



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

★ PLAN A ★
PARTY
— THEY'LL —
Never Forget



Paul Martin's
AMERICAN GRILL

CONTACT US TO DISCUSS YOUR EVENT TODAY

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

Paul Martin's®

AMERICAN GRILL

APPETIZERS

Platters serve 10-15 guests

VEGETARIAN

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

FROM THE SEA

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

FROM THE LAND

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

DESSERT

ASSORTED DESSERTS cheesecake, decadent chocolate cake, fresh fruit	65
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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.

STARTERS

choice of

SEASONAL HOUSE SALAD ∅

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

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

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.

DESSERT

choice of

DECADENT CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

Paul Martin's®
AMERICAN GRILL

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.

STARTERS

choice of

CAESAR SALAD*

parmesan, house-made dressing, crostini, anchovy

SEASONAL HOUSE SALAD ∅

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

MAIN COURSE

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

SHRIMP LINGUINE

fresh pasta, spinach, tomatoes, garlic lemon butter

"BRICK" CHICKEN ∅

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

Vegetarian entrées available upon request.

DESSERT

choice of

DECADENT CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

Paul Martin's®
AMERICAN GRILL

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.

STARTERS

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

MAIN COURSE

choice of

BLACKENED RIBEYE* ∅

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

STEAK FRITES*

pan-seared, green peppercorn sauce, crispy herb fries

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.

DESSERT

choice of

DECADENT CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

Paul Martin's®
AMERICAN GRILL

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.

APPETIZER

family style

ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

CHILLED SHRIMP COCKTAIL ∅

housemade cocktail sauce, lemon

STARTERS

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

MAIN COURSE

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.

Paul Martin's®
AMERICAN GRILL

CABERNET MENU

Available 11am-close



DESSERT

choice of

WARM BUTTER CAKE

vanilla ice cream, seasonal berries

FRESH FRUIT

seasonal berries, whipped cream

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

\$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.