



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



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 Ø	60
smoked paprika, applewood smoked bacon (30 pcs)	
AVOCADO TOAST	75
blistered tomatoes, basil, toasted baguette (30 pcs)	
CHILLED SEASONAL VEGETABLE PLATTER Ø	50
housemade ranch and spicy remoulade	
SPINACH & ARTICHOKE DIP	70
flatbread crisps	
BUFFALO CAULIFLOWER BITES	60
blue cheese dressing	
SEASONAL SALAD Ø	70
mixed greens, tomato, red onion, avocado, lemon basil vinaigrette	
CAPRESE SKEWERS Ø	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* Ø	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 Ø

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 Ø

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 Ø

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 Ø

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

MAIN COURSE

choice of

BRAISED SHORT RIBS Ø

horseradish cream, housemade beef jus, mashed potatoes

STEELHEAD SALMON EN CASSOLETTE Ø

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

SHRIMP LINGUINE

fresh pasta, spinach, tomatoes, garlic lemon butter

"BRICK" CHICKEN Ø

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

Vegetarian entrées available upon request.

DESSERT

choice of

DECADENT CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT Ø

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.

EVERYTHING WE DO
.....
Proudly Partnering with GIFTED
American

Uninterrupted PATH BETWEEN GARDEN TO GRILL

STARTERS

choice of

SEASONAL HOUSE SALAD Ø

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* Ø

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 Ø

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

"BRICK" CHICKEN Ø

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

Vegetarian entrées available upon request.

DESSERT

choice of

DECADENT CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT Ø

seasonal berries, whipped cream

Better Tasting
FOR YOU,
FOR THE
PLANET
SOURCING
MEANS FINDING
THE
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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 \diamond

housemade cocktail sauce, lemon

STARTERS

choice of

SEASONAL HOUSE SALAD \diamond

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* \diamond

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

BLACKENED RIBEYE & SHRIMP SCAMPI \diamond

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

ALASKAN HALIBUT \diamond

beurre blanc, blistered tomatoes, asparagus

"BRICK" CHICKEN \diamond

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.

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