

ENTREES



Price per guest based on Lunch or Dinner

24 Hour Notice (1 Business Day) Required

PG Chicken Pot Pie

Chicken, Potatoes, Carrots, Peas and a touch of Cayenne Pepper and Curry in a flaky crust. Served Family Style (Serves 8 per pan)

\$70

Pork Loin Medallions

Grilled Pork Loin Medallions rubbed with Mustard and Herbs with Lemon Beurre Blanc. Served with Mashed Potatoes and Sauté of Fresh Green Beans

Lunch \$12 Dinner \$20

Steak Diane

Steak Medallions in a Brandy & Red Wine Mushroom Sauce.
Served with Mashed Potatoes and Sauté of Fresh Green Beans

Lunch \$16 Dinner \$34

PG Paseo Grilled Chicken

Grilled Chicken Breast with Beurre Blanc & Sun-dried Tomato Pesto.

Served with Toasted Pine Nut Orzo and Glazed Carrots

Lunch \$12 Dinner \$20

PG Chicken Picatta

Chicken Breast topped with Lemon Caper & Mushroom Cream Sauce.

Served with Toasted Pine Nut Orzo and Glazed Carrots

Lunch \$12 Dinner \$20

PG Southwest Meatloaf

Ground Beef Tenderloin, Pork Sausage and Smoked Cheddar Cheese with Chipotle Red Wine Demi-Glace.

Served with Mashed Potatoes and Glazed Carrots

Lunch \$12 Dinner \$20

Grilled Salmon

Grilled Salmon with Beurre Blanc.

Served with Toasted Pine Nut Orzo and Sauté of Fresh Green Beans

Lunch \$14 Dinner \$24

***ADD a small House or Caesar Salad
for \$3 per person**

*Menu items and prices subject to change and availability
March 5, 2021*

COLD PLATTERS



Platters serve 10

24 Hour Notice (1 Business Day) Required

SHRIMP COCKTAIL PLATTER

Jumbo Peeled Shrimp (20)

served with Mustard Citrus Aioli and Cocktail Sauce.

\$65

IMPORTED CHEESE & FRUIT PLATTER

Assorted Imported Cheeses served with Seasonal Fruit

\$75

DOMESTIC CHEESE & FRUIT PLATTER

Assorted Domestic Cheeses served with Seasonal Fruit

\$40

PG PASEO SMOKED SALMON PLATTER

Cherry wood Smoked Salmon served with
Hearts of Palm & Artichoke Medley and Crostini

\$65

PG HUMMUS & OLIVE TAPANADE PLATTER

Lebanese style Hummus and Kalamata Olive & Roasted Pepper Tapenade.

Served with Pita Bread.

\$30

DELI SANDWICH PLATTER

Deli Meats and Cheeses on Assorted Rolls (20)

with Lettuce & Tomato. Mayonnaise & Mustard on the side.

\$60

MEDITERRANEAN CHICKEN SALAD

Curried Chicken Salad topped with Mango Chutney.

Served with Pita Bread

\$60

PASEO CHIPS AND DIPS

Paseo Salsa and Guacamole with House Made Tortilla Chips

\$30

PG Paseo Grill House Specialty

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COLD PLATTERS



Platters serve 10

24 Hour Notice (1 Business Day) Required

CRUDITE PLATTER

Assorted Seasonal Vegetables served with Ranch Dip.

\$30

FRESH FRUIT PLATTER

Assorted Seasonal Fruit

\$30

PG ASPARAGUS WRAPS

Fresh Asparagus wrapped in sliced Black Forrest Ham and
Herbed Cream Cheese (40 pieces)

\$60

TORTILLA SPIRALS

Herbed Cream Cheese, Roasted Red Bell Peppers, Corn
and Chives wrapped in a Spinach Tortilla (40 pieces)

\$35

ANTIPASTO PLATTER

Assorted Italian Meats and Cheeses with
Olives, Cornichon and Peppercini

\$65

PASTA SALAD

Farfalle Pasta, Grape Tomatoes, Kalamata Olives, Hearts of Palm,
Artichoke Hearts, Poblano Peppers, Cucumber in
Red Wine Dijon Vinaigrette

\$35

DESSERT PLATTER

\$ Varies by Desserts

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HOT HORS D'OEUVRES

Serves 5

24 Hour Notice (1 Business Day) Required

SOUTHWEST SPINACH DIP

Served with Paseo Salsa and House made Tortilla Chips
\$35

SOUTHWEST SPINACH DIP WITH LUMP CRAB

Served with Paseo Salsa and House made Tortilla Chips
\$45

CHICKEN SATAY

10 Skewers with Peanut Sauce
\$35

BEEF SKEWER

10 Skewers with Blueberry Barbeque Sauce
\$60

STUFFED MUSHROOMS

20 Button Mushroom Caps with Spinach and Cream Cheese Mix
\$40

COCKTAIL MEATBALLS

20 Beef and Pork Meatballs in House Red Sauce
\$40

MINI BEEF WELLINGTONS

10 Beef and Mushroom wrapped in Pastry
\$35

DRINKS

Bottled Water
Assorted Can Sodas
\$1

Tea by the Gallon
(Includes cups, ice and sweetener)
\$8

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March 5, 2021*

SPECIAL EVENTS

PHARMACEUTICAL EVENTS

BUSINESS MEETINGS

ANNIVERSARIES

BIRTHDAYS

HOLIDAY PARTIES

THEME PARTIES

WEDDINGS

REHEARSAL DINNERS

We will customize a menu for your special event!



CONTACT:

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March 5, 2021*



CATERING

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