



**MONTEREY BAY  
FISH GROTTO**

### **Private Dining Dinner Menu**

Your guests will make their selection the evening of your event.

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#### **Crab Cake**

fresh jumbo lump crab with Remoulade sauce  
\$42

#### **Swordfish Parmesan**

parmesan coated, sautéed, finished with a lemon pepper cream sauce  
\$40

#### **Salmon Honey-Lime**

marinated in teriyaki sauce, chargrilled, topped with a honey lime glaze  
\$40

#### **Ahi Tuna Sesame**

coated with sesame seeds, seared, finished with a lemon soy butter  
\$42

#### **Filet Mignon**

the most tender Prime cut, chargrilled  
\$42

#### **Stuffed Artisanally Farmed Chicken**

spinach, artichoke, parmesan, tomato, finished with a lemon garlic butter sauce  
\$38

#### **Cheese Ravioli**

tossed with olive oil, garlic, shallots, asparagus tips, finished with  
freshly shaven parmesan  
\$38

#### **Chilean Sea Bass Chimichurri**

cilantro, jalapeno, garlic  
\$42

**All entrees are accompanied by a house salad, roasted potatoes, seasonal vegetable blend, and your choice of tea, soft drink or coffee (excludes specialty coffee).**



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**Starters**

Pricing per 25 pieces and can be passed or stationed on platters for self-service.

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**Ichiban**

marinated chargrilled swordfish, tuna, salmon, chili ancho aioli  
25 pieces = \$80 / 50 pieces = \$160

**Teriyaki Salmon & Pineapple Skewers**

teriyaki glazed salmon, grilled pineapple  
25 pieces = \$56 / 50 pieces = \$112

**Coconut Shrimp with Orange Ginger Chutney**

coconut breaded shrimp, orange ginger chutney  
25 pieces = \$85 / 50 pieces = \$170

**Shrimp Cocktail**

house brined shrimp, spicy horseradish cocktail sauce, lemon  
25 pieces = \$85 / 50 pieces = \$170

**Asian Style Flank Steak Kabobs**

ginger soy marinated flank steak, sesame seeds, chives  
25 pieces = \$55 / 50 pieces = \$110

**Coconut Chicken with Mango Cilantro Aioli**

coconut encrusted chicken, mango aioli  
25 pieces = \$51 / 50 pieces = \$102

**Jamaican Jerk Chicken Cups**

Caribbean jerked chicken, crispy phyllo dough, mango aioli  
25 pieces = \$44 / 50 pieces = \$88

**Tomato Asiago Bruschetta**

marinated tomatoes, shallots, garlic, olive oil, basil, asiago cheese  
25 pieces = \$35 / 50 pieces = \$70



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## **Dessert Menu**

Please choose up to three desserts. Your guests will make their selection the evening of your event. Your cost will be based on your guest selections. Please be aware that our dessert menu changes periodically. Just prior to your event we will provide you with the available selections.

### **Angel Food Grilled Cheese Sandwich**

caramelized angel food cake, filled with cream cheese, served with berry compote and vanilla bean ice cream, topped with toasted sweet & salty almonds

\$10

### **Steaming Chocolate Latte**

warm flourless chocolate cake, Chantilly crème, chocolate steam, cinnamon dust

\$9

### **Pot de Creme**

malted vanilla bean custard, Chantilly crème, Scottish shortbread, fresh berries

\$8

### **Meyer Lemon Ice Box Pie**

vanilla bean Chantilly crème, salted caramel, fresh berries, raspberry coulis

\$9

### **Carrot Cake**

ginger cream cheese buttercream, rum raisins, macadamia praline, salted caramel, raspberry coulis

\$9

### **Maple Tiramisu**

maple mascarpone custard, espresso syrup, lady fingers, dark chocolate

\$10

### **Apple Cranberry Strudel**

granny smith apples, flakey buttery pastry, raspberry coulis, vanilla ice cream

\$8

Or

### **Dessert Platter**

Chef's seasonal selection to include miniature desserts such as:

truffles, key lime tarts, cheesecakes and more

\$7 per guest



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## Cocktails

<b>House</b>	mix \$6		rocks \$7
<b>Call</b>	mix \$7-8		rocks \$8-9
<b>Premium</b>	mix \$9		rocks \$11
<b>Specialty Martinis</b>	\$13		

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## Wine

### Canyon Road

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot  
Pinot Grigio  
\$9 Glass

### Stone Cellars By Beringer

Chardonnay  
Cabernet Sauvignon  
\$32 per bottle

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## Beer

Corona  
Sam Adams Seasonal  
Amstel Light  
Miller Lite  
Coors Light  
\$4.75

Penn Pilsner  
\$5.25  
  
Guinness (16 oz can)  
\$6.75

Additional options available.