



**MONTEREY BAY
FISH GROTTO**

Lunch Event Starters

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

SHRIMP COCKTAIL

House brined shrimp, spicy horseradish cocktail sauce, lemon
25 pieces | \$95

TOMATO BRUSCHETTA

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

ORCHARD FLATBREAD

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

SURF N' TURF DEVILED EGGS

Candied bacon, shrimp
30 | \$55

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

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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Lunch Event Entrées

All lunch options, except butternut squash ravioli and salads, include a cup of she-crab bisque; choice of seasonal starch, house salad, seasonal vegetables, or pommes frites. Fresh bread with signature butter and choice of coffee, tea, or soda are served with all entrées (excludes specialty coffee).

CHILEAN SEA BASS MEUNIERE

Lemon herb brown butter sauce
\$48

8 OZ. FILET MIGNON*

House steak butter
\$55

MONTEREY BAY SIGNATURE CRAB CAKE

House rémoulade sauce
\$32

LOBSTER ROLL

Celery, tarragon, red pepper, lemon aioli, brioche bun
\$39

**ARTISAN GREENS SALAD with
CHICKEN BREAST, JUMBO SHRIMP or SALMON**

Candied pecans, fresh chèvre, strawberries,
blueberries, passion fruit vinaigrette (GF)
\$28

**CAESAR SALAD with
CHICKEN BREAST, JUMBO SHRIMP or SALMON**

Romaine hearts, shaved Parmesan, crostini
\$28

BUTTERNUT SQUASH RAVIOLI

Fried Brussels sprout, sweet & salty almonds, tarragon, lemon
\$32

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Lunch Event Desserts

On the afternoon 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