



# MONTEREY BAY FISH GROTTTO

## *Dinner Event Starters*

Starters are served stationary on platters for self-service.

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### **OYSTERS ON THE HALF SHELL**

Apple cider mignonette, cocktail sauce, lemon  
12 pieces | \$55

### **SHRIMP COCKTAIL**

Cocktail sauce, lemon  
25 pieces | \$105

### **CAPRESE SKEWERS**

Heirloom tomatoes, fresh mozzarella, micro basil, balsamic vinaigrette  
25 pieces | \$75

### **CRISPY CALAMARI**

Parmesan, fine herbs, lemon-garlic aioli  
Per order | \$27

### **ORCHARD FLATBREAD**

Brie, grilled artisan bread, Granny Smith apples, shallot jam  
25 pieces | \$55

### **TOMATO BRUSCHETTA**

Marinated tomatoes, shallots, garlic, olive oil, basil  
25 pieces | \$40

### **SURF N' TURF DEVILED EGGS**

Candied bacon, shrimp  
30 | \$55

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.

Prices and menu items are subject to change.



# MONTEREY BAY FISH GROTTTO

## *Dinner Event Starter Displays*

Displays are served stationary for self-service.

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### **MINI MONTEREY BAY SIGNATURE CRAB CAKES**

House rémoulade sauce  
25 pieces | \$215

### **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 | \$225

### **ASSORTED VEGETABLE DISPLAY**

Tri-colored carrots, cauliflower, cucumber, bell peppers, balsamic  
vinaigrette green bean salad | Green Goddess  
Serves 15-20 guests | \$105

### **ASSORTED FRUIT DISPLAY**

Honeydew, grapes, blackberries, raspberries, strawberries, pineapple,  
Cantaloupe, watermelon | Served with a house made fruit dip  
Serves 15-20 guests | \$150

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## *Dinner Event Entrées*

All entrées are served with a house salad, seasonal starch and seasonal vegetable.  
Fresh bread with signature butter and choice of coffee, tea, or soda are served with all entrées (excludes specialty coffee).

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### **MONTEREY BAY SIGNATURE CRAB CAKES**

House rémoulade sauce  
\$58

### **SWORDFISH PARMESAN\***

Parmesan, panko, lemon pepper cream sauce  
\$59

### **SALMON HONEY-LIME\***

Teriyaki, honey-lime butter sauce  
\$48

### **AHI TUNA SINGAPORE\***

Poppy and sesame seeds, Tōgorashi seasoning, flake salt, soy glaze,  
pickled ginger and cucumber  
\$57

### **FILET MIGNON\***

House steak butter  
\$67

### **GRILLED CHICKEN PAILLARD**

Frisée, Roma tomato, aged Asiago, lemon Dijon vinaigrette  
\$41

### **CHILEAN SEA BASS CHIMICHURRI\***

Spice rub, cilantro, parsley, jalapeño, garlic, lime  
\$59

### **WILD MUSHROOM FETTUCINI**

Mushroom stock, garlic, white wine, wild mushrooms, shaved Parmigiano-Reggiano  
(Vegan friendly without Parmigiano-Reggiano)  
\$38

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## MONTEREY BAY FISH GROTTTO

### *Dinner Event Desserts*

On the evening 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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#### **LIMONCELLO TIRAMISU**

Limoncello soaked ladyfingers, lemon curd mascarpone filling, raspberry coulis, semi-sweet whipped cream, twill cookies

\$15

#### **ANGEL FOOD GRILLED CHEESE SANDWICH**

Caramelized angel food cake, cream cheese filling, berry compote, vanilla bean ice cream, toasted sweet & salty almonds

\$15

#### **VANILLA BEAN CRÈME BRÛLÉE**

Vanilla bean infused custard, caramelized sugar

\$11

#### **BOURBON SMORES CAKE**

Dark chocolate cake, bourbon cake soak, whipped milk chocolate ganache filling, bourbon chocolate sauce, toasted graham crumble, house-made marshmallow fluff

\$12

Or

#### **MINIATURE DESSERT PLATTERS**

Includes an assortment of seasonally inspired mini desserts

\$13 per guest

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