



★ PLAN A ★  
**PARTY**

THEY'LL

*Never Forget*

## GROUP DINING

At Paul Martin's American Grill, our passion is simple: elevating America's classic cuisine by using only the highest quality, best tasting ingredients. Whether it's for business or pleasure, we want your guests to leave impressed by both their dining experience and the remarkable hospitality that we are known for. Our dedicated Director of Guest Services specializes in creating a truly bespoke event. Every detail—from menus to décor—can be customized to your unique needs.

### AMENITIES & OFFERINGS:

- A variety of flexible spaces to meet your needs, contemporary and stylish, yet comfortable and inviting
- Fully customizable menus to fit your budget and tastes
- An extensive wine list and full bar
- On site audio/visual technology and complimentary Wi/fi



**Paul Martin's**  
AMERICAN GRILL

CONTACT US TO DISCUSS YOUR EVENT TODAY

Ph: 1-866-350-PMAG (7624) • [privatedining@pmagrill.com](mailto:privatedining@pmagrill.com)

**Paul Martin's®**  
AMERICAN GRILL

**APPETIZERS**

Platters serve 10-15 guests

**VEGETARIAN**

- MARGHERITA FLATBREAD** 60  
fresh basil, blistered tomatoes, mozzarella (30 pcs)
- ROASTED VEGETABLE FLATBREAD** 60  
roasted red peppers, white cheddar, tomatillo salsa (30 pcs)
- DEVILED EGGS** ∅ 60  
smoked paprika, applewood smoked bacon (30 pcs)
- AVOCADO TOAST** 75  
blistered tomatoes, basil, toasted baguette (30 pcs)
- CHILLED SEASONAL VEGETABLE PLATTER** ∅ 50  
housemade ranch and spicy remoulade
- SPINACH & ARTICHOKE DIP** 70  
flatbread crisps
- BUFFALO CAULIFLOWER BITES** 60  
blue cheese dressing
- SEASONAL SALAD** ∅ 70  
mixed greens, tomato, red onion, avocado, lemon basil vinaigrette
- CAPRESE SKEWERS** ∅ 70  
fresh mozzarella, heirloom grape tomato, basil infused olive oil, aged balsamic reduction (20 pcs)
- HEIRLOOM TOMATO CROSTINI** 60  
grape heirloom tomatoes, basil chiffonade, olive oil, red onions, aged balsamic reduction (20 pcs)
- BRIE & APPLE CROSTINI** 60  
tart Granny Smith apple, creamy sliced brie, toasted crostini, Amerena cherry (20 pcs)

**FROM THE SEA**

- SALT & PEPPER SHRIMP** 70  
lightly fried, pesto aioli (20 pcs)
- AHI POKE LETTUCE CUPS\*** ∅ 80  
sashimi grade ahi, avocado, cilantro, ginger chili sauce, butter lettuce (20 pcs)
- MINI CRAB CAKES** 90  
spicy remoulade (20 pcs)
- SMOKED SALMON CROSTINI** 80  
bourbon-marinated smoked salmon, horseradish cream, capers, fresh dill (20 pcs)
- SEAFOOD STUFFED MUSHROOMS** 80  
shrimp and salmon stuffing, sweet and savory rosa sauce (20 pcs)
- CRISPY CALAMARI** 80  
lightly breaded, chili aioli, cocktail sauce

**FROM THE LAND**

- CHICKEN WINGS** 90  
gochujang bbq sauce, celery sticks, ranch (30 pcs)
- GRILLED CHICKEN SKEWERS** 90  
chimichurri sauce (30 pcs)
- CHICKEN TOSTADA BITES** 70  
grilled pulled chicken, guajillo sauce, fresh corn salsa, avocado crema (20 pcs)
- HOUSEMADE MEATBALLS** 90  
marinara, mozzarella, parmesan, toasted crostini (30 pcs)
- HOISIN GLAZED RIBS** 90  
St. Louis style, hoisin glaze, green onion (30 pcs)
- CLASSIC AMERICAN SLIDERS\*** 125  
Certified Angus Beef®, cheddar, aioli (30 pcs)

**DESSERT**

- ASSORTED DESSERTS** 65  
cheesecake, decadent chocolate cake, fresh fruit

**INDIVIDUAL PLATED APPETIZERS**

**SHRIMP COCKTAIL** ∅  
14 per person  
jumbo shrimp, house cocktail sauce (3)

**JUMBO LUMP CRAB CAKE**  
16 per person  
blue lump crab, spicy remoulade (1)

Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### BUTTERMILK FRIED CHICKEN BREAST

signature herbs de Provence, mashed potatoes, hot honey for dipping

### STEELHEAD SALMON\*

simply grilled, quinoa, white wine lemon butter sauce

### ASIAN CHICKEN NOODLE SALAD

grilled chicken, chopped romaine, iceberg, rice noodles, mango, avocado, cherry tomatoes, almonds, fresh herbs, peanut vinaigrette

