

Paseo

GRILL

Private Events

We love creating memorable moments at Paseo Grill. Allow us to host and plan your next gathering. Set menu packages are available, along with further customization to meet your party's needs. Located inside Paseo Grill, our private event space can accommodate up to 24 guests. Larger event space coming Spring 2023.



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It's All in the Details

Room Accommodations

Our Private Dining Room can accommodate up to 24 guests. Parties of 16 or less may be seated at one long table. Parties of 17 or more will be seated at 3 individual tables within the Private Dining Room. Room Features include a sliding door and restrooms for ultimate privacy. Audio and Visual are available at no additional charge. All outside decorations must be approved by management. Confetti, glitter, items that shed or are not easily cleaned up are not allowed. If any of the items mentioned or not agreed to are brought in, the Host will be charged a onetime clean-up fee of \$250.

Booking

A deposit is required to secure your private dining reservation and is due at booking. Rates on deposits are as follows: Lunch \$25, Dinner \$50, & Weekends \$100. This deposit will be credited to the final bill. Any cancellations made within 21 days from the reservation will result in a lost deposit.

A non-refundable Room Charge Fee of \$25 is also due at the time of booking. Failure to make payment will result in the loss of the reservation.

We require that a Credit Card remain on file for us to make your reservation. This can be done virtually or on a Credit Card Authorization Form. Nothing will be charged to that card unless your party does not show up without notice. At that time 50% of the agreed upon minimum would be charged to that card.

Food & Beverage Minimums

Rates for Food & Beverage minimums vary based on the Date and Time of your event. Applicable Sales and Liquor Tax along with a 20% gratuity will be added to all bills. Minimums are to be met prior to tax and gratuity. Any unmet minimums will be charged a room fee equal to the difference of the agreed upon minimum and the final bill. A Proposal will be emailed detailing the total of the deposit, room charge, & minimum with tax and gratuity. That contract must be signed, and all deposits & fees paid for us to make your reservation.

Payment

Final Payment will be made the evening of the event. All major credit cards, gift cards, and cash are accepted. Arrangements can be made with our coordinator for corporate payment and checks.

Cancelation

We have a 72-hour cancelation window. Any reservation canceled after that time frame will result in 50% of the agreed upon minimum being charged to the card on file and a lost deposit. If a set-menu was agreed upon then 5

*Given the cornucopia of weather events we get to experience here in Oklahoma, we offer leniency when it comes to cancelations due to weather and health related events.

Food & Bar Services

Our full menu is available for all parties. For parties of 15 or more we do recommend a set menu to help expedite the dining experience. Set menu options are provided in this packet.

We offer a Full Bar with selections of Liquors, Beers, and Specialty Cocktails. We love pairing wine at Paseo Grill! Our extensive and unique wine list caters to all pallets. We would be happy to recommend wines to accompany and enhance your dining experience.

Desserts

Celebrations are not complete without the perfect ending! We do not charge any fees for outside desserts and are happy to assist you in presenting, plating, and serving your favorite sweets.

Appetizer Packages

Priced per Person

PG Package 1 \$4

Fried Green Beans with Chipotle Aioli
Hummus and Kalamata Olive Tapenade with Pita

PG Package 2 \$10

Cherry Wood Smoked Salmon with Citrus Aioli
Hummus and Kalamata Olive Tapenade with Pita
Assorted Cheese & Fruit Platter with Crostini

PG Package 3 \$10

Smoked Trout Dip with Crostini & Green Apple
Hummus and Kalamata Olive Tapenade with Pita
Southwest Spinach Dip with Paseo Salsa & Chips

PG Package 4 \$12

Tomato & Mozzarella Caprese
Cherry Wood Smoked Salmon with Citrus Aioli
Charcuterie Platter with Crostini

PG Package 5 \$15

Fried Green Beans with Chipotle Aioli
Tomato & Mozzarella Caprese
Assorted Cheese & Fruit Platter with Crostini
Charcuterie Platter with Crostini

PG Package 6 \$15

Charcuterie Platter with Crostini
Smoked Trout Dip with Crostini & Green Apple
Fried Green Beans with Chipotle Aioli
Southwest Spinach Dip with Paseo Salsa & Chips

