

MAIN BALLROOM

\$5000 minimum food & beverage purchase or \$1000 room fee.
Up to 200 guests seated, 300 guests cocktail style

CASEMATE ROOM

\$1500 minimum food & beverage purchase or a \$500 room fee.
Up to 50 guests seated, 70 guests cocktail style

CHESAPEAKE BALLROOM

\$3000 minimum food & Beverage purchase or a \$750 room fee.
Available September through April
Up to 100 guests seated, 125 guests cocktail style

ENTIRE INDOOR FACILITY

\$1000 minimum or \$2500 facility rental
Up to 300 guests seated, 500 guests cocktail style

CERTAIN OUTDOOR CEREMONIES AND EVENTS ARE AVAILABLE AFTER LABOR DAY AND BEFORE MAY 1ST.

MENU SELECTIONS

BREAKFAST OPTIONS

The Continental Breakfast

Minimum 25 people

\$20.00 per person plus tax and service charge

Served Buffet Style

Fresh Fruit, Assorted Danishes, Fresh Sliced Breakfast Breads, Assortment of Muffins, Bagels, Fruit Juices, Fresh Brewed Coffee – Regular and Decaffeinated

The Paradise Breakfast

Minimum 50 people

\$22.00 per person

Served Buffet Style

Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Hickory Smoked Bacon, Country Sausage Links, Sliced Breakfast Breads, Fruit Juices, Fresh Brewed Coffee – Regular and Decaffeinated

Substitute an Omelet Station for the Scrambled Eggs

(Manned Chef Station \$75.00 per Chef)

Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Assorted Cheeses
\$5.00 per Person

Other breakfast options may be available upon request

LUNCH OPTIONS

For groups of 20 – 50 people
\$18.00 per person plus tax and service charge

DELI BUFFET

Assorted Breads served with Lettuce, Tomato, Onion and Condiments
Includes iced tea, water and coffee

Meats (Choose Three)

Baked Ham, Oven Roasted Turkey, Seasoned Roast Beef, Curry Chicken Salad, Tuna Salad

Cheese (Choose Two)

Swiss, Provolone, Cheddar, Pepperjack

Sides (Choose Two)

Homemade Potato Chips, Fruit Salad, Potato Salad, Coleslaw, Pasta Salad, House Salad, Caesar Salad

Dessert (Add \$3)

Assorted Cookies or Brownies

LIMITED LUNCH MENU (PLATED LUNCH)

Choose 4 of the following for the limited lunch menu \$20 each

Cesar Salad with or without chicken served with fruit

Summer salad with or without chicken served with fruit

Buffalo Chicken salad served with French fries

Club Sandwich served with French fries

BLAT served with French fries

Chicken salad Sandwich served with French fries

Salmon BLT served with French fries

Buffalo Chicken Wrap served with fruit

MAIN EVENT BUFFETS

Minimum 40 people

Our buffets start at \$35.00 per person plus tax and service charge and include your choice of 1 salad selection, 2 entrée selections, 2 side selections, rolls with butter, and a water and tea station (coffee upon request). Items listed with an additional \$ sign will add that amount per person to the base price of the buffet if that option is chosen. An extra side item may be added for \$3 per person and an extra entrée option may be added for \$5 per person. Additional \$ charges on certain items still apply.

SALADS

Mixed Green Salad

Caesar Salad

ENTREES

Garlic Herb Chicken

Chicken Marsala

Lemon Caper Chicken

Roasted Pork Tenderloin

Sliced Ham

Roasted Turkey

Broiled Flounder

Fried Flounder

Beef Tips \$2

Salmon \$6

Marinated Tuna \$5

NY Strip Medallions \$10

Beef Tenderloin Medallions \$15

Fried Shrimp \$7

Grilled Shrimp \$7

Crab cakes \$15

Scallops \$10

Beef Tenderloin Steaks \$12

CARVING STATION

A carving station may be part of the buffet. It is \$100 plus tax and svc charge additional.

Meats options are Ham, Turkey, Roasted Pork Loin, NY Strip \$10 and Beef Tenderloin \$15.

SIDES

Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Brown Rice
Island Yellow Rice
Green Beans
Steamed Broccoli
Seasonal Vegetable Medley
Baked Beans
Roasted Corn Blend
Potato Salad
Coleslaw
Macaroni and Cheese
Grilled Asparagus \$3
Grilled Vegetable Platters \$3
Scalloped Potatoes \$2
Baked Potato Bar \$2
Mashed Potato Bar \$2

Desserts

Parfait Cake

Choice of Chocolate w/ Oreo, Strawberry, Pineapple, Lemon

Assorted Full Size Desserts \$5

Choice of Key Lime, Chocolate Mousse, Cheesecake, Lemon

PLATED MEALS

Minimum 50 people

Our plated meals start at \$45.00 per person plus tax and service charge and include your choice of 1 salad, 1 entrée, 2 side selections, 1 dessert, rolls with butter, and water and tea service (coffee upon request). Items listed with an additional \$ sign will add that amount per person to the base price of the meal if that option is chosen. An extra side item may be added for \$3 per person. Additional \$ charges on certain items still apply. We are more than happy to do plated meals for large parties. Please understand that we will get your guests served as quickly as possible but plated meals do generally take longer to serve. We preset our salads, bread, and desserts unless otherwise instructed.

