



**MONTEREY BAY  
FISH GROTTO**

## *Lunch Event Starters*

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

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### **SHRIMP COCKTAIL**

House brined shrimp, spicy horseradish cocktail sauce, lemon  
25 pieces | \$85

### **TOMATO ASIAGO BRUSCHETTA**

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

### **ORCHARD FLATBREAD**

Brie, grilled artisan bread, Granny Smith apples, shallot jam  
25 pieces | \$50

### **FROMAGE FRIT**

Swiss, Asiago, Parmesan-Romano, Gruyere, whole grain mustard, ground pepper  
25 pieces | \$50

### **MINI MONTEREY BAY SIGNATURE CRAB CAKES**

House rémoulade sauce  
25 pieces | \$160

### **SMOKED SALMON DISPLAY**

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

We support healthy oceans by following the recommendations of Monterey Bay Aquarium Seafood Watch® program. Learn more at [seafoodwatch.org](http://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 include a cup of she-crab bisque; choice of seasonal potatoes, house salad, seasonal vegetables, or pommes frites; fresh bread with signature butter; and choice of coffee, tea, or soda.

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**CHILEAN SEA BASS MEUNIERE**

Lemon herb brown butter sauce  
\$48

**6 OZ. FILET MIGNON\***

House steak butter  
\$51

**AKURA SALMON BLT**

Maple bacon, shredded lettuce, krim tomato, lemon mayonnaise  
\$32

**MONTEREY BAY SIGNATURE CRAB CAKE**

House rémoulade sauce  
\$28

**LOBSTER ROLL**

Celery, tarragon, red pepper, lemon aioli, brioche bun  
\$37

**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

**PINOLI e POMODORI**

Pasta, shredded Brussels sprouts, tomato broth, pine nuts  
\$29

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## *Lunch Event Desserts*

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

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### **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

### **LEMON MERINGUE TARTLET**

Sweet pastry crust, citrus curd, basil-lime meringue candy, fresh blackberry  
\$11

### **STEAMING CHOCOLATE LATTE**

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

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