

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.

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FREQUENTLY ASKED QUESTIONS

WHAT IS THE FOOD AND BEVERAGE MINIMUM?

The food and beverage minimum is the least amount you are required to spend on any combination of food and beverage for your event prior to tax and service charge. This amount changes depending on the time of year, day of the week and time of the day. Your food and beverage manager will quote you on these charges.

The food and beverage minimum is achieved by selecting individually priced, packaged or A La carte menu items to equal or exceed the food and beverage minimum. This minimum dollar amount does not fluctuate with the number of guests in attendance.

CATERING COMMUNICATIONS

All planning regarding your special event must be directed through your event manager. This includes.

- Changes in finalized event arrangements
- Attendance Guaranties
- Time Changes
- Menu
- Cancellations
- All planning Specifics

HOW MUCH IS THE DEPOSIT AND WHEN IS IT DUE?

- There is a \$100 deposit due when you sign the contract. No events are considered reserved until deposit and contract have been received.
- Balance and Final payment are due at the end of your event.

CAN FOOD OR BEVERAGE BE BROUGHT IN FROM OUTSIDE VENDOR

All food and beverage must be provided from the Bluefish restaurant, allowances are made for special occasion cakes. Please contact your event manager to confirm this before your event.

OPEN BAR PACKAGES

Our bar packages include a fully stocked bar featuring our call and premium liquor selections, as well as, a variety of red and white wine options, domestic bottled beer, soft drinks, juice, and mixers. Prices listed are per person and for the time specified.

CALL BRANDS

*Pinnacle Vodka, Beefeater Gin, Bacardi Rum,
Jim Beam Bourbon, 100 Pipers Scotch, Gold Tequila*

| | |
|---------|------|
| 1 Hour | \$25 |
| 2 Hours | \$29 |
| 3 Hours | \$32 |
| 4 Hours | \$35 |
| 5 Hours | \$37 |

PREMIUM BRANDS

*Tito's Vodka, Tanqueray Gin, Dewars Scotch,
Bacardi Rum, Jack Daniels, Jose Cuervo Tequila*

| | |
|---------|------|
| 1 Hour | \$27 |
| 2 Hours | \$30 |
| 3 Hours | \$34 |
| 4 Hours | \$39 |
| 5 Hours | \$42 |

BEER & HOUSE WINE

Package includes bottled beer.

House Wine Includes: Chardonnay, Merlot, Cabernet and White Zinfandel

| | |
|---------|------|
| 1 Hour | \$17 |
| 2 Hours | \$20 |
| 3 Hours | \$23 |
| 4 Hours | \$27 |
| 5 Hours | \$30 |

ADD CHAMPAGNE TOAST

Butler Passed \$3 per person

We value friendly service.

*All guests must present valid identification upon request. We reserve the right to refuse service.
20% service charge and 7% sales tax will be added to all food and beverage packages.*

CONSUMPTION HOSTED BAR PACKAGES

Our fully stocked bar features our call and premium liquor selections, as well as, a variety of red and white wine options, domestic bottled beer, soft drinks, juice and mixers. Charges are based on a per drink basis reflecting the actual number of drinks poured during the event.

A 20% service charge and 7% sales tax will be added to all drink prices.

| | |
|-------------------------|--------|
| Call Brands | \$7 |
| Premium Brands | \$8 |
| Super-Premium Cocktails | \$10 |
| Domestic Bottled Beer | \$4.75 |
| House Wine | \$7.00 |
| Soft Drinks and Juice | \$2.95 |

Kegs sold upon request

CASH BAR

A fully stocked bar featuring our entire selection of beverages. Guests purchase drinks individually.

Party host is responsible for the bartender fee of \$200 for a four hour event.

| | |
|-------------------------|--------|
| Call Brands | \$7 |
| Premium Brands | \$8 |
| Super-Premium Cocktails | \$10 |
| Domestic Bottled Beer | \$4.75 |
| House Wine | \$7.00 |
| Soft Drinks and Juice | \$2.95 |

Kegs sold upon request

HORS D'OEUVRES

PRICED PER 50 PIECES

| | |
|---|--------------|
| Meatballs – <i>sweet chili, BBQ, or Italian</i> | \$75 |
| Asian beef skewers – <i>with spicy garlic soy</i> | \$137 |
| Crab stuffed mushrooms | \$100 |
| Andouille stuffed mushrooms | \$90 |
| Shrimp cocktail – <i>served with homemade cocktail sauce</i> | \$90 |
| Spanikopita – <i>fillo dough filled with spinach and feta cheese</i> | \$125 |
| Sesame chicken skewers – <i>served with spicy peanut sauce</i> | \$95 |
| Miniature crab cakes – <i>served with remoulade sauce</i> | \$125 |
| Oysters – <i>Rockefeller or bacon cheddar</i> | \$125 |
| Coconut crusted shrimp – <i>served with orange horseradish sauce</i> | \$100 |
| Vegetable spring rolls – <i>served with sweet chili sauce</i> | \$90 |
| Assorted mini quiche – <i>(min 50 pieces)</i> | \$95 |
| Assorted sushi – <i>served with wasabi and soy sauce (min 50 pieces)</i> | \$100 |

