



**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 | \$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

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.

*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 starch, house salad, seasonal vegetables, or pommes frites; fresh bread with signature butter; and choice of coffee, tea, or soda.

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

VEGETABLE DASHI

Carrot, asparagus, Roma tomato, chili oil, soy broth, basil microgreen
\$29

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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.

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