



**MONTEREY BAY
FISH GROTTO**

Lunch Event Starters

Starters are served stationary on platters for self-service.

SHRIMP COCKTAIL

House brined shrimp, spicy horseradish cocktail sauce, lemon
25 pieces | \$105

TOMATO BRUSCHETTA

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

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 | \$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, red and green bell peppers, balsamic
vinaigrette green bean salad | Served with blue cheese and ranch dressing
Serves 15-20 guests | \$105

ASSORTED FRUIT DISPLAY

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

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



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Lunch Event Entrées

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

CHILEAN SEA BASS MEUNIERE

Lemon herb brown butter sauce
\$48

MONTEREY BAY SIGNATURE CRAB CAKE

House rémoulade sauce
\$32

KING SALMON* (Big Glory Bay)

Crispy skin, mango salsa, Campari glaze (GF)
\$38

**CAESAR SALAD with
CHICKEN BREAST, JUMBO SHRIMP or SALMON**

Romaine hearts, shaved Parmesan, crostini
\$28

WILD MUSHROOM FETTUCINI

Mushroom stock, shallots, cream, white wine, butter,
wild mushrooms, shaved Parmigiano
\$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.

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

PUMPKIN CRÈME BRÛLÉE

Pumpkin, cinnamon, all spice, cloves, candied ginger, cinnamon whip cream (GF)

\$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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