



**MONTEREY BAY  
FISH GROTTO**

## *Lunch Event Starters*

Starters are served stationary on platters for self-service.

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### **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](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.



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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).

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**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.

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### **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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