Appetizers can be ordered in multiples' of 25 unless otherwise noted

HORS D'OEUVRES

PRICED PER 50 PIECES

| | |
|--|--------------|
| <u>Caprese Skewers</u> | \$90 |
| <i>Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction, basil oil on a bamboo skewer.</i> | |
| <u>Grilled Flat Bread</u> | \$85 |
| <i>Topped with assorted meats cheeses and veggies.</i> | |
| <u>Grilled Ginger Garlic Shrimp</u> | \$95 |
| <i>Marinated lightly grilled and served with a tangy tomato chutney.</i> | |
| <u>Crab Tartlets</u> | \$125 |
| <i>Filled with a ginger crab salad and topped with lime zest.</i> | |
| <u>Curry Chicken Salad Tartlets</u> | \$85 |
| <i>Fresh poached curry pecan chicken salad served in savory tartlet shells.</i> | |
| <u>Assorted Finger Sandwiches</u> | \$80 |
| <i>Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.</i> | |
| <u>Tomato Basil Bruschetta</u> | \$75 |
| <i>Baked French bread with tomatoes, basil, blue cheese, olive oil, balsamic drizzle.</i> | |
| <u>Baked Potato Bites</u> | \$80 |
| <i>Topped with sour cream, smoked bacon and cheddar cheese.</i> | |
| <u>Salmon Cakes</u> | \$125 |
| <i>Topped with dilled crème fraiche and capers</i> | |
| <u>Curried Coconut Chicken Skewers</u> | \$95 |
| <i>Grilled chicken topped with curry coconut sauce.</i> | |
| <u>Chicken Tartlets</u> | \$85 |
| <i>Filled with chicken salad and topped with scallion slices.</i> | |
| <u>Tuna Tartlets</u> | \$125 |
| <i>Ahi tuna, mango, lime in tart shell.</i> | |
| <u>Pot Stickers</u> | \$95 |
| <i>Filled with marinated pork and vegetables.</i> | |

HORS D'OEUVRES

PRICED PER 50 PIECES

| | |
|---|--------------|
| <u>Chesseburger sliders</u> | \$125 |
| <i>cheddar, house made pickles</i> | |
| <u>Bacon wrapped scallops</u> | \$200 |
| <i>orange horseradish marmalade</i> | |
| <u>Buffalo chicken sliders</u> | \$110 |
| <i>fried chicken, pickles, blue cheese dressing</i> | |
| <u>Grilled cheese sliders</u> | \$100 |
| <i>bacon, tomato jam, swiss cheese</i> | |
| <u>Mini chicken tacos</u> | \$90 |
| <i>cilantro lime slaw, tomatoes</i> | |
| <u>Mini beef tacos</u> | \$90 |
| <i>lettuce, cheddar, tomato, blanco</i> | |
| <u>Chicken Avocado pinwheels</u> | \$100 |
| <i>shredded chicken, pepper jack cheese, avocado mayonnaise</i> | |
| <u>Pimento cheese Crostini</u> | \$90 |
| <i>House made pimento cheese, red peppers, baked parmesan cheese crumbles</i> | |
| <u>Southern pork BBQ</u> | \$125 |
| <i>served on cornbread crostini with house made pickles.</i> | |
| <u>Chipotle shrimp crostini</u> | \$90 |
| <i>topped with Pico de Gallo, pepper jack</i> | |
| <u>Chicken Quesadilla Trumpets</u> | \$100 |
| <i>chicken, cheese, scallions, salsa</i> | |
| <u>Deviled Eggs</u> | \$75 |
| <i>with assorted toppings</i> | |
| <u>Italian Pinwheels</u> | \$100 |
| <i>ham, swiss cheese, pesto mayonnaise, arugula</i> | |

SPECIALTY HORS D'OEUVRES

15 PERSON MINIMUM

Fresh Fruit platter

Seasonal fresh fruit and berries.

\$5.00 per person

Fresh Cheese platter

Assorted domestic and imported cheeses.

Served with crostinis.

\$5.00 per person

Seafood Dip

Scallops and shrimp mixed in a spicy cream cheese.

Served with crostinis.

\$6.00 per person

Grilled side of salmon

Topped with a Caribbean mango sauce or lemon dill sauce.

