



PADDOCK RESTAURANT EVENT PRICING

The Paddock Restaurant has been a landmark at PBKC since 1969. With tiered seating for 300 and 130 HD TVs with 3 Jumbo Projectors, it's perfect for your next big event.

Room Rental - \$400

Breakfast Choices:

Continental Breakfast - \$15.00 Per Person (Self Service)

Choose any 5 -

Fresh Fruit, Danish, Croissants, Bagels with Cream Cheese, Fresh Baked Biscuits, House Baked Muffins (choose your flavor), Yogurt Parfait, Boiled Eggs, Banana Bread or Assorted Cheeses.

Fresh Orange Juice, Coffee, Hot Tea, and Water included.

Plated Service - \$20 to \$25 Per Person

Buffet Option Curated to Individual Needs (Please Contact Your Catering Specialist)

Quiche (Veggie, Sausage, Bacon, Ham...) served with Bacon, Sausage, and Home Fries, Potato Au Gratin or Fruit.

Scrambled Eggs served with Bacon Sausage and Home Fries, Potato Au Gratin or Fruit

Signature French Toast (Corn Flake Crusted) served with Scrambled Eggs Bacon and Sausage

Belgian Waffle served with Scrambled Eggs Bacon and Sausage

Eggs Benedict Served with Home Fries, Potato Au Gratin or Fruit

Lunch Choices:

Plated Service - \$25 to \$35 Per Person

Buffet Option Curated to Individual Needs (Please Contact Your Catering Specialist)

Chicken Piccata, Chicken Milanese or Francese served with Roasted Potato and Vegetable Du Jour

Choice of Mahi/Salmon Grilled or Francese served with Wild Rice and Vegetable Du Jour

Pasta Primavera

Crab Cake, Shrimp Skewer, Teriyaki Beef Skewer or Thia Chicken Skewer over Caesar Salad

Crab Cake, Shrimp Skewer, Teriyaki Beef Skewer or Thia Chicken Skewer served with Wild Rice and Vegetable Du Jour

All the above served with House Salad to start and finish with Ice Cream, Fresh Baked Cookies, or Yogurt Parfait.

Dinner Choices:

Plated Service - \$40 to \$55 Person

Buffet Option Curated to Individual Needs (Please Contact Your Catering Specialist)

Grilled Swordfish/Snapper Francese served with Wild Rice and Vegetable Du Jour

Chicken Scalapini served with Wild Rice and Vegetable Du Jour

Roasted Bone-In Pork Loin served with Wild Rice and Vegetable Du Jour

Lamb Chops with Mint Jelly served with Roasted Potato and Vegetable Du Jour

Prime Rib served with Roasted Potato and Vegetable Du Jour

All the above served with House Salad to start and finish with Coconut Cake, Carrot Cake, and 3-Layer Chocolate Cake.

Premium Dinner Choices:

Market Price Plated Service

Lobster

King Crab

Veal Chops

Chilean Sea Bass

Filet Mignon

All the above served with sides of your choosing.

Plus, House Salad to start and finish with Coconut Cake, Carrot Cake and 3-Layer Chocolate Cake.

