



MONTEREY BAY FISH GROTTO

Dinner Event Starters

Starters are served stationary on platters for self-service.

OYSTERS ON THE HALF SHELL

Apple cider mignonette, cocktail sauce, lemon
12 pieces | \$44

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

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 DEVILED 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.

Prices and menu items are subject to change.



MONTEREY BAY FISH GROTTO

Dinner Event Starter Displays

Displays are served stationary for self-service.

MINI MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce

25 pieces | \$215

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 remoulade sauce
\$57

SWORDFISH PARMESAN*

Parmesan, panko, lemon pepper cream sauce
\$56

SALMON HONEY-LIME*

Teriyaki, honey-lime butter sauce
\$47

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
\$55

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

\$14

KEY LIME PIE

Tart key lime custard, salted butter graham cracker crust, lime curd, meringue, crispy raspberry

\$13

CAPPUCCINO CRÈME BRÛLÉE (GF)

Espresso and vanilla bean infused creamy custard

\$11

CHOCOLATE BROWNIE (GF)

Flourless dark chocolate cake, chocolate whipped cream, passion fruit, white chocolate buttercream

\$12

PEACH BLONDIE

Brown butter blondie, spiced peach filling, butter pecan ice cream, salted caramel, toasted sweet & salty pecans

\$13

Or

MINIATURE DESSERT PLATTERS

Includes an assortment of seasonally inspired mini desserts

\$11 per guest

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