



THE PADDLE TRAP

— CATERING MENU —

www.thepaddletrap.com

email: thepaddletrapevents@gmail.com

Event Space Rental

APRIL - AUGUST PRICING

MONDAY THRU WEDNESDAY | \$150

THURSDAY THRU SUNDAY (OPEN TO 3PM) | \$250

THURSDAY THRU SUNDAY (3PM TO CLOSING) | \$350

SEPTEMBER - MARCH PRICING

SUNDAY - THURSDAY | \$100

FRIDAY - SATURDAY | \$150

OFFSITE CATERING AVAILABLE
GRATUITY AND TAX NOT INCLUDED

ALL PRICED AT
25 SERVINGS

Platters

FRUIT AND BERRY BOWL | \$115

STRAWBERRIES, PINEAPPLE, HONEYDEW,
CANTALOUPE AND GRAPES.

VEGETABLE & DIP | \$75

ASSORTED RAW VEGETABLES WITH RANCH DIP

MEAT & CHEESE | \$130

THREE CURED MEATS AND FOUR CHEESES WITH CRACKERS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALL PRICED AT
25 SERVINGS

effortless

CHEX MIX WITH M&MS | \$25

2 LBS OF CLASSIC SEASONED CHEX MIX WITH M&MS

SPINACH & ARTICHOKE DIP | \$95

BLENDDED WITH RICH CHEESES FINISHED WITH PARMESAN
SERVED WITH NAAN BREAD

CHICKEN BUFFALO DIP | \$95

CHICKEN BLENDDED WITH CREAM CHEESE AND HOUSE-MADE
BUFFALO SAUCE WITH BLUE CHEESE AND GREEN ONIONS
SERVED WITH NAAN BREAD

BRUSCHETTA CROSTINI | \$45

FRESH TOMATO, BASIL AND GARLIC IN OLIVE OIL WITH
BALSAMIC REDUCTION ON A GRILLED CROSTINI

(2.5 CROSTINIS PER SERVING)

SHRIMP COCKTAIL | \$98

CHILLED TAIL -ON SHRIMP WITH COCKTAIL SAUCE

(2-3 SHRIMP PER SERVING)

ALL PRICED AT
25 SERVINGS

Hors D'oeuvres

STUFFED MUSHROOMS | \$60.00

CREMINI MUSHROOMS STUFFED WITH A PORK SAUSAGE
CHEESE BLEND. TOPPED WITH PARMESAN
AND DRIZZLED BALSAMIC REDUCTION
(2.5 MUSHROOMS PER SERVING)

MEATBALLS | \$95

GROUND BEEF AND PORK MEATBALL WITH CHOICE OF:
SWEET CHILI BBQ | SWEDISH CREAM | MARINARA
(2.5 MEATBALLS PER SERVING)

BONELESS OR BONE-IN CHICKEN WINGS | \$105

SAUCE CHOICES:

BUFFALO | 1919 BBQ | SWEET CHILI | JAPANESE BBQ
GHOST PEPPER BUFFALO | HOT HONEY | CAJUN DRY RUB
SERVED WITH CHOICE OF RANCH OR BLEU CHEESE

(4-5 WINGS PER SERVING)

CHICKEN SKEWER | \$85

GRILLED CHICKEN BREAST TOSSED IN CHOICE OF SAUCE:
SAUCE CHOICES: BUFFALO | BBQ | SWEET CHILI | JAPANESE BBQ
GHOST PEPPER BUFFALO | HOT HONEY | CAJUN DRY RUB

(2 SKEWERS PER SERVING)

Buffet

TACO BAR | \$18 / SERVING

ADD CHIPS & SALSA FOR \$3 PER SERVING

CORN FLOUR BLEND TORTILLAS, SHREDDED LETTUCE,
SPANISH RICE AND TRADITIONAL TOPPINGS WITH YOUR
CHOICE OF TWO MEAT OPTIONS:
PORK CARNITAS | SHREDDED BEEF
GROUND BEEF | MARINATED CHICKEN THIGH

LOADED MAC & CHEESE | \$18 / SERVING

OUR HOUSE MADE MAC AND CHEESE LOADED WITH TOPPINGS FROM
YOUR CHOICE OF TWO OPTIONS:

GRILLED SHRIMP AND VEG | NEW ORLEANS STYLE
PHILLY STYLE | GRILLED BUFFALO CHICKEN GORGONZOLA

BURGER BAR | \$18 / SERVING

1/3 LB BEEF PATTY OR 6 OZ MARINATED CHICKEN BREAST,
BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, ONION, PICKLE, TOMATO,
AND TRADITIONAL CONDIMENTS
SERVED WITH YOUR CHOICE OF SIDE.

