



MONTEREY BAY FISH GROTTTO

Dinner Event Starters

Starters can be passed or served stationary on platter for self service.

OYSTERS ON THE HALF SHELL

Apple cider mignonette, cocktail sauce, lemon
12 pieces | \$36

SHRIMP COCKTAIL

Cocktail sauce, lemon
25 pieces | \$95

CAPRESE SKEWERS

Heirloom tomatoes, fresh mozzarella, micro basil, balsamic vinaigrette
25 pieces | \$60

CRISPY CALAMARI

Parmesan, fine herbs, lemon-garlic aioli
Per order | \$25

SEAFOOD TRIO—A TASTE OF MBFG

MB signature crab cake, ichiban skewers, Cajun dusted jumbo shrimp
Per order | \$35

ORCHARD FLATBREAD

Brie, grilled artisan bread, Granny Smith apples, shallot jam
25 pieces | \$55

TOMATO BRUSCHETTA

Marinated tomatoes, shallots, garlic, olive oil, basil
25 pieces | \$35

SURF N' TURF DEVEILED EGGS

Candied bacon, shrimp
30 | \$55

We support healthy oceans by following the recommendations of Monterey Bay Aquarium Seafood Watch® program. Learn more at seafoodwatch.org.

*The Allegheny County Health Department advises that these items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please make us aware of any food allergies.



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Dinner Event Starter Displays

Displays will be served stationary.

MINI MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce
25 pieces | \$195

SMOKED SALMON DISPLAY

Hot-smoked Aukra salmon, lemon aioli, fresh dill, parsley, crostini, lemon
Approximately 3 pounds | Serves 30-40 guests | \$225

ASSORTED CHEESE DISPLAY

Grand Cru® Reserve (Alpine-style), Buttermilk Blue® Affinée, MezzaLuna® Fontina,
Red Spruce® 4-Year Cheddar, Vintage Van Gogh® (Gouda-style) | Served with assorted crackers
Serves 25-30 guests | \$175

ASSORTED VEGETABLE DISPLAY

Tri-colored carrots, cauliflower, cucumber, bell peppers, balsamic
vinaigrette green bean salad | Green Goddess
Serves 15-20 guests | \$90

ASSORTED FRUIT DISPLAY

Honeydew, grapes, blackberries, raspberries, strawberries, pineapple,
Cantaloupe, watermelon | Served with a house made fruit dip
Serves 15-20 guests | \$135

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Dinner Event Entrées

All entrées, except butternut squash ravioli, are served with a house salad, seasonal starch and seasonal vegetable. Fresh bread with signature butter and choice of coffee, tea, or soda are served with all entrées (excludes specialty coffee).

MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce
\$56

SWORDFISH PARMESAN*

Parmesan, panko, lemon pepper cream sauce
\$56

SALMON HONEY-LIME*

Teriyaki, honey-lime butter sauce
\$44

AHI TUNA SESAME*

Sesame seeds, lemon soy butter
\$50

FILET MIGNON*

House steak butter
\$58

FRIED CHICKEN

Aged soy, spicy syrup, Thai basil, pepper thread
\$40

CHILEAN SEA BASS CHIMICHURRI*

Spice rub, cilantro, parsley, jalapeño, garlic, lime
\$52

BUTTERNUT SQUASH RAVIOLI

Fried Brussels sprout, sweet & salty almonds, tarragon, lemon
\$36

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Dinner Event Desserts

On the evening of your event, your guests will make their selection from five full-sized dessert options or enjoy a previously ordered selection of miniature desserts from dessert platters.

ANGEL FOOD GRILLED CHEESE SANDWICH

Caramelized angel food cake, cream cheese filling, berry compote,
vanilla bean ice cream, toasted sweet & salty almonds

\$12

BANANA BREAD PUDDING

Brioche, banana, toasted walnut, vanilla bean Chantilly cream, caramel sauce
Served chilled with warm caramel poured tableside

\$12

CRÈME BRÛLÉE (GF)

Jim Beam bourbon and vanilla bean

\$10

TRIPLE CHOCOLATE DELIGHT

Devil's food cake, dark truffle filling, ruby buttercream,
oat milk ganache, vanilla ice cream

\$12

NEW YORK CHEESECAKE

Classic vanilla bean cheesecake, sweet graham cracker crust,
strawberry, Chantilly cream

\$12

Or

MINIATURE DESSERT PLATTERS

Includes an assortment of chocolate truffles, pecan pies,
cheesecakes, chocolate dipped strawberries, lemon meringue tartlets,
and chocolate chip sandwich cookies

\$9 per guest