & Events*

We love creating memorable moments at Paseo Grill. Our off-site Catering & Events team is here to attend to every detail of your special event. From intimate gatherings to galas, we offer a wide variety of menu selections and services for every occasion.



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# *It's All in the Details*

## Booking

Our Catering & Events team can help you coordinate your event. A signed contract and deposit (if applicable) are required to book your event. For simple drop-off caterers no deposit is needed and 24 hours' notice is required. For larger staffed events, a non-refundable deposit of \$300 is required to confirm your event. The deposit will be applied to the final bill which is due at the end of your event.

Menu selection and all other event details must be finalized 5 business days prior to the event date. Bar packages require confirmation 10 business days prior to the event to ensure procurement. Rental packages require confirmation 10 business days prior to the event to ensure procurement. Guest count may possibly be increased once finalized; however, host is responsible for full contract if guest count is decreased after finalized.

A lot goes into making sure your event is well planned and runs smoothly and our coordinator is here to attend to the details. Our coordinator can help with food & beverage selection as well as procuring rentals, linens, flowers, and décor etc. A non-refundable coordination fee of \$25 is added to the deposit and is charged at the time of booking. Additional coordination fees may be applicable.

## Cancelations

Cancelations that occur after a contract is signed must be made at least 5 business days prior to the event and result in a lost deposit and coordination fee. If cancelation occurs after that, an additional fee of 50% of the food and beverage contract will be charged. If rentals were secured the guest is responsible for any fees associated with canceling the order. The guest is also responsible for any fees associated with cancellation of the venue.

## Staffing Charges & Associated Fees

Our catering and events team is ready to meet your every need. Our highly trained and professional staff is what makes us stand out from the rest. You can expect the highest level of service, appearance, and knowledge from our team. Catering services include drop-off, set-up & retrieve, buffet, and plated events.

- ☀ Drop-off caterers require \$200 sales minimum with 20% gratuity. Drop-off locations 16-25 miles away from Paseo Grill will be charged a \$10 Out-of-Area fee. Locations over that will require a customized fee.
- ☀ A set-up & retrieve cater will be charged an additional \$25 pickup fee.
- ☀ Staffed events require \$300 sales minimum and gratuity at 20% with a \$150 minimum per server.

A sales tax of 8.625% is added to all applicable food items. A sales tax of 8.625% and liquor tax of 13.5% is added to all alcohol.

## Bar Services

We are licensed to offer bar service for your event. Our beverage director has curated multiple tiered packages to meet your parties' needs and is available for further customization. Bartenders are staffed based on the needs of each event with a \$150 fee per bartender. See Bar Packages for further details.

## Disposables, China & Flatware

High-quality disposable plates, utensils and napkins are provided with any cater at no additional fee. We offer a simple china and flatware package at \$7 per person. Our coordinator can assist you in procuring a more customized place setting based on your event aesthetic.

—  — *Hors D' Oeuvres* —  —

Priced Serving 10

Paseo Smoked Salmon \$65

Cherry Wood Smoked Salmon Served with Hearts of Palm & Artichoke Medley and Crostini

Shrimp Cocktail \$80

Jumbo Peeled Shrimp (20) served with Citrus Mustard Aioli and Cocktail Sauce

Imported Cheese & Fruit \$75

Assorted Imported Cheeses served with Seasonal Fruit

Domestic Cheese & Fruit \$40

Assorted Domestic Cheeses served with Seasonal Fruit

Hummus & Olive Tapenade \$40

Lebanese style Hummus and Kalamata Olive & Roasted Pepper Tapenade served with Pita Bread

Deli Sandwiches \$60

Deli Meats and Cheeses on Assorted Rolls (20) with Lettuce & Tomato. Mayonnaise & Mustard on the side

Mediterranean Chicken Salad \$70

Curried Chicken Salad topped with Mango Chutney served with Pita Bread

Paseo Chips and Dips \$30

Paseo Salsa and Guacamole with House Made Tortilla Chips

Crudités \$35

Assorted Seasonal Vegetables served with Ranch Dip

Grilled Vegetables \$35

Grilled Zucchini, Squash, Tomatoes, Asparagus and Artichoke Hearts served with Citrus Mustard Aioli

Fresh Fruit \$30

Assorted Seasonal Fruit

Asparagus Wraps\* \$40

Fresh Asparagus wrapped in sliced Black Forrest Ham and Herbed Cream Cheese

Tortilla Spirals\* \$35

Herbed Cream Cheese, Roasted Red Bell Peppers, Corn, and Chives wrapped in a Spinach Tortilla

Antipasto \$65

Assorted Italian Meats and Marinated Mozzarella with Olives, Cornichon and Pepperoncini