*GLUTEN FREE BUNS AVAILABLE UPON REQUEST FOR \$1 PER SERVING

PULLED PORK SLIDERS | \$17 / SERVING

BBQ PULLED PORK, CHICKEN OR BEEF ON A BRIOCHE BUN.
SERVED WITH HOUSEMADE COLESLAW AND CHOICE OF SIDE

*GLUTEN FREE BUNS AVAILABLE UPON REQUEST FOR \$1 PER SERVING

BRUNCH BUFFET | \$20 / SERVING

INCLUDES TRADITIONAL BREAKFAST CONDIMENTS AND THE
FOLLOWING BRUNCH ITEMS:

SAUSAGE | BACON | SCRAMBLED EGGS | POTATOES
CHICKEN | WAFFLES | SAUSAGE GRAVY | FRUIT

PASTA | \$20 / PER SERVING

CHOICE OF PENNE, ROTINI OR CAVATAPPI PASTA TOSSED IN OUR
ALFREDO, CAJUN CREAM, MARINARA OR SPICY MARINARA.
PROTEIN OPTIONS:

ITALIAN SAUSAGE | CAJUN SHRIMP | MEATBALL
BRAISED BEEF | GRILLED OR BLACKENED CHICKEN +\$2

ADD BREADSTICKS OR CHEESE BREAD FOR \$2 PER PERSON

Entrees

ENTREES ARE SERVED BUFFET STYLE

INCLUDES TWO SIDES

ADDITIONAL SELECTIONS MAY BE REQUESTED

GRILLED CHICKEN BREAST | \$20 / SERVING

CHICKEN STYLES: ALABAMA WHITE | BRUSCHETTA | PICCATTÀ

SALMON FILLET | \$25 / SERVING

GRILLED | CAJUN BLACKENED | JAPANESE BBQ

WALLEYE | \$32 / SERVING

GRILLED | CAJUN BLACKENED | LEMON PEPPER

8 OZ SIRLOIN | \$35 / SERVING

LOCALLY SOURCED M & W MEATS SIRLOIN

SWEDISH MEATBALL | \$18 / SERVING

MEATBALLS SIMMERED IN A RICH, CREAMY BROWN GRAVY
WITH HINTS OF SAVORY SPICES.

BRAISED BEEF SHORT RIBS | \$32 / SERVING

SERVED IN RED WINE BEEF GRAVY (MINIMUM OF 12 ORDERS)

SIDE OPTIONS:

ADD ANY ADDITIONAL SIDES FOR \$5 PER SERVING

GARLIC MASHED POTATOES | RICE PILAF
MAC AND CHEESE | ROASTED HERB POTATOES |
FRESH VEGETABLES

Desserts

HANDMADE CHEESECAKE | \$7 / SERVING

CLASSIC VANILLA CHEESECAKE SERVED WITH CHOICE OF SAUCE:
CARAMEL | CHOCOLATE | RASPBERRY

RIVER S'MORE | \$10 / SERVING

OUR TWIST ON TWO CLASSICS.
CHOCOLATE LAVA CAKE & S'MORES IN ONE DECADENT TREAT

CREME BRULEE | \$7 / SERVING

CLASSIC CREME BRULEE MADE IN HOUSE. NOT OFFERED FOR OFFSITE

CARROT CAKE | \$9 / SERVING

THE CAKE THAT WILL LEAVE YOU WANTING MORE

Add - On's

ADD ANY OF THE FOLLOWING TO ALL CATERING ORDERS

CRACKERS | \$1.50

POTATO CHIPS | \$1.50

CHIPS AND SALSA | \$3.00

MIXED GREEN SALAD | \$5.00

CAESAR SALAD | \$5.00

RANCH | \$.75

**PITCHER OF PEPSI PRODUCTS, ICED TEA, LEMONADE | \$10
CARAFE OF COFFEE (REGULAR OR DECAF) | \$10**

Kids meals

ALL KIDS MEALS MEALS INCLUDE CHOICE OF FRENCH FRIES, MAC & CHEESE, SLICED GREEN APPLE ADD ON A GLASS OF MILK OR JUICE FOR +\$2

CHEESE BURGER | \$8 / PLATE

PLAIN CHEESE BURGER. ADD PICKLES, LETTUCE, TOMATO OR ONION FOR +\$1. ADD BACON FOR +\$2

CHICKEN TENDERS | \$8 / PLATE

TWO TO THREE CRISPY CHICKEN STRIPS WITH A CHOICE OF SAUCE

MAC & CHEESE | \$8 / PLATE

TWO TO THREE CRISPY CHICKEN STRIPS WITH A CHOICE OF SAUCE

GRILLED CHEESE | \$8 / PLATE

TWO SLICES OF BREAD AND CHEESE GRILLED

PEANUT BUTTER & JELLY | \$8 / PLATE

TWO SLICES OF BREAD, JELLY, PEANUT BUTTER

SMALL BOWL ICECREAM | \$4 / SERVING

VANILLA ICECREAM PLAIN WITH CHOCOLATE OR CARAMEL DRIZZLE

SMALL BOWL RAINBOW SHERBERT | \$4 / SERVING

Alcohol

14 HANDS WINE | \$24 / BOTTLE

SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY, MERLOT, RED BLEND, PINOT NOIR, CABERNET, DRY ROSE

BUBBLY CHAMPAGNE | \$24 / BOTTLE

THIS IS PERFECT FOR STRAIGHT POURS OF CHAMPAGNE
OR FOR A MIMOSA BAR

MIMOSA BAR PRICING DETERMINED BY GUEST COUNT

BEER KEGS

\$300 / HALF KEG

\$350 / FULL KEG

PRICING IS FOR DOMESTIC BEER KEGS
CRAFT BEER KEG PRICES MAY VARY
NOT ALL KEGS COME IN HALF SIZES.

PITCHERS OF BEER

\$13 / DOMESTIC

\$19 / CRAFT

BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, TWO HEARTED ALE,
KONA BIG WAVE, BLUE MOON, BLACK BUTTE PORTER

COCKTAIL PITCHERS | \$30

MARGARITA, MULE, MOJITO, MIMOSA
ASK ABOUT OUR AVAILABLE FLAVORS