

# 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.*

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**

## 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 \$250 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	\$30
3 Hours	\$36
4 Hours	\$40
5 Hours	\$42

### PREMIUM BRANDS

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

1 Hour	\$29
2 Hours	\$34
3 Hours	\$39
4 Hours	\$43
5 Hours	\$48

### BEER & HOUSE WINE

*Package includes bottled beer.*

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

1 Hour	\$17
2 Hours	\$24
3 Hours	\$28
4 Hours	\$33
5 Hours	\$38

### ADD CHAMPAGNE TOAST

*Butler Passed \$4 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 7.5% 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 7.5% sales tax will be added to all drink prices.*

Call Brands	\$8
Premium Brands	\$9
Super-Premium Cocktails	\$10
Domestic Bottled Beer	\$5.25
House Wine	\$7.50
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	\$8
Premium Brands	\$9
Super-Premium Cocktails	\$10
Domestic Bottled Beer	\$5.25
House Wine	\$7.50
Soft Drinks and Juice	\$2.95

*Kegs sold upon request*

## HORS D'OEUVRES

PRICED PER 50 PIECES

<i>Meatballs – sweet chili, BBQ, or Italian</i>	<b>\$90</b>
<i>Asian beef skewers – with spicy garlic soy</i>	<b>\$137</b>
<i>Crab stuffed mushrooms – cajun remoulade</i>	<b>\$110</b>
<i>Andouille stuffed mushrooms – pepperjack, scallions</i>	<b>\$100</b>
<i>Shrimp cocktail – served with homemade cocktail sauce</i>	<b>\$125</b>
<i>Spanikopita – fillo dough filled with spinach and feta cheese</i>	<b>\$125</b>
<i>Sesame chicken skewers – served with spicy peanut sauce</i>	<b>\$95</b>
<i>Miniature crab cakes – served with remoulade sauce</i>	<b>\$125</b>
<i>Oysters – Rockefeller or bacon cheddar</i>	<b>\$150</b>
<i>Coconut crusted shrimp – served with orange horseradish sauce</i>	<b>\$125</b>
<i>Vegetable spring rolls – served with sweet chili sauce</i>	<b>\$100</b>
<i>Assorted mini quiche – (min 50 pieces)</i>	<b>\$95</b>

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

# HORS D'OEUVRES

PRICED PER 50 PIECES

<b><u>Caprese Skewers</u></b>	<b>\$95</b>
<i>Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction, basil oil on a bamboo skewer.</i>	
<b><u>Grilled Flat Bread</u></b>	<b>\$95</b>
<i>Topped with assorted meats cheeses and veggies.</i>	
<b><u>Grilled Ginger Garlic Shrimp</u></b>	<b>\$110</b>
<i>Marinated lightly grilled and served with a tangy tomato chutney.</i>	
<b><u>Crab Tartlets</u></b>	<b>\$125</b>
<i>Filled with a ginger crab salad and topped with lime zest.</i>	
<b><u>Curry Chicken Salad Tartlets</u></b>	<b>\$85</b>
<i>Fresh poached curry pecan chicken salad served in savory tartlet shells.</i>	
<b><u>Assorted Finger Sandwiches</u></b>	<b>\$90</b>
<i>Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.</i>	
<b><u>Tomato Basil Bruschetta</u></b>	<b>\$85</b>
<i>Baked French bread with tomatoes, basil, blue cheese, olive oil, balsamic drizzle.</i>	
<b><u>Baked Potato Bites</u></b>	<b>\$90</b>
<i>Topped with sour cream, smoked bacon and cheddar cheese.</i>	
<b><u>Salmon Cakes</u></b>	<b>\$140</b>
<i>Topped with dilled crème fraiche and capers</i>	
<b><u>Curried Coconut Chicken Skewers</u></b>	<b>\$95</b>
<i>Grilled chicken topped with curry coconut sauce.</i>	
<b><u>Chicken Tartlets</u></b>	<b>\$85</b>
<i>Filled with chicken salad and topped with scallion slices.</i>	
<b><u>Pot Stickers</u></b>	<b>\$125</b>
<i>Filled with marinated pork and vegetables.</i>	
<b><u>Chesseburger sliders</u></b>	<b>\$125</b>
<i>cheddar, house made pickles</i>	
<b><u>Bacon wrapped scallops</u></b>	<b>\$200</b>
<i>orange horseradish marmalade</i>	
<b><u>Buffalo chicken sliders</u></b>	<b>\$110</b>
<i>fried chicken, pickles, blue cheese dressing</i>	