Caprese Skewers\* \$40

Fresh Mozzarella Pearls, Basil and Grape Tomatoes drizzled with Balsamic Glaze

\*2 pieces per person

# Hot Hors D' Oeuvres

Priced Serving 10

Southwest Spinach Dip \$40

Served with Paseo Salsa and Tortilla Chips

Chicken Satay\* \$35

Chicken Skewer with Peanut Sauce

Stuffed Mushrooms\* \$40

Baby Portabella Mushroom Caps stuffed with your choice of Creamy Spinach Mix or Creamy Red Bell Pepper Mix

Cocktail Meatballs\* \$40

Beef and Pork Meatballs in House Marinara Sauce or Blueberry Barbeque Sauce

Mini Beef Wellingtons\* \$80

Beef Tenderloin and Mushroom wrapped in Pastry

\*2 pieces per person

## Hors D' Oeuvres Packages

Priced per Person

*PG* Package 1 \$10

Assorted Domestic Cheese with Fruit Garnish

Fresh Vegetables with Ranch Dip

Hummus and Kalamata Olive Tapenade with Pita

*PG* Package 2 \$15

Black Forest Ham Asparagus Wraps

Stuffed Mushrooms

Assorted Domestic Cheese and Fruit Garnish

Fresh Vegetable with Ranch Dip

*PG* Package 3 \$18

Southwest Spinach Dip with Paseo Salsa and Tortilla Chips

Assorted Domestic Cheese with Fruit Garnish

Fresh Vegetables with Ranch Dip

Hummus and Kalamata Olive Tapenade with Pita

Cocktail Meatballs

*PG* Package 4 \$22

Black Forrest Ham Asparagus Wraps

Southwest Spinach Dip with Paseo Salsa and Tortilla Chips

Assorted Domestic Cheese with Fruit Garnish

Grilled Vegetables with Citrus Mustard Aioli

Cocktail Meatballs

Hummus and Kalamata Olive Tapenade with Pita

*PG* Package 5 \$24

Black Forrest Ham Asparagus Wraps

Tortilla Spirals

Southwest Spinach Dip with Paseo Salsa and Tortilla Chips

Caprese Skewers

Fresh Vegetables with Ranch Dip

Cocktail Meatballs

Hummus and Kalamata Olive Tapenade with Pita

*PG* Package 6 \$28

Cherry Wood Smoked Salmon with Hearts of Palm Medley

Brie en Croute with Mango Chutney

Assorted Cheeses with Fresh Fruit and Crackers

Chilled Shrimp with Cocktail Sauce and Citrus Mustard Aioli

Asparagus Wraps with Black Forrest Ham

Fresh Vegetables with Ranch Dip

*PG* Package 7 \$34

Cherry Wood Smoked Salmon with Hearts of Palm Medley

Stuffed Mushrooms

Brie en Croute with Mango Chutney

Petite Beef Wellingtons

Assorted Cheeses with Fresh Fruit and Crackers

Asparagus Wraps

Grilled Vegetables with Citrus Mustard Aioli

## Box Lunches

Priced per Person

Deli Box Lunch \$12	Deluxe Box Lunch \$15
Ham & Cheddar or Turkey & Provolone with Lettuce & Tomato, Mustard & Mayo, Chips & Cookie	Cuban Sandwich or Club Sandwich with your choice of Chips, Pasta Salad, Cucumber Salad & Cookie

## Bulk Salads

Priced per Person

Paseo House Salad \$4	Classic Caesar Salad \$4
Mixed Greens with Carrots, Cucumbers, Grape Tomatoes with Ranch & Red Wine Vinaigrette	Chopped Romaine, Parmesan Cheese, Red Onion, and Croutons with Caesar Dressing

## Entrees

Priced per Person at Lunch/Dinner Portions

Accompanied with your choice of 2 sides

### Pork Loin Medallions \$13/\$21

Grilled Pork Loin Medallions rubbed with Mustard and Herbs with Lemon Beurre Blanc

### Steak Diane \$22/\$38

Steak Tips in a Brandy & Red Wine Mushroom Sauce

### Paseo Grilled Chicken \$15/\$25

Grilled Chicken Breast with Beurre Blanc & Sun-dried Tomato Pesto

### Chicken Piccata \$15/\$25

Chicken Breast topped with Lemon Caper & Mushroom Cream Sauce

### Southwest Meatloaf \$15/\$21

Ground Beef Tenderloin, Pork Sausage and Smoked Cheddar Cheese with Chipotle Red Wine Demi-Glace

### Grilled Salmon \$18/\$26

Grilled Atlantic Salmon with Beurre Blanc

### Vegetable Moussaka \$12/\$16

Layered Eggplant, Green Lentils, Chickpeas, Mushrooms, Tomatoes, Artichoke Hearts, and Red Potatoes topped with Champagne Cream Sauce, Parmesan, Toasted Breadcrumbs and Arugula (VG)

