



**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 | \$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](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, 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).

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**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.

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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  
\$12

### **PUMPKIN CHEESECAKE**

Gingersnap crust, caramel sauce, brown sugar Chantilly cream, white chocolate, cinnamon dust  
\$12

### **STEAMING CHOCOLATE LATTE**

Flourless chocolate cake, Chantilly cream, chocolate steam, cinnamon dust  
\$12

### **CRÈME BRÛLÉE**

Jim Beam bourbon and vanilla bean  
\$10

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