# HORS D'OEUVRES

PRICED PER 50 PIECES

<b><u>Grilled cheese sliders</u></b> <i>bacon, tomato jam, swiss cheese</i>	<b>\$100</b>
<b><u>Mini chicken tacos</u></b> <i>cilantro lime slaw, tomatoes</i>	<b>\$100</b>
<b><u>Mini beef tacos</u></b> <i>lettuce, cheddar, tomato, blanco</i>	<b>\$100</b>
<b><u>Southern pork BBQ</u></b> <i>served on cornbread crostini with house made pickles.</i>	<b>\$125</b>
<b><u>Mini beef empanadas</u></b> <i>served with chimichurri sauce</i>	<b>\$110</b>
<b><u>Shrimp tostada bites</u></b> <i>tortilla chip cups stuffed with guacamole and topped with a marinated sauteed shrimp</i>	<b>\$115</b>
<b><u>Mushrooms Rockefeller</u></b> <i>baked mushroom stuffed with creamy spinach and parmesan cheese</i>	<b>\$90</b>
<b><u>Texas grilled chicken quesadilla</u></b> <i>green chili salsa</i>	<b>\$95</b>
<b><u>Shrimp and andouille skewer</u></b> <i>drizzled with bang bang sauce</i>	<b>\$125</b>
<b><u>Mac and cheese bites</u></b> <i>breaded and fried golden brown</i>	<b>\$100</b>
<b><u>Pretzel bites</u></b> <i>served with cheesy salsa con queso</i>	<b>\$100</b>
<b><u>Coconut chicken</u></b> <i>with roasted pineapple horseradish dipping sauce</i>	<b>\$100</b>
<b><u>Deviled eggs with pancetta</u></b> <i>goat cheese, chives</i>	<b>\$90</b>
<b><u>Curry chicken salad on yeast rolls</u></b>	<b>\$110</b>
<b><u>Goat cheese crostini</u></b> <i>topped with fig jam and prosciutto</i>	<b>\$95</b>
<b><u>Avocado Brushetta</u></b> <i>on ciabatta bread with balsamic tomatoes</i>	<b>\$100</b>

## 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.*

***\$180.00 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.*

***\$14.95 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.*

***\$19.95 per person***

### Grilled vegetable platter

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

***\$4.95 per person***

### Whole smoked Salmon

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

*Onion relish, olives, and assorted crusty bread.*

***\$225.00 | Serves 25-30 people***

### Crab Fondue

*Crab and pepper jack cheese fondue.*

*Served with assorted crusty breads and grapes.*

***\$6.00 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 mallows | 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*

**Blue Fish Restaurant** | 3551 St. Johns Avenue | Jacksonville, FL 32205 | (904) 387-0700

## 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.*

**\$11.00**

### 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.*

# 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 \$27.95 | Choice of four \$31.95*

**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*

## LUNCH BUFFET ENTREES

### The Italian

*Minestrone soup*

*Caesar salad - Romaine hearts, croutons, shaved parmesan*

*Tomato caprese - with cracked pepper, julienne basil, balsamic drizzle*

*Bucatini Rustica - spinach, sundried tomatoes, pesto alfredo*

*Chicken scallopini - cremini, mushrooms, lemon and capers*

*Parmesan meatballs, marinara, minced scallions*

*Herbed Tuscan rice*

*Green beans, roasted tomatoes, sautéed onions*

*Garlic roasted ciabatta bread*

*Coffee, tea, soda*

**\$39.00 per person**

### Mexican Fiesta

*Tortilla soup*

*Tijuana Salad - Chopped iceberg lettuce, cilantro, Cotija cheese, red onions, red peppers, crispy tortilla strips, chipotle lime dressing*

