



PACIFIC GRILL
EVENTS & CATERING

Dinner Buffets

includes chef's choice dessert & coffee

:: Flat Iron ::
\$36/per guest

ARUGULA

with shaved parmesan, lemon & olive oil

COLD ROASTED VEGETABLES

with balsamic glaze

GRILLED FLAT IRON STEAK

with red wine sauce

SWEET POTATO MASH

GRILLED ASPARAGUS

YUKON GOLD PURÉE

:: Carved Prime Rib ::
\$44/per guest

CAESAR SALAD

PACIFIC GRILL CHOP SALAD

chicken, salami, serrano ham, fennel,
red onion, green olives, cabbage,
feta & lemon oregano vinaigrette

**ROSEMARY CRUSTED
PRIME RIB**

au jus & creamy horseradish sauce

GARLIC MASHED POTATOES

LINGUINI

with melted tomato marinara

CHEF'S CHOICE VEGETABLES

\$50 CHEF'S CARVING FEE

:: Flank Steak ::
\$41/per guest

ORGANIC FIELD GREENS

PANZANELLA BREAD SALAD

LONDON BROIL FLANK STEAK

HORSERADISH & MUSTARD

BAKED FOUR-CHEESE PENNE

MINI RED TWICE

BAKED POTATOES

GRILLED ASPARAGUS

:: Filet Mignon::
\$52/per guest

CAESAR SALAD

MIXED GREENS SALAD

with marinated tomatoes & vinaigrette

FILET MIGNON

with washington cabernet sauce

SPICED BUTTERNUT

SQUASH SALAD

with arugula & walnuts

ROASTED HEIRLOOM POTATOES

GARLIC GREEN BEANS

:: Luxe Options ::

CHICKEN MARSALA *\$4/per guest*

RED WINE CHICKEN *\$4/per guest*

CHICKEN PAILLARD *\$4/per guest*

SALMON *\$6/per guest*

HALIBUT (seasonal) *\$8.50/per guest*

PRAWNS *with HERB BUTTER* *\$8/per guest*

AUSTRALIAN LOBSTER TAIL

MARKET PRICE

ALL FOOD & BEVERAGE SALES ARE SUBJECT TO A 20% SERVICE CHARGE

contemporary ELEGANCE. refined SERVICE. perfected CUISINE.

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