\$150.00 serves 12-15 people

Italian Pasta Salad

Cavatapi pasta tossed with fresh Italian herbs, tomatoes, peppers, and fresh basil tossed in a Italian vinaigrette.

\$4.95 per person

Seared Tuna Platter

Fresh ahi tuna seared rare, sliced and served with soy ginger sauce, and wasabi paste.

\$11.95 per person

SPECIALTY HORS D'OEUVRES CONTINUED

15 PERSON MINIMUM

Baked Brie

Topped with Kahlua, brown sugar and pecans.

\$120.00 | Serves 25-30 people

Roasted whole beef tenderloin

Sliced and served with horseradish cream sauce and dollar rolls.

\$15.95 per person

Grilled vegetable platter

*Assorted fresh vegetables seasoned, tossed in olive oil,
lightly grilled and topped with shredded parmesan cheese.*

\$4.50 per person

Whole smoked Salmon

Whole salmon smoked in house, served with dill cream cheese, capers.

Onion relish, olives, and assorted crusty bread.

\$195.00 | Serves 25-30 people

Crab Fondue

Crab and pepper jack cheese fondue.

Served with assorted crusty breads and grapes.

\$6.00 per person

Homemade BBQ chips and dip

*In house made potato chips tossed in our special BBQ seasoning
and served with a fresh sun dried tomato onion dip*

\$4.95 per person

SPECIALTY STATIONS

SOUP STATION

Choice of Two

Tomato basil bisque, soup Du Jour, or crab bisque.

Served with crackers and crusty breads.

\$8.95 per person / Add Caesar and house salad \$3.00

PASTA STATION- CHEF ATTENDED

Choice of Two Pastas

Linguine | Cavatappi | Bowtie | Cheese Tortellini

Choice of Two Sauces

Crescent city sauce | Red Pepper Alfredo | Classic Marinara

Parmesan Basil Cream | Rockefeller Sauce

Add on per person for pasta station

Sautéed Shrimp... 5.50 | Blackened Chicken... 4.50 | Roasted Vegetables... 4.00

\$14.00 per person

SEAFOOD STATION

*Jumbo chilled shrimp, sautéed mussels in a white wine butter tomato broth,
oysters on the half shell, and seafood ceviche.*

Served with citrus fruits, cocktail sauce, crackers and breads.

\$22.00 per person

MASHTINI BAR- CHEF ATTENDED

MASHED IDAHO AND ROASTED SWEET POTATO BAR

Choice of 5 toppings | Additional toppings \$1.00 per person

Sour Cream | Chopped Bacon | Minced Scallions | Mushroom demi Glace

Caramelized Onions | Sun-Dried Tomatoes | Pepper Relish | Candied Pecans

Parmesan Cheese | Brown Sugar | Mini Marsh mellowes | Grated cheddar

\$10.95 per person

Add Premium Toppings:

Herb Marinated Grilled Shrimp | Blackened Shrimp or Chicken

Sock it to me fried shrimp | \$4.00 per person

Minimum 30 guests required | Chef Fee of \$50.00 not included on Chef attended Stations

CARVING STATIONS

Roasted Prime Rib

*Fresh thyme and garlic roasted black Angus beef.
Served with Au Jus and Horseradish cream sauce.*

\$17.95

Jalapeño and Brown sugar glazed Pit Ham.

Served with Creole Mustard and Sun-Dried Cherry Rum Sauce.

\$9.00

Herb Seared Tenderloin Of Beef

*USDA prime tenderloin of beef roasted and served with
Green Peppercorn Demi Glace and horseradish chive sauce.*

\$22.95

Herb Roasted Turkey Breast

*Boneless breast of Turkey rubbed in fresh herb butter and slow roasted.
Served with roasted vegetable Turkey Gravy and Creole Mustard sauce.*

\$12.00 per person

*All carving stations are a 20 person minimum
All prices reflect being added to an existing buffet or used to meet
our minimum spend specified on the date you have chosen.*

ST. JOHNS DINNER BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers.

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

ENTRÉE SELECTION

Choice of Two \$39.95 | Choice of Three \$44.95

Chicken Picatta – *Sautéed chicken breast topped with a lemon caper butter sauce.*

Grilled Salmon – *Fresh salmon fillet lightly grilled and topped with a tomato basil beurre blanc.*

Sirloin Bordelaise – *Slow roasted sirloin sliced and topped with a mushroom bordelaise.*

Shrimp Mac and Cheese – *Sautéed shrimp served over white cheddar macaroni and cheese.*

Sesame Chicken – *Marinated boneless chicken breast dredged in sesame flour and seared golden brown. Served over fried spinach and topped with a ginger remoulade.*

Herb Roasted Pork Loin – *Sliced and topped with an apple brandy cream sauce.*

Crescent City Mahi – *Fresh Mahi seared and topped with our crescent city sauce.*

SIDE SELECTIONS

Choice of Two

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetable du jour

Green beans with toasted almonds

PACKAGE INCLUDES

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets

THE AVONDALE BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes, and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

ENTRÉE SELECTION

Choice of Two \$42.95 | Choice of three \$46.95

Pecan Crusted Chicken – Seared chicken breast topped with a pecan relish and a Dijon horseradish cream sauce

Thai Snapper – Fresh Atlantic snapper sautéed and topped with a Thai curry sauce.

