



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 | \$56

SHRIMP COCKTAIL

Cocktail sauce, lemon
25 pieces | \$107

CAPRESE SKEWERS

Heirloom tomatoes, fresh mozzarella, micro basil, balsamic vinaigrette
25 pieces | \$77

CRISPY CALAMARI

Parmesan, fine herbs, lemon-garlic aioli
Per order | \$29

ORCHARD FLATBREAD

Brie, grilled artisan bread, Granny Smith apples, shallot jam
25 pieces | \$56

TOMATO BRUSCHETTA

Marinated tomatoes, shallots, garlic, olive oil, basil
25 pieces | \$41

LOBSTER ARANCINI

Risotto, lobster, fresh mozzarella, Romesco sauce, Parmigiano Reggiano, panko
25 pieces | \$170

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 | \$219

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 | \$250

ASSORTED VEGETABLE DISPLAY

Tri-colored carrots, cauliflower, cucumber, bell peppers, balsamic
vinaigrette green bean salad | Green Goddess
Serves 15-20 guests | \$120

ASSORTED FRUIT DISPLAY

Honeydew, grapes, blackberries, raspberries, strawberries, pineapple,
Cantaloupe, watermelon | Served with a house made fruit dip
Serves 15-20 guests | \$170

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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
\$60

SWORDFISH PARMESAN*

Parmesan, panko, lemon pepper cream sauce
\$64

KING SALMON* (Big Glory Bay)

Crispy skin, mango salsa, Campari glaze (GF)
\$61

AHI TUNA SINGAPORE*

Poppy and sesame seeds, Tōgorashi seasoning, flake salt, soy glaze,
pickled ginger and cucumber
\$59

FILET MIGNON*

House steak butter
\$68

CHICKEN PICCATA

Capers, shallots, white wine, EVOO, garlic, lemon juice, blistered cherry tomatoes (GF*)
\$56

CHILEAN SEA BASS CHIMICHURRI*

Spice rub, cilantro, parsley, jalapeño, garlic, lime
\$65

WILD MUSHROOM FETTUCINI

Mushroom stock, shallots, cream, white wine, butter,
wild mushrooms, shaved Parmigiano
\$49

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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.

STRAWBERRY & CHAMPAGNE TIRAMISU

Strawberry cream, Champagne soaked lady fingers,
strawberry Champagne sauce, white chocolate dipped strawberry, shaved dark chocolate
\$16

ANGEL FOOD GRILLED CHEESE SANDWICH

Caramelized angel food cake, cream cheese filling, berry compote,
vanilla bean ice cream, toasted sweet & salty almonds
\$17

VANILLA BEAN CRÈME BRÛLÉE

Caramelized vanilla bean custard (GF)
\$11

FLOURLESS CHOCOLATE CAKE

Hint of espresso, raspberries, cocoa powder, raspberry sauce (GF)
\$12

Or

MINIATURE DESSERT PLATTERS

Includes an assortment of seasonally inspired mini desserts
\$13 per guest

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