



**MONTEREY BAY
FISH GROTTO**

Private Dining Menu



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Starters

Pricing per order. Can be served passed or stationary on platters for self-service.

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

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

coconut encrusted chicken, chili ancho 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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Mini Crab Cakes

fresh jumbo lump crab with remoulade sauce

24 pieces = \$152 / 48 pieces = \$304

Assorted Cheese Platter

five cheese selections served with assorted crackers

Serves 50-80 guests = \$300

- Grand Cru Reserve (Alpine-Style cheese)
 - Buttermilk Blue Affinée
 - MezzaLuna Fontina
- Red Spruce 4-Year Cheddar
- Vintage Van Gogh Gouda



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

Crab Cakes

fresh jumbo lump crab with Remoulade sauce
\$46

Swordfish Parmesan

parmesan coated, sautéed, finished with a lemon pepper cream sauce
\$45

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
\$47

Filet Mignon

the most tender Prime cut, chargrilled
\$52

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
\$48

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



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Dessert Menu

Your guests will make their selection the evening of your event from the 4 full-size dessert selections below.

Or... you can opt for dessert platters, which are seasonally inspired, bite-size desserts.

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

\$10

Lemon Ice Box Pie

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

\$10

Dark Chocolate Raspberry Truffle Cake

dark chocolate mousse, raspberry jam, bittersweet ganache, fresh raspberries, raspberry coulis

\$10

Or

Dessert Platters

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

truffles, key lime tarts, cheesecakes and more

\$8 per guest