*Mexican street corn salad served with warm tortilla chips*

*Baked cheese enchiladas*

*Beef barbacoa and chicken tingo tacos served with flour and corn tortillas*

*Tray of cilantro cabbage slaw, fire roasted salsa, sliced jalapenos, cheddar and pepper jack cheese, sour cream*

*Poblano rice*

*Charro red beans*

*South of the border stewed zucchini and chilies*

*Coffee, tea, soda*

**\$39.00 per person**

### The Shower

*Finger sandwiches on assorted rolls and buns*

*Curry chicken salad served with yeast rolls*

*Cucumber pasta salad tossed in creamy yogurt dill sauce*

*Tomato mozzarella skewers drizzled with balsamic reduction*

*Deviled eggs topped with pancetta*

*Assorted mini quiche*

*Baby arugula salad topped with sundried raisins, crumbled bleu cheese, candied walnuts, drizzled with orange miso dressing*

*Coffee, tea, soda*

**\$35.00 per person**

# 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 \$42.95 | Choice of Three \$47.95*

**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 \$45.95 | Choice of three \$49.95*

**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 \$49.95 | Choice of Three \$55.95*

**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.*

**\$37 per person**

### Sesame Crusted Chicken

*Boneless breast of chicken dredged in sesame flour and sautéed.*

*Topped with a soy ginger sauce*

**\$37 per person**

### Chicken Marsala

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

**\$37 per person**

### Chicken Picatta

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

**\$37 per person**

### Jamaican Seared Chicken

*Topped with mango salsa, red peppers, red onions, cilantro*

**\$37 per person**



**Pecan Crusted Chicken**

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

***\$39 per person***

**BEEF**

**Filet Mignon**

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

***\$46 per person***

**Bourbon Peppercorn Filet of Beef**

*topped with a wild mushroom compote*

***\$46 per person***

**Thai NY Strip**

*red chili crusted, honey lime shrimp, wasabi butter*

***\$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.*

***\$40 per person***

**Sirloin Bordelaise**

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

***\$36 per person***

**SEAFOOD**

**Grilled Salmon**

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

***\$38 per person***

**Caribbean Jerk Salmon**

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

***\$38 per person***

## SIT DOWN DINNER SELECTIONS CONTINUED

### Herb Crusted Grouper

*Fresh local grouper rolled in fresh herbs and pan seared.*

*Topped with a roasted shallot crab sauce*

**\$46 per person**

### Pistachio Crusted Red Snapper

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

*Topped with a roasted shallot cream sauce.*

**\$44 per person**

### Asian Salmon Filet

*topped with a Thai curry sauce*

**\$38 per person**

### Mahi Orleans

*Cajun spiced Mahi topped with crescent city sauce*

**\$42 per person**

## VEGETARIAN

### Thai Curry Stir Fry

*sautéed julienne vegetables tossed in a curry sauce and served over jasmine rice*

**\$26 per person**

### Grilled Vegetable Plate

*zucchini, squash, red pepper, asparagus, carrots, cauliflower*

**\$26 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**

***SKing@BlueFishJax.com***

**(904) 387-0700 | Fax (904) 387-0426**

## 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.*

**\$65**

## DESSERTS

### Mini Cupcakes

*assorted flavors and toppings*

**\$150 (per 50)**

### Strawberry Shortcake

*fresh strawberries, whipped cream, candied walnuts*

**\$7**

### Fresh Baked Cookie Tray

*chocolate chip, oatmeal raisin, specialty*

**\$24 (per dozen)**

### Key Lime Pie

*topped with whipped cream*

**\$6**

### Warm Cheesecake Brownie

*topped with vanilla bean ice cream*

**\$6**

### Bread Pudding

*white chocolate*

**\$8**

### Blue Fish Cheesecake

*baked fresh with seasonal toppings*

**\$7**