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

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 | $150

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

*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.

We support healthy oceans by following the recommendations of Monterey Bay Aquarium Seafood Watch® program. Learn more at seafoodwatch.org.
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
$37

**MONTEREY BAY SIGNATURE CRAB CAKE**
House rémoulade sauce
$34

**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)
$41

**CAESAR SALAD with CHICKEN BREAST, JUMBO SHRIMP or SALMON**
Romaine hearts, shaved Parmesan, crostini
$41

**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, seasonally-inspired selection of desserts from Miniature Dessert Platters.

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**ANGEL FOOD GRILLED CHEESE SANDWICH**
Caramelized angel food cake, cream cheese filling, berry compote, vanilla bean ice cream, toasted sweet & salty almonds
$10

**STEAMING CHOCOLATE LATTE**
Flourless chocolate cake, Chantilly cream, chocolate steam, cinnamon dust
$10

**KEY LIME TART**
Graham cracker, Concord grape sauce, lime zest, lemon pearls
$10

**STRAWBERRY COVERED CHOCOLATE**
Chocolate sponge cake, chocolate ganache, milk chocolate, strawberry mint sauce
$10

Or

**MINIATURE DESSERT PLATTERS**
Seasonal selection to include an assortment of truffles, key lime tarts, cheesecakes, chocolate dipped strawberries and more
$8 per guest