

Welcome to the Blue Fish Fountain Room & Elevated Avondale Room

Located in Historic downtown Avondale, we offer on-site, full-service catering in one of our two beautiful private dining rooms. We also offer off-premise catering for any event at any location.

***Our fountain room** - Has an elegant, romantic atmosphere with beautiful glass French doors that overlook our courtyard. This room can also be opened to join with our out door courtyard to hold even larger functions.*

***Elevated Avondale room** - Located on our second floor, this newly remodeled room has a wall of windows that overlooks beautiful downtown Avondale and a full service bar.*

Off-Premise Catering

The Blue Fish restaurant offers full service catering for any event at any location. Our professional staff has the expertise to make your event memorable. From a small family reunion to a large corporate celebration, our knowledgeable staff allows you to relax and know that even the smallest detail has been taken care of.

Please contact our banquet and catering sales manager for more information on room capacities, room fees, or with any questions and a list of available dates. Our chef is always available to discuss any custom menus for your event.

Scott King
SKing@BlueFishJax.com
(904) 387-0700

SIT DOWN DINNER SELECTIONS

MINIMUM 20 PEOPLE

SALAD STATION

Choice of One

House Salad

Artisan mixed lettuce topped with tomatoes, cucumbers and carrots.

Served with your choice of dressings

Caesar Salad

Chopped romaine lettuce tossed in our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese

ENTREES

Choice of up to Three

POULTRY

Chicken Rockefeller

Boneless breast of chicken lightly sautéed and topped with a creamy Rockefeller sauce.

Served with jasmine rice and vegetable du jour.

\$32 per person

Sesame Crusted Chicken

Boneless breast of chicken dredged in sesame flour and sautéed.

Topped with a soy ginger sauce

\$32 per person

Chicken Marsala

Boneless breast of chicken lightly sautéed and topped with a marsala mushroom sauce.

\$32 per person

Chicken Picatta

Boneless breast of chicken lightly sautéed and topped with a lemon caper butter sauce.

\$32 per person

Pecan Crusted Chicken

Sautéed golden brown and topped with a crab and lemon beurre blanc.

\$34 per person

SIT DOWN DINNER SELECTIONS CONTINUED

BEEF

Filet Mignon

Grilled to medium and topped with a red wine demi glace.

\$42 per person

Roasted Garlic Stuffed Filet Mignon

Topped with Danish bleu cheese and served over a red wine demi glace.

\$44 per person

Grilled New York Strip

12 oz prime New York Strip steak, grill medium sliced and served over our house made siracha steak sauce.

\$38 per person

Sirloin Bordelaise

*Prime sirloin steak roasted and sliced.
Topped with a red wine mushroom sauce.*

\$32 per person

SEAFOOD

Grilled Salmon

Fresh Salmon fillet grilled and topped with a tomato basil beurre blanc.

\$33 per person

Caribbean Jerk Salmon

*Fresh Salmon fillet dusted in our jerk spice and seared.
Topped with a jalapeño molasses butter and pineapple relish.*

\$35 per person

Herb Crusted Grouper

*Fresh local grouper rolled in fresh herbs and pan seared.
Topped with a roasted shallot crab sauce*

\$42 per person

SIT DOWN DINNER SELECTIONS CONTINUED

Pistachio Crusted Red Snapper

Fresh local snapper topped with toasted pistachio nuts and pan seared.

Topped with a roasted shallot cream sauce.

\$42 per person

Fresh Ahi Tuna

Fresh yellow fin tuna dusted with fresh herbs and seared rare.

Sliced and served with ponzu and wasabi paste.

\$42 per person

SIDE SELECTIONS

Choice of Two

Fresh buttery mashed potatoes

Confetti rice pilaf

Rissole potatoes

Dauphinoise potatoes

Green beans with toasted almonds

Fresh vegetable du jour

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DUET MENUS

Fillet Mignon

*with shitake mushroom demi-glace and pan roasted chicken Florentine.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*

\$54.00

New York strip

*over house made siracha steak sauce and grilled jumbo
shrimp skewer brushed with sweet chili glaze.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*

\$54.00

Chicken picatta

*topped with lemon beurre blanc and coconut crusted shrimp
drizzled with orange horseradish sauce.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*

\$48.00

Chicken Marsala

*topped with wild mushroom marsala sauce and pan seared snapper topped with butter sauce.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*

\$54.00

Grilled fillet Mignon

*topped with a bleu cheese fondue and broiled lobster tail served with drawn butter.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*

\$62