\*Make it Vegan and Gluten Free with Marinara and Toasted Pine Nuts

### Chicken Pot Pie \$80

Chicken, Potatoes, Carrots, and Peas with a touch of Cayenne Pepper and Curry in a flaky crust  
Served Family Style (Serves 6 per pan) \*Sides not included

## Sides

\$6 per Person

Mashed Potatoes	Glazed Carrots
Toasted Pine Nut Orzo	Sauteed Green Beans
Sauteed Mushrooms	Vegetable Medley

## Desserts

Priced per Person

Assorted Cookies \$2	Cheesecake \$5
Brownies \$2	Chocolate Cake \$5
Key Lime Pie \$5	Bread Pudding \$6

\*Our coordinator is available for further customization of the menu to meet your event needs.

# Beverages

Tea & Lemonade by the Gallon \$15

Includes cups, ice, and sweetener (if needed)

Bottled Water & Assorted Soda Cans \$2 ea.

## Water Stations

Ice Water stations are available at no charge with any rental package. Disposable cups are available at \$0.25 per person if no other beverages are purchased.

# Bar Packages

Alcohol is billed upon consumption and subject to both Sales & State Liquor Tax.  
Substitutions may be made based on procurement.

## Beers

Choose up to 3 Beers:

**\$4 Beers:** Miller Lite & Coors Banquet

**\$5 Beers:** Avery "White Rascal" Witbier, Lively Amber Lager, Peroni, Stonecloud "Havana Affair" Pilsner, Vanessa House Destination Wedding Cerveza, Vanessa House GG's Hard Seltzer-POG

**\$6 Beers:** Cabin Boys "Cast-a-Line" Kölsch

## Wine

**\$6 House Red & White Wine**

House Wine is subject to change based on procurement. Our Beverage Director is available to curate a wine package for any event, just let your Event Coordinator know.

9oz disposable cups and beverage napkins provided with the purchase of beer and/or wine. Rentals available.

## Liquor Packages

**Premium Well \$6**

Choose up to 3 Liquors: TLC Vodka, Ranch Gin, Arette Clasica Blanco, Bacardi Superior Silver Rum, Sailor Jerry Spiced Rum, Jim Beam Bourbon

**Call \$8**

Choose up to 3 Liquors: Absolute, Tito's, Ketel One, Bombay Sapphire, Garden Club Gin, Tanqueray, Arette Clasica Blanco, Captain Morgan Private Stock Spiced Rum, Bacardi Superior Silver Rum, Elijah Craig Small Batch Bourbon, Jameson, Jim Beam Rye, Jack Daniels, Dewar's Blended Scotch, Johnnie Walker Red

**Top Shelf \$12**

Choose up to 4 Liquors: Chopin, Grey Goose, Gunpowder Irish Gin, Hendrick's Gin, Illegal Mezcal, Arette Suave Blanco, Olmeca Altos Reposado, Bacardi Superior Silver Rum, Captain Morgan Private Stock Spiced Rum, Crown Royal, Maker's Mark, Same Old Moses Bourbon, Same Old Moses Rye, Woodford Reserve, Basil Hayden, Angel's Envy, Chivas, Glenmorangie La Santa, Glenmorangie La Quinta Ruban

The Basic Mixer Package is included with the purchase of all liquor packages. See following page for details.

## Basic Mixer Package included with any liquor package

Includes Beverage Napkins, Stir Straws and 9oz Disposable Cups. Coke, Diet Coke, Sprite, Club Soda, Juice of Choice, Lemon, and Lime.

## Top Shelf Mixer Package \$25

Includes Beverage Napkins, Stir Straws and 9oz Disposable Cups. Coke, Diet Coke, Sprite, Club Soda, 2 Juices of Choice, House Made Sweet & Sour, Simple Syrup, Bitters, Salt, Lemon, Lime, and Orange.

\*Juices include orange, cranberry, pineapple, and grapefruit

# Rentals

Ambiance is everything to us at Paseo Grill. Every event is unique, and we want to help bring your vision and aesthetic to life. Our coordinator is available to assist you with any décor and rental needs for your event. We work with local vendors who supply a wide variety of china, glassware, and flatware options, tablecloths and linens, tables and chairs, décor, and stunning floral arrangements. Additional Administrative Fees may apply.

Basic china and flatware packages start at \$7 per person. These packages include a white dinner plate, silver flatware, a linen, and water glass. Additional dishes and glassware can be arranged and customized to fit the aesthetic of your event.

# Booking

We appreciate your interest in Paseo Grill Catering & Events. Now it's time to get you on the books. For inquiries, please contact our Event Coordinator and they can curate the perfect package for you.

For inquiries, visit our website at [www.paseogrill.com/catering](http://www.paseogrill.com/catering) and submit your request.

Contact our Event Coordinator:

*Carrie Bailey*

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# Paseo

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