



PACIFIC GRILL
EVENTS & CATERING

Plated Dinners

Meals include mixed greens salad, coffee & dessert

PLEASE LIMIT YOUR MEAL SELECTION TO 1 SALAD & 3 ENTRÉES.

A GUARANTEED COUNT OF EACH ITEM MUST BE PROVIDED 7 DAYS BEFORE YOUR EVENT.

:: Meat Entrées ::

all meat entrees cooked medium

FLAT IRON STEAK

crispy fried onions, garlic mashed potatoes, green beans & worcestershire butter **\$37**/per guest

FILET MIGNON

roasted heirloom potatoes
*with apple smoked bacon, garlic green beans
& washington cabernet sauce* **\$49**/per guest

RIB-EYE

loaded baked potato, chef's choice vegetables,
horseradish cream & au jus **\$41**/per guest

:: Combination Entrées ::

SURF & TURF

petite filet mignon, salmon,
heirloom mashed potatoes
*with crème fraîche & fresh herbs,
roasted garlic butter* **\$49**/per guest

FILET & CHICKEN

petite filet mignon & chicken breast,
garlic mashed potatoes & green beans
\$45/per guest

:: Poultry Entrées ::

CHICKEN PARMESAN

parmesan breaded chicken breast,
marinara sauce, orecchiette pasta
& market vegetables **\$32**/per guest

CHICKEN PAILLARD

grilled chicken breast, garlic mashed potatoes,
green beans, lemon thyme butter **\$29**/per guest

:: Seafood Entrées ::

TERIYAKI SALMON

*with sesame chinese mustard sauce,
steamed jasmine rice & grilled asparagus*
\$36/per guest

HALIBUT

seasonal, march through november
horseradish mashed potatoes, garlic spinach
& lemon caper butter
MARKET PRICE

JUMBO PRAWNS

rustic potato hash, tomato basil butter **\$31**/per guest

GRILLED KING SALMON

mashed potatoes, asparagus,
washington cabernet sauce **\$36**/per guest

:: Vegetarian Entrées ::

GRILLED VEGETABLE LASAGNA

\$24/per guest

PORTABELLO MUSHROOM "WELLINGTON"

grilled vegetables & portabello mushroom
in puff pastry **\$27**/per guest

:: Luxe Options & Upgrades ::

ROASTED BEET & GOAT CHEESE SALAD

with spiced pecans add \$2.50/per guest

CAESAR SALAD

with garlic croutons & shaved reggiano
add **\$1**/per guest

WEDGE

iceberg lettuce *with marinated tomatoes,
oregonzola blue cheese dressing*
add **\$1.50**/per guest

3 JUMBO PRAWNS add **\$9**

1/2 AUSTRALIAN LOBSTER TAIL
MARKET PRICE

:: Desserts ::

choose one dessert for your event

FRUIT CRISP

SEASONAL MOUSSE

CHOCOLATE MOUSSE

SEASONAL BREAD PUDDING

WARM CHOCOLATE SOUFFLÉ

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

contemporary ELEGANCE. refined SERVICE. perfected CUISINE.

253•272•6469 • WWW.PACIFICGRILLCATERING.COM

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