



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 | \$85

CAPRESE SKEWERS

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

WAGYU BEEF SASHIMI*

Whisky barrel shoyu, black garlic molasses
Per order | \$22

CRISPY CALAMARI

Parmesan, fine herbs, lemon-garlic aioli
Per order | \$20

SEAFOOD TRIO—A TASTE OF MBFG

MB signature crab cake, ichiban skewers, Cajun dusted jumbo shrimp
Per order | \$30

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.



MONTEREY BAY FISH GROTTTO

Dinner Event Starter Displays

Displays will be served stationary.

MINI MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce
25 pieces | \$160

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 | \$150

ASSORTED VEGETABLE DISPLAY

Tri-colored carrots, cauliflower, cucumber, red and green bell peppers, balsamic vinaigrette green bean salad | Served with blue cheese and ranch dressing
Serves 15-20 guests | \$90

ASSORTED FRUIT DISPLAY

Honeydew, grapes, blackberries, raspberries, strawberries, pineapple, cantaloupe | Served with a house made fruit dip
Serves 15-20 guests | \$115

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Dinner Event Entrées

All entrées are served with a house salad, seasonal starch, seasonal vegetable and choice of tea, soft drink and coffee (excludes specialty coffee)

MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce
\$50

SWORDFISH PARMESAN*

Parmesan, panko, lemon pepper cream sauce
\$45

SALMON HONEY-LIME*

Teriyaki, honey-lime butter sauce
\$42

AHI TUNA SESAME*

Sesame seeds, lemon soy butter
\$47

FILET MIGNON*

House steak butter
\$52

FRIED CHICKEN

Aged soy, spicy syrup, Thai basil, pepper thread
\$42

CHILEAN SEA BASS CHIMICHURRI*

Spice rub, cilantro, parsley, jalapeño, garlic, lime
\$48

VEGETABLE DASHI

Carrot, asparagus, Roma tomato, chili oil, soy broth, basil microgreen
\$40

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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.

DARK CHOCOLATE RASPBERRY TRUFFLE CAKE

Dark chocolate mousse, raspberry jam, bitter sweet ganache, fresh raspberry, raspberry coulis
\$10

ANGEL FOOD GRILLED CHEESE SANDWICH

Caramelized angel food cake, cream cheese filling, berry compote, vanilla bean ice cream, toasted sweet & salty almonds
\$11

KEY LIME CHEESECAKE

Graham cracker crust, blackberry and lime whipped cream, macerated blackberry, lemon curd, white chocolate, pistachio praline
\$11

STEAMING CHOCOLATE LATTE

Flourless chocolate cake, Chantilly cream, chocolate steam, cinnamon dust
\$11

CRÈME BRÛLÉE

Bourbon and vanilla bean
\$9

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