Key Lime Shrimp and Scallop Linguine – Fresh local shrimp and scallops sautéed and tossed in a key lime butter sauce. Served over linguine pasta.

Roasted Beef Tenderloin – Whole roasted beef tenderloin sliced and topped with a red wine mushroom demi.

St. Augustine Mahi – Fresh local Mahi grilled and topped with a roasted shallot crab sauce.

Chicken Marsala – Pan seared chicken breast topped with shitake mushroom marsala sauce.

Seared Pork Tenderloin – Tender pork tenderloin seared, roasted, sliced and topped with a tomato butter sauce

SIDE SELECTIONS

Choice of Two

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetable du jour

Green beans with toasted almonds

PACKAGE INCLUDES

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets

THE BLUEFISH BUFFET

SALAD STATION

Choice of Two

Asian Noodle Salad

*Linguine pasta, shitake mushrooms, edamame, red onions,
grape tomatoes, ginger sesame vinaigrette.*

Chopped BLT Salad

*Romain and iceberg lettuce, diced tomatoes, bacon, red onions,
toasted almonds, white cheddar cheese, roasted tomato vinaigrette*

Arugula pear Salad

*Baby arugula, seasoned walnuts, dried cranberries,
crumbled bleu cheese, chopped pears, orange miso vinaigrette*

Artisin Salad

*Fresh artisan lettuce, shredded carrots, tomatoes, cucumbers,
watermelon radish, balsamic vinaigrette*

ENTRÉE SELECTION

Choice of Two \$48.95 | Choice of Three \$54.95

Carved new York Strip loin - slow roasted and served with a tomato herb cabernet sauce

Prosciutto Wrapper pork tenderloin - Sliced and topped with roasted shallot cream sauce

Panko crusted chicken - topped with sautéed artichokes, leeks, chardonnay rosemary cream sauce

Grilled Tarragon chicken - Marinated grilled and topped with fire roasted tomatoes and smoked gouda cream sauce.

Asian seared Salmon - served over stir fried vegetables and topped with ginger soy glaze

Herb Crusted Grouper - pan seared and topped with a roasted shallot cream sauce.

Shrimp and scallop Linguine - sautéed shrimp, scallop, julienne vegetables, lobster butter sauce.

Tenderloin Duxell - roasted sliced tenderloin, mushroom duxell, fried prosciutto.

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

PACKAGE INCLUDES

Assorted dinner rolls with butter, coffee, tea, Soda

25 persons minimum on all buffets

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

Blue Fish Fountain Room & Elevated Avondale Room

Scott King

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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

SUNDAY MORNING BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Potato Salad

Southern-style potato salad served chilled

Pasta Salad

Cavatappi pasta with julienne vegetables in a sun-dried tomato pesto dressing.

Cole Slaw

Freshly made in house

Seasonal Fresh Fruit Platter

With berries and fresh orange cream

ENTRÉE SELECTION

Choice of three \$24.95 | Choice of four \$28.95

Vegetable Quiche - Baked with asparagus, mushrooms, onions & peppers. Topped with cheese.

Shrimp & Grits - Gulf shrimp served over stone ground grits with mushrooms & green onions.

Scrambled Eggs - Fresh scrambled eggs topped with cheddar cheese.

Waffles with Syrup and Butter - Waffles served with syrup and whipped butter.

Chicken Picatta - Sautéed chicken breast topped with a lemon caper butter sauce.

Fried Chicken - Crispy fried boneless breast of chicken served with choice of sauce.

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

Biscuits and Gravy - House-made sausage gravy served with freshly baked biscuits.

Crescent City Fish Du Jour - Fresh catch seared and topped with tomato cream sauce.

SIDE SELECTION

Choice of two

*Bacon
Sausage
Mashed Potatoes*

*Stone Ground Grits
Rice Pilaf
Biscuits*

*Breakfast Potatoes
Fresh Vegetable Du Jour*

ADDITIONAL ITEMS

Add extra side item \$3 per person | Add chef attended omelet station \$6 per person

Package Includes assorted rolls and butter, coffee, tea & soda