



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.

Cancellations

Cancellations 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 cancellation 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

*Includes 2 pieces per person

Mediterranean Chicken Salad \$70

Curried Chicken Salad topped with Mango Chutney
served with Pita Bread

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

Asparagus Wraps* \$40

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

Antipasto \$65

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

Charcuterie \$80

Assorted Meats, Cheeses, Veggies, Dips & Crackers

Paseo Chips and Salsa \$30

Paseo Salsa with House Made Tortilla Chips

Tortilla Spirals* \$35

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

Hummus & Olive Tapenade \$40

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

Caprese Skewers* \$40

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

Crudités \$35

Assorted Seasonal Vegetables served with Ranch Dip

Grilled Vegetables \$45

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

Assorted Cheese & Fruit \$60

Assorted Domestic & Imported Cheeses served with
Seasonal Fruit

Hot Hors D' Oeuvres

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

Hors D' Oeuvres Packages

Priced per Person

Package 1 • \$10

- Tortilla Spirals
- Fresh Vegetables with Ranch Dip
- Hummus & Kalamata Olive Tapenade with Pita

Package 2 • \$15

- Cocktail Meatballs
- Fresh Vegetable with Ranch Dip
- Hummus & Kalamata Olive Tapenade with Pita
- Southwest Spinach Dip, Paseo Salsa & Tortilla Chips

Package 3 • \$18

- Tortilla Spirals
- Caprese Skewers
- Stuffed Mushrooms
- Chicken Satay with Peanut Sauce
- Grilled Vegetables with Citrus Mustard Aioli

Package 4 • \$20

- Charcuterie
- Cocktail Meatballs
- Stuffed Mushrooms
- Black Forrest Ham Asparagus Wraps

Package 5 • \$25

- Mediterranean Chicken Salad
- Assorted Cheeses with Fresh Fruit
- Grilled Vegetables with Citrus Mustard Aioli
- Hummus & Kalamata Olive Tapenade with Pita
- Southwest Spinach Dip, Paseo Salsa & Tortilla Chips

Package 6 • \$28

- Fresh Vegetables with Ranch Dip
- Assorted Cheeses with Fresh Fruit
- Asparagus Wraps with Black Forrest Ham
- Cherry Wood Smoked Salmon with Hearts of Palm Medley
- Chilled Shrimp with Cocktail Sauce and Citrus Mustard Aioli

Package 7 • \$30

- Cocktail Meatballs
- Asparagus Wraps
- Stuffed Mushrooms
- Assorted Cheeses with Fresh Fruit
- Grilled Vegetables with Citrus Mustard Aioli
- Cherry Wood Smoked Salmon with Hearts of Palm Medley

Entrees

Proteins

Priced per Person at Lunch/Dinner

Portions

Accompanied with your choice of 2 sides

Pork Loin Medallions \$16/\$22

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

Steak Diane \$22/\$42

Tenderloin Steak Tips in a Brandy & Red Wine Mushroom Sauce

Paseo Grilled Chicken \$19/\$27

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

Chicken Piccata \$19/\$27

Chicken Breast topped with Lemon Caper & Mushroom Cream Sauce

Southwest Meatloaf \$18/\$25

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

Grilled Salmon \$22/\$34

Grilled Atlantic Salmon with Beurre Blanc

Vegetable Moussaka \$20

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

Family Style 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

Pastas

Priced per Person

Blanco \$8

Farfalle Pasta tossed in Champagne Cream Sauce

Fresco \$16

Farfalle Pasta tossed in Champagne Cream Sauce with Hearts of Palm, Prosciutto, Mushrooms, Artichokes Hearts, and Parmesan Cheese

Pesto \$9

Farfalle Pasta tossed in a Basil Pesto with Red Onion, Mushrooms, Tomatoes & Artichoke Hearts

Piccata \$8

Farfalle Pasta tossed in a Lemon Caper & Mushroom Cream Sauce

Marinara \$8

Farfalle Pasta tossed in House Made Marinara

Bolognese \$12

Farfalle Pasta tossed in House Made Marinara with Ground Beef

Vegetable Bolognese \$16

Farfalle Pasta tossed in House Made Marinara with Ground Beef, Squash, Zucchini, Onion and Mushrooms

Singapore Noodle Bowl

Bean Thread Noodles tossed in Yellow Curry Oil, Soy, Garlic, Ginger, Julienne Carrots, Red Bell Peppers, Poblano Peppers, Celery, Edamame, Jicama, Red Onions, Green Onions, Fresh Lime, Cilantro and Peanuts

Add:

Chicken \$6 Salmon \$8 Steak \$10

Sides

\$6 per Person

Mashed Potatoes

Toasted Pine Nut Orzo

Sauteed Mushrooms

Glazed Carrots

Sauteed Green Beans

Squash Medley

Bulk Salads

—cp—

Priced per Person

Paseo House Salad \$5

Mixed Greens with Carrots, Cucumbers, Grape Tomatoes with Ranch & Red Wine Vinaigrette

Classic Caesar Salad \$5

Chopped Romaine, Parmesan Cheese, Red Onion, and Croutons with Caesar Dressing

Desserts

—cp—

Priced per Person

Assorted Cookies \$2

Brownies \$2

Bread Pudding \$6

Cheesecake \$5

Chocolate Cake \$5

Key Lime Pie \$5

Deli

Box Lunches

—cp— Priced per Person —cp—

Individual Deli Box Lunch \$13

Ham & Cheddar or Turkey & Provolone with Lettuce & Tomato, Mustard & Mayo, Chips & Cookie

Individual Deluxe Box Lunch \$16

Cuban Sandwich or Club Sandwich with your choice of Chips, Pasta Salad or Cucumber Salad & Cookie

Deli Packages

—cp— Priced Serving 10 —cp—

Deli Sandwich Platter \$60

Rolls topped with Assorted Deli Meats & Cheeses, Lettuce, and Tomato.

Served with Mayonnaise and Mustard

Deli Lunch Package \$100

Includes Deli Sandwich Platter, Cookie Platter, and 10 bags of Potato Chips

Build-Your-Own Premium Deli Buffet Platter \$145

Includes Assorted Deli Meats & Cheeses, Lettuce, Tomato, Mayo, Mustard, Hummus Spread, Olive Tapenade, Rolls, Mediterranean Chicken Salad, Pasta Salad, and Cookies

Pasta Salad Platter \$30

Farfalle Pasta with Grape Tomatoes, Kalamata Olives, Artichoke Hearts, Red Onion, Basil, and Red Wine Vinaigrette

*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 \$2 ea

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 subject to both Sales & State Liquor Tax
Personalized Bar Packages available through coordinator
Bartender Fee is \$150 per Bartender

Beer & Wine \$16

A selection of Local and Domestic beer,
2 House Red Wines and
2 House White Wines

Signature Cocktail \$12*

Add a Signature Cocktail to any drink package. Additional charges may occur based on spirit preference.

Liquor, Beer & Wine \$24

A selection of Local and Domestic Beer,
2 House Red Wines, 2 House White Wines,
Vodka, Rum, Whiskey, Gin and Tequila
with various Mixers and Soda

Cash Bar

Liquor, Beer & Wine
\$150 Set-Up Fee

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 and submit your request.

Contact our Event Coordinator:

 *Abby Cantrell* 

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