



PACIFIC GRILL
EVENTS & CATERING

MENUS

:: 1502 PACIFIC ::

\$25 | per guest

LA BREA BAKERY ROLLS
GREENS + HERB SALAD
GRILLED OREGANO CHICKEN
BAKED THREE CHEESE PASTA
FRESH MARKET VEGETABLES
ROASTED RED POTATOES

GRILLED STEELHEAD
add \$5 | per guest

:: TUSCANY ::

\$32 | per guest

LA BREA BAKERY ROLLS
NANCY'S ANTIPASTI SALAD
CHICKEN PICATTA
GRILLED FLANK STEAK
ROASTED SEASONAL VEGETABLES
TRI-COLOR BASIL BUTTERED PASTA

:: NORTHWEST ::

\$34 | per guest

LA BREA BAKERY ROLLS
SPINACH SALAD
GRILLED STEELHEAD SALMON
GRILLED TERES MAJOR
GRILLED SEASONAL VEGETABLES
ROASTED RED POTATOES

:: MIXED GRILL ::

\$35 | per guest

LA BREA BAKERY ROLLS
MIXED GREEN SALAD
COLD ROASTED VEGETABLES
GRILLED TERES MAJOR
CHICKEN PAILLARD
ROASTED FINGERLING POTATOES
GRILLED SEASONAL VEGETABLES

To View All Menus Visit:
www.PacificGrillCatering.com

Pacific Grill Events & Catering is led by Chef Gordon Naccarato, a much awarded and accomplished chef including Food & Wine Magazine's coveted "10 Best New Chefs," award.

Chef Gordon has catered events in Los Angeles' Malibu Colony for the annual Neil Diamond "clambake," for business titan Rupert Murdoch in Aspen, CO., in New York City, Napa Valley and now in Tacoma, WA. Hiring Chef Gordon and his talented team will assure you of having an event that your guests will be talking about for years to come.

CONTACT

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