



MONTEREY BAY FISH GROTTTO

Dinner Event Starters

Starters are served stationary on platters for self-service.

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.

*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.

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).

MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce
\$58

SWORDFISH PARMESAN*

Parmesan, panko, lemon pepper cream sauce
\$59

KING SALMON* (Big Glory Bay)

Crispy skin, mango salsa, Campari glaze (GF)
\$56

AHI TUNA SINGAPORE*

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

FILET MIGNON*

House steak butter
\$67

CHICKEN CARCIOFI

Artichoke hearts, roasted peppers and potatoes, asparagus, garlic, white wine, butter (GF)
\$49

CHILEAN SEA BASS CHIMICHURRI*

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

WILD MUSHROOM FETTUCINI

Mushroom stock, shallots, cream, white wine, butter,
wild mushrooms, shaved Parmigiano
\$46

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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.

CHOCOLATE PEPPERMINT TIRAMISU

Crème de cocoa dipped lady fingers, semi-sweet chocolate & mascarpone cream, peppermint candy crumbles, cocoa nibs, peppermint bark, white chocolate sauce
\$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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