



## DINNER PLATED

[minimum 10 guests]

MEALS INCLUDE LA BREA BAKERY BREAD

### STARTER SALADS

[Choose 1 for all guests.]

#### MELON + MINT

watermelon, honeydew, feta, cherry tomato, red onion,  
young arugula + citrus-green tea vinaigrette

**6 | guest**

#### PACIFIC GRILL CAESAR

hearts of romaine, parmesan cheese  
hand-torn rosemary croutons + caesar dressing  
<no raw egg in dressing>

**6 | guest**

#### SIMPLE GREENS

mixed greens, tomatoes, shaved radish,  
toasted almonds + white-balsamic vinaigrette

**6 | guest**

### ACCOMPANIMENTS

[Choose 1 vegetable + 1 starch for all guests.]

**CITRUS GREEN BEANS**

**PETITE MIXED VEGETABLES**

**HERB BUTTERED CARROTS**

**ROASTED FINGERLING POTATOES**

**PARMESAN MASHED POTATOES**

**WILD RICE PILAF**  
w/almonds

## MAIN COURSE

[Choose up to 3 entrées for guests to choose from. 1 of these choices being a special diet item.]

### SUSTAINABLE FRESH FISH

#### FRESH GRILLED KING SALMON\*

6 oz roasted w/ fresh herbs + lemon butter sauce

33.50 | guest

#### WILD-CAUGHT HALIBUT\*

5 oz wild alaskan halibut seared  
w/ chardonnay butter sauce + fresh herbs

37.50 | guest

### POULTRY

#### HONEY MUSTARD CHICKEN\*

marinated grilled chicken breast  
w/ house-ground mustard, honey + fresh thyme

21.50 | guest

#### CHICKEN PICCATA

chicken breast pounded thin  
w/ capers + lemon thyme sauce

20.50 | guest

### MEAT

#### BACON-WRAPPED SIRLOIN\*

grilled locally raised 6 oz beef sirloin  
w/ nueske's apple-smoked bacon + red wine sauce

30.50 | guest

#### COLD-SMOKED TOP SIRLOIN\*

6 oz locally raised top sirloin  
cold-smoked + grilled w/ red wine sauce

27.50 | guest

#### SUMMER PORK TENDERLOIN\*

oregon-farmed pork tenderloin house-smoked  
+ grilled w/ tart cherry + herb coulis

19 | guest

### VEGAN + VEGETARIAN

#### HAZELNUT + HERB CUTLET

seattle's vegan Field Roast® cutlet  
w/ mushrooms, grains, crushed hazelnuts,  
fresh herbs + vegan "demi glace"

16.50 | guest

#### POLENTA + WILD MUSHROOMS

coarse-ground creamy polenta, gruyère cheese, fresh herbs,  
shallots, wild mushrooms, arugula  
+ vegetarian "demi glace"

17 | guest

#### SERVICE CHARGE OF 20% ADDED TO ALL FOOD AND BEVERAGES

None of the service charge goes to non-managerial staff

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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WWW.PACIFICGRILLCATERING.COM

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CHEF | MITCHELL MARTIN

SOUS CHEF | MICAH GIZZY

CHEF/OWNER | GORDON NACCARATO