Our pricing for plated meals is based on everyone getting the same entrée item and sides. If you would like to offer a choice of entrees, there is a \$2 per person additional fee, all entrees must be ordered in advance, and there must be a system organized by the host and agreed to by Paradise staff that designates how entrees are to be served to the guests.

SALAD

Mixed Green Salad

Caesar Salad

ENTREE

Garlic Herb Chicken

Chicken Marsala

Roasted Pork Tenderloin

Sliced Ham

Roasted Turkey

Broiled Flounder

Fried Flounder \$2

Glazed Salmon \$6

6oz Flat Iron Steaks \$6

Marinated Tuna \$5

NY Strip Medallions \$10

Beef Tenderloin Medallions \$15

Fried Shrimp \$7

Grilled Shrimp \$7

Jumbo Lump Crab cakes \$15

Scallops \$10

Filet Mignon \$15

SURF & TURF OPTIONS AVAILABLE

SIDES

Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Brown Rice
Island Yellow Rice
Green Beans
Steamed Broccoli
Seasonal Vegetable Medley
Baked Beans
Roasted Corn Blend
Grilled Asparagus \$3

DESSERT

NY Cheesecake
Chocolate Mousse Cake
Lemon Mascarpone Cake
Key Lime Pie
Carrot Cake

CARVING STATIONS

We offer manned carving stations as an option for your event. Carving stations are priced per person plus tax and service charge plus a \$100 labor fee for each carver/s. One carver can slice up to 2 meat options. Carving stations will be accompanied by rolls, condiments, and sauces.

BAKED HAM \$7.00
ROASTED TURKEY \$7.00
ROASTED PORK TENDERLOIN \$7.00
HERB PRIME RIB \$15.00
NY STRIP \$10.00
BEEF TENDERLOIN \$15.00

HORS D'OEUVRES

Served Buffet Style

Additional Charges for Butler Service

Prices Listed Are Per Person. When putting together an hors d'oeuvres menu, the number of options selected may reduce the total combined price. Items are priced individually below but there may be beneficial pricing when multiple items are ordered together.

- Sashimi Tuna \$6.00
- Poke Tuna Cucumber Rounds \$6.00
- Herb Rubbed Salmon \$8.00
- Jumbo Cocktail Shrimp \$7.00
- Riverwalk Fried Shrimp \$8.00
- Oysters on the Half Shell \$10.00
- Mini Crab Cakes \$12.00
- Bacon Wrapped Scallops \$10.00
- Sesame Ginger Sea Scallops \$10.00
- Marinara Meatballs \$4.00
- Mini Beef Wellington \$6.00
- Pastry Wrapped Beef Franks \$4.00
- Mini Croissant Sliced Steak Finger Sandwiches \$8.00
- Boneless Chicken Bites \$4.00
- Buffalo Chicken Bites \$4.00
- Chicken & Vegetable Pot Stickers \$4.00
- Lollipop Lamb Chops \$9.00
- Chicken Salad Crostini's \$5.00
- Prosciutto Wrapped Asparagus \$5.00
- Mini Caprese Skewers \$5.00
- Bruschetta \$3.00
- Spanakopita \$4.00

DIPS AND DISPLAYS

Prices Listed Are Per Person

Served Buffet Style

Dips

- Warm Virginia Crab Dip \$10.00
- Truffled Hummus \$5.00
- Hot Spinach and Artichoke Dip \$7.00

Displays

Vegetable Crudités \$5.00
Fresh Fruit Display \$5.00
Charcuterie Board \$10.00

BEER, WINE & SPIRITS

Bud Light, Michelob Ultra, Mango Cart, Corona, Stella Artois, Kona Big Wave,
NUTRL Pineapple, NUTRL Watermelon

House Liquor Selections

House Vodka, Gin, Rum, Bourbon

Call Liquor

Titos Vodka, Bombay Gin, Crown Royal Whiskey, Dewar's Scotch, Captain Morgan's
Spiced Rum, Cruzan Dark Rum, Jack Daniels

Champagne & Punch

Non-Alcoholic Fruit Punch \$1.50 per person
Champagne Toast \$4.00 per person

BAR OPTIONS

Bar Setup Fee: \$150.00 per bar

Cash or Consumption Bar

Consumption totals will have tax and service charge automatically added

House Liquor \$5.00

Call Liquor \$6.00

Premium Liquor \$12.00

Wine \$6.00

Beer \$5.00

Seltzer \$5.00

Soda and Juice \$2.00

Open Bar – Beer, Wine and Spirits

Price per person plus tax and service charge

1 Hour | House \$12.00 | Call- \$15.00

2 Hours | House \$16.00 | Call- \$21.00

3 Hours | House \$20.00 | Call- \$27.00

4 Hours | House- \$24.00 | Call- \$33.00
5 Hours | House- \$28.00 | Call- \$39.00

Open Bar – Beer and Wine

Price per person plus tax and service charge

1 Hour \$12.00

2 Hours \$16.00

3 Hours \$20.00

4 Hours \$24.00

5 Hours \$28.00