



Pacifica Seafood Restaurant

Thank you for your interest in Pacifica Seafood Restaurant. Our restaurant has a beautiful view of the Santa Rosa Mountains, fine dining atmosphere and can accommodate various group sizes from 10-100 people. The following is our party planning packet; including sample menus and pricing information. For more information and photos, please visit our website at www.pacificaseafoodrestaurant.com. We have been awarded the prestigious honor of “Best Seafood Dining” by the California Restaurant Association.

Please let me know which space and menu option you prefer. If you have any questions or concerns please feel free to contact me. I am available to help you create a memorable event and I look forward to working with you.

Warm Regards,

Tracy Sellin

73-505 El Paseo Suite #2500

Palm Desert, CA 92260

P (760) 674-8666

C (760) 831-7929

F (760) 674-4560

PACIFICA SEAFOOD RESTAURANT **ONE ELEVEN**

STARTER

Please select one salad to be listed on menu

ORGANIC MIXED GREENS

Maple Dijon Vinaigrette, Dried Cranberries, Pecans, Blue Cheese

PACIFICA'S CAESAR SALAD

Hearts of Romaine, Reggiano Parmesan, Anchovy, Garlic Croutons

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon, Yukon Gold Potatoes

ENTREE

Choice of

BARBECUED SUGAR SPICED SALMON

Mustard Beurre Blanc, Chinese Beans, Garlic Mashed Potatoes

LAKE SUPERIOR WHITEFISH

Wild Mushroom, Spinach Sautee, Toasted Pine Nuts, Beurre Blanc

BONELESS SHORT RIBS

Garlic Mashed Potatoes, Spinach Sautee, Port Demi

DESSERT

Please select one salad to be listed on menu

PACIFICA'S CRÈME BRULEE

PACIFICA'S ICE CREAM PIE

\$55.00 per person plus 8% tax & 20% gratuity

PACIFICA SEAFOOD RESTAURANT **SAN PABLO**

PASSED APPETIZERS

AHI TUNA TARTARE

Avocado, Mango, Sake Sesame Marinade, Wontons

STARTER

Choice of

ORGANIC MIXED GREENS

Maple Dijon Vinaigrette, Dried Cranberries, Pecans, Blue Cheese

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon, Yukon Gold Potatoes

ENTREE

Choice of

BARBECUED SUGAR SPICED SALMON

Mustard Beurre Blanc, Chinese Beans, Garlic Mashed Potatoes

FILET MIGNON

Garlic Mashed Potato, Broccolini, Cabernet Demi Sauce

PAN ROASTED CHICKEN BREAST

Garlic Mashed Potatoes, Spinach, Natural Jus

LAKE SUPERIOR WHITEFISH

Wild Mushroom, Spinach Sautee, Toasted Pine Nuts, Beurre Blanc

DESSERT

Choice of

PACIFICA'S CRÈME BRULEE

Fresh berries

PACIFICA'S ICE CREAM PIE

\$61.00 per person plus 8% tax & 20% gratuity

**PACIFICA SEAFOOD RESTAURANT
GARDENS ELITE**

PLATED APPETIZER

Choice of

AHI TUNA TARTARE

Avocado, Mango, Sake Sesame Marinade, Wontons

BACON WRAPPED MEDJOOOL DATES

Toasted Almonds, Imported Goat Cheese, aged Balsamic

STARTER

Choice of

PACIFICA'S CAESAR SALAD

Caesar Dressing, Croutons Parmesan, Anchovy

ORGANIC MIXED GREENS

Maple Dijon Vinaigrette, Dried Cranberries, Pecans, Blue Cheese

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon, Yukon Gold Potatoes

ENTREE

Choice of

HONEY-SOY GLAZED CHILEAN SEABASS

Sticky rice, Baby Bok Choy, Green Curry Coconut Sauce

PAN ROASTED CHICKEN BREAST

Garlic Mashed Potatoes, Spinach, Natural Jus

PACIFICA'S BARBECUED SUGAR SPICED SALMON

Mustard Beurre Blanc, Chinese Beans, Garlic Mashed Potatoes

FILET MIGNON

Garlic Mashed Potato, Broccolini, Cabernet Demi Sauce

DESSERT

Choice of

PACIFICA'S CRÈME BRULEE

PACIFICA'S ICE CREAM PIE

68.00 per person plus 8% tax & 20% gratuity