### CLASSIC BURGER\*

Certified Angus Beef®, Tillamook cheddar, black pepper aioli, Cajun fries

*Vegetarian entrées available upon request.*

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## DESSERT

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choice of

### DECADENT CHOCOLATE CAKE

raspberry sauce

### FRESH FRUIT ∅

seasonal berries, whipped cream

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AMERICAN GRILL

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## RIESLING MENU

Available 11am-2pm



**\$40 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## STARTERS

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choice of

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

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## MAIN COURSE

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choice of

### BRAISED SHORT RIBS ∅

horseradish cream, housemade beef jus, mashed potatoes

### STEELHEAD SALMON EN CASSOLETTE ∅

sustainable steelhead salmon, asparagus, roasted peppers, cherry tomatoes, finished with beurre blanc

### SEAFOOD PASTA

lobster, wild Mexican shrimp, mushroom, spinach, fettuccini, lobster cream sauce

### "BRICK" CHICKEN ∅

pan-seared, herb marinated chicken, mashed potatoes, savory jus

*Vegetarian entrées available upon request.*

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## DESSERT

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choice of

### DECADENT CHOCOLATE CAKE

raspberry sauce

### FRESH FRUIT ∅

seasonal berries, whipped cream

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## MERLOT MENU

Available 11am-close



**\$62 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### BLACKENED RIBEYE\* ∅

Certified Angus Beef® Cajun spices, mashed potatoes, topped with choice of garlic herb or blue cheese butter

### SKIRT STEAK\* ∅

house marinade, grilled asparagus

### STEELHEAD SALMON EN CASSOLETTE ∅

sustainable steelhead salmon, asparagus, roasted peppers, cherry tomatoes, finished with beurre blanc

### "BRICK" CHICKEN ∅

pan-seared, herb marinated chicken, mashed potatoes, savory jus

*Vegetarian entrées available upon request.*

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## DESSERT

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choice of

### DECADENT CHOCOLATE CAKE

raspberry sauce

### FRESH FRUIT ∅

seasonal berries, whipped cream

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## SYRAH MENU

Available 11am-close



**\$74 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## APPETIZER

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family style

### ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

### CHILLED SHRIMP COCKTAIL ∅

housemade cocktail sauce, lemon

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### FILET MIGNON\* ∅

center cut, live-fire grilled, grilled asparagus, topped with choice of garlic herb or blue cheese butter

### BLACKENED RIBEYE & SHRIMP SCAMPI ∅

hand-cut, live-fire grilled ribeye, Prodhommés blackening seasoning, topped with wild Mexican shrimp, garlic butter sauce, mashed potatoes

### ALASKAN HALIBUT ∅

beurre blanc, blistered tomatoes, asparagus

### "BRICK" CHICKEN ∅

pan-seared, herb marinated chicken, mashed potatoes, savory jus

*Vegetarian entrées available upon request.*

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# Paul Martin's®

AMERICAN GRILL

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## CABERNET MENU

Available 11am-close



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## DESSERT

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choice of

### WARM BUTTER CAKE

vanilla ice cream, seasonal berries

### FRESH FRUIT

seasonal berries, whipped cream

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## MENU ENHANCEMENTS

**Lobster Tail (6oz) +\$23**

**Bacon Wrapped Scallops (2ea) +\$15**

**King Crab Legs (1/3 lb) +\$20**

**Bacon-wrapped Shrimp (2ea) +\$15**

**Oscar Style +\$14**  
lump crab, asparagus, bearnaise

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**\$94 PER PERSON**

**Kindly provide per-counts one week prior to your event date.**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## APPETIZER

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**CHILLED SHRIMP COCKTAIL** ∅  
jumbo shrimp, housemade cocktail sauce, lemon

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## SOUP

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**LOBSTER BISQUE**  
fresh cream, butter, and sherry

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## SALAD

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**SPINACH & GOAT CHEESE SALAD**  
goat cheese, dried cranberries, candied walnuts, maple dijon vinaigrette

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## MAIN COURSE

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choice of

*Kindly provide pre-counts on entrees one week prior to your event date*

**COWBOY RIBEYE\***  
twice baked potato, bourbon glaze heirloom carrots, truffle merlot sauce

**FRESH CATCH**  
fresh fish, seasonal preparation

**EGGPLANT PARMESAN** (Vegetarian Option)  
layers of crispy eggplant, fresh mozzarella, parmesan, housemade marinara

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## DESSERT

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**WARM BUTTER CAKE**  
vanilla ice cream, seasonal berries

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 **CHEF'S**   
**HOLIDAY MENU**

This special menu is only  
available in December  
for groups of 20 or more



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## MENU ENHANCEMENTS

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**Lobster Tail** (6oz) +\$23

**Bacon Wrapped Scallops** (2ea) +\$15

**King Crab Legs** (1/3 lb) +\$20

**Bacon-wrapped Shrimp** (2ea) +\$15

**Oscar Style** +\$14  
lump crab, asparagus, bearnaise

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**\$125 PER PERSON**

**Kindly provide per-counts one week prior to your event date.**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.