FISH GROTTO

Dinner Event Starters

Starters are served stationary on platters for self-service.

OYSTERS ON THE HALF SHELL Apple cider mignonette, cocktail sauce, lemon (GF) 12 pieces | OYSTERS ROCKEFELLER

Spinach, Parmigiano, shallot, garlic, panko bread crumb, green onion, Pernod 12 pieces |

SHRIMP COCKTAIL Cocktail sauce, lemon (GF) 25 pieces |

CRISPY CALAMARI Parmigiano, fine herbs, lemon-garlic aioli Per order |

PESTO GRILLED SHRIMP SKEWERS

Roasted red peppers, arugula basil pesto (GF) 25 pieces |

SMOKED SALMON CROSTINI

Cucumber, chive cream cheese, dill, capers 25 pieces |

CACIO E PEPE ARANCINI

Risotto, black pepper, Pecorino, mozzarella 25 pieces |

CHICKEN SALTIMBOCCA SKEWERS

Sliced prosciutto, sage, white wine velouté 25 pieces |

TUNA TARTARE Avocado, red onion, pickle, cucumber (GF) 25 pieces |

> **STEAK AND BURRATA CROSTINI** Filet mignon, Burrata cheese,

tomato jam, pickled onions 25 pieces |

POPCORN CAULIFLOWER FLORETS

Roasted tomato aioli Serves 25 |

EGGPLANT HUMMUS ROLLS

Thinly sliced and grilled, hummus roasted red pepper sauce (GF) 25 pieces |

PEAR & GOAT CHEESE CROSTINI

Roasted pears, cumin honey, goat cheese, toasted walnuts 25 pieces |

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.



Dinner Event Starter Displays

Displays are served stationary for self-service.

MINI MONTEREY BAY SIGNATURE CRAB CAKES

House rémoulade sauce 25 pieces |

CHARCUTERIE DISPLAY

Prosciutto, salami, mortadella, capicola, pickles, mustard Serves 25-30 guests |

ANTIPASTI DISPLAY

Prosciutto, salami, mortadella, provolone, mozzarella, Parmagiano, fontina, artichoke hearts, roasted peppers, Kalamata olives Serves 25-30 guests |

ASSORTED CHEESE DISPLAY

Roth Premium Buttermilk Blue, Yancy Farms Extra Sharp White Cheddar, Roth Wisconsin Fontina, Parmigiano, Yancy Farms Sharp Yellow Cheddar | Served with assorted crackers Serves 25-30 guests |

ASSORTED VEGETABLE DISPLAY

Carrots, cauliflower, cucumber, bell peppers, broccoli, ranch Serves 15-20 guests |

ASSORTED FRUIT DISPLAY

Honeydew, red and white grapes, strawberries, pineapple, cantaloupe, watermelon | Served with Greek yogurt topped with house-made fruit compote Serves 15-20 guests |

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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

SWORDFISH PARMESAN* Parmesan, panko, lemon pepper cream sauce

KING SALMON* (Big Glory Bay)

Jerk seasoning, curry butter sauce (GF)

AHI TUNA*

Grilled rare, basil, arugula pesto linguini, red and yellow pepper sauce (GF upon request)

FILET MIGNON*

House steak butter

CHICKEN SUPREME

Shallots, cream, butter, wild mushrooms, pancetta, white wine (GF)

CHILEAN SEA BASS*

Smoked tomato beurre blanc (GF)

LINGUINI ORTOLