

# 2018 TOCPNW Annual Meeting and Charity Auction

## Pacific Grill Catering Menu

• 10.06.2018 •

Drink Station: Hot tea/coffee/ iced tea/water station (2:00-8:00 pm)

Appetizers and Drink (4:00 pm)

2 drink tickets: Beer/Wine or Soda

### *Hot Appetizers*

Grilled Oregon Beef with Ginger-Soy Glaze (GF)

Arancini: Crispy Fontina Cheese Stuffed Rice Balls with San Marazano Sauce (V)

Hand-Rolled Chicken and Cheese Taquitos (GF)

### *Cold Appetizers*

Banh Mi Sliders: French rooks with cucumber, carrot, Nija radish, tofu, cilantro and Vietnamese aioli (Vegan)

Melted Tomato Crostini: Toasted baguette with olive oil, tomatoes, white wine, garlic and Parmigiano Reggiano (V)

Avocado Pea Toast: Toasted baguette with smashed avocado, English peas, lemon, mint, salt and champagne vinegar (Vegan)

Avocado Prosciutto Toast: Toasted baguette with prosciutto di Parma, smashed avocado, English peas, lemon, mint, salt and champagne vinegar

### *Salad*

Mixed greens, tomatoes, shaved radish, toasted almonds and white balsamic vinaigrette (GF, Vegan)

### *Main Course*

*Green beans and mixed roasted potatoes, plus one entree below*

Grilled King Salmon with fresh herbs and lemon butter sauce (GF)

Seared chicken breast with fresh thyme and lemon butter sauce (GF)

Grilled Tofu Vegetable Skewers marinated and grilled vashon 'island springs' organic tofu, zucchini, yellow squash, red pepper, onion, thyme, oregano, olive oil w/ balsamic drizzle (GF, Vegan)

ITEMS ARE DESIGNATED WITH THESE SPECIAL DIETARY NOTES:

(GF)=GLUTEN-FREE, (V)= VEGETARIAN OR (VEGAN)=VEGAN

ALL ENTREES ARE GLUTEN-FREE (GF) AS SERVED. (BREAD IS NOT GF, BUT IS OFFERED SERVED SEPARATE.)

APPETIZERS ARE LABELED GF WHERE APPROPRIATE.