PG Package 7 \$18

Cherry Wood Smoked Salmon with Citrus Aioli
Shrimp Cocktail with Citrus Aioli & Cocktail Sauce
Tuna Tartare with Guacamole, Pineapple & Chips
Southwest Spinach Dip with Lump Crab

A la Carte Seafood

Priced per Person

Jumbo Shrimp \$4

Chilled, Grilled or Blackened

Stuffed Jumbo Shrimp \$7

Crab Mix, Johnny Cake, Beurre Blanc

Diver Sea Scallop \$8

Pan seared or Blackened

Stuffed Scallop \$11

Crab Mix, Johnny Cake, Beurre Blanc

Jumbo Lump Crab \$5/oz

Alaskan King Crab Legs \$MKT

Steamed and split with drawn butter

Served by the ½ or full pound

Appetizers

Serves 3-4

Fried Green Beans \$8

Hummus bi Tahina \$10

Tomato & Mozzarella Caprese \$11

Cherrywood Smoked Salmon \$13

Southwest Spinach Dip \$13

Southwest Spinach Dip w/ Crab \$18

Shrimp Cocktail \$16

Lobster & Crabcake \$16 (serves 2)

Kung Pao Calamari \$17

Assorted Cheese & Fruit Platter \$20

Charcuterie Platter \$22

Tuna Tartare \$MKT

Set Dinner Menus

Coffee, Tea & Soda included in menu pricing. Tax & Gratuity not included
Vegetarian, Vegan & Gluten-Free alternatives available
Priced per Person

PG Menu 1 \$35

Salad

Mixed Greens tossed in Paseo House Dressing with Carrots, Cucumbers, Grape Tomatoes, Spiced Pecans and Montchevre Cheese

Entrees *guest chooses between*

- ☼ Grilled Atlantic Salmon topped with Jicama Confetti and Beurre Blanc
- ☼ Southwest Meatloaf with Chipotle Demi-Glace
- ☼ Paseo Grilled Chicken with Sundried Tomato Pesto and Beurre Blanc

All entrees served with Mashed Potatoes and Green Beans

Dessert

Chocolate Divine Cake

PG Menu 3 \$50

Salad

House Salad or Caesar Salad

Entrees *guest chooses between*

- ☼ Grilled Atlantic Salmon topped with Jicama Confetti and Beurre Blanc
- ☼ Filet of Beef Tenderloin topped with Beurre Marchand de Vin
- ☼ Chicken Saltimbocca with Lemon Thyme Sauce

All entrees served with Mashed Potatoes and Green Beans

Dessert

Key Lime Pie with a Cinnamon, Pecan, Walnut & Graham Cracker Crust topped with House made Whipped Cream

PG Menu 2 \$38

Salad

Chopped Romaine, Parmesan Cheese, and Croutons in Caesar Dressing and topped with Red Onions

Entrees *guest chooses between*

- ☼ Blackened Rainbow Trout topped with Kiwi Avocado
- ☼ Mustard and Herb Rubbed Pork Tenderloin with Lemon Beurre Blanc
- ☼ Maple Leaf Farms Duck Breast in a Raspberry Bourbon Sauce

All entrees served with Mashed Potatoes and Green Beans

Dessert

White Chocolate Cheesecake with a Cinnamon, Pecan, Walnut & Graham Cracker Crust

PG Menu 4 \$56

Salad

House Salad or Caesar Salad

Entrees *guest chooses between*

- ☼ Chilean Miso Glazed Seabass with Beurre Blanc
- ☼ Filet of Beef Tenderloin topped with Beurre Marchand de Vin
- ☼ Chicken Saltimbocca with Lemon Thyme Sauce

All entrees served with Mashed Potatoes and Green Beans

Dessert

White Chocolate Cheesecake with a Cinnamon, Pecan, Walnut & Graham Cracker Crust with your choice of Seasonal Berries, Caramel, or Chocolate Sauce

PG Menu 5 \$66

Salad

House Salad or Caesar Salad

Entrees *guest chooses between*

- ☼ Chilean Miso Glazed Seabass with Beurre Blanc
- ☼ Surf & Turf Filet of Beef Tenderloin topped with Jumbo Diver Sea Scallop, Lump Crab and Beurre Blanc
 - ☼ Prime Grade Ribeye
- ☼ Maple Leaf Farms Duck Breast in a Raspberry Bourbon Sauce

All entrees served with Mashed Potatoes and Green Beans

Dessert

Cheesecake, Chocolate Divine, or Key Lime Pie

— *PG* — Set Lunch Menus — *PG* —

Coffee, Tea & Soda included in menu pricing. Tax & Gratuity not included
Vegetarian, Vegan & Gluten-Free alternatives available
Priced per Person

PG Menu 1 \$21

Salad

Mixed Greens tossed in Paseo House Dressing with Carrots, Cucumbers, Grape Tomatoes, Spiced Pecans and Montchevre Cheese

Entrees *guest chooses between*

- ☼ Club Sandwich with Ham, Turkey, Bacon, Provolone & Cheddar with Lettuce, Tomato & Mayo on Wheat Berry Bread
- ☼ Pork Tenderloin Ciabatta with Roasted Pepper and Onion Medley, Smoked Gouda, and Chipotle Aioli on Ciabatta
- ☼ Grilled Chicken Sandwich with Bacon, Tomato & Mixed Greens with Avocado Ranch on Wheat Berry Bread

All entrees served with Paseo French Fries

Dessert

Chocolate Divine Cake

PG Menu 3 \$26

Salad

Chopped Romaine, Parmesan Cheese, and Croutons in Caesar Dressing and topped with Red Onions

Entrees *guest chooses between*

- ☼ Grilled Atlantic Salmon topped with Jicama Confetti and Beurre Blanc
- ☼ Grilled Chicken Breast topped with Beurre Blanc and Sun-Dried Tomato Pesto
- ☼ Southwest Meatloaf topped with Chipotle Red Wine Demi-Glace

All entrees served with Mashed Potatoes and Green Beans

Dessert

Key Lime Pie with a Cinnamon, Pecan, Walnut & Graham Cracker Crust topped with House made Whipped Cream

PG Menu 2 \$23

Salad

Chopped Romaine, Parmesan Cheese, and Croutons in Caesar Dressing and topped with Red Onions

Entrees *guest chooses between*

- ☼ Grilled Chicken Breast topped with Beurre Blanc and Sun-Dried Tomato Pesto
- ☼ Mustard and Herb Rubbed Pork Tenderloin topped with Lemon Beurre Blanc
- ☼ Southwest Meatloaf topped with Chipotle Red Wine Demi-Glace

All entrees served with Mashed Potatoes and Green Beans

Dessert

White Chocolate Cheesecake with a Cinnamon, Pecan, Walnut & Graham Cracker Crust

PG Menu 4 \$27

Soup

Cup of Mushroom Soup topped with Port Salut Cheese

Salads *guest chooses between*

- ☼ Mediterranean Curried Chicken Salad with Celery & Almonds. With Mango Chutney, Fresh Fruit and Pita
- ☼ Blackened Cajun Chicken Salad with Bacon, Strawberries, Mandarin Oranges, Corn and Red Onion. With Avocado, Spiced Pecans, Tortilla Strips and Raspberry Blue Cheese Vinaigrette
- ☼ Chili Lime Chicken Salad with Red Bell Peppers, Red Onion, Tomatoes, Avocado, Cotija Cheese, Croutons and Corn Tortilla Strips with Chili Lime Vinaigrette

Dessert *choose between*

Chocolate Divine Cake

PG Menu 5 \$34

Salad

House Salad, Caesar Salad, or Mushroom Soup

Entrees *guest chooses between*

- ☼ Blackened Salmon topped with Lump Crab, Fried Capers and Beurre Blanc
- ☼ 2 Grilled Shrimp topped with Crab Mix on a Johnny Cake drizzled with Beurre Blanc
 - ☼ Sirloin topped with Pepper Cream Sauce and Jalapeno Matchsticks

All entrees served with Mashed Potatoes and Green Beans

Dessert

Cheesecake, Chocolate Divine, or Key Lime Pie



— *cp* — *Booking* — *cp* —

We appreciate your interest in Paseo Grill Catering. 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/private-events and submit your request.

Contact our Event Coordinator:

Erica Daniel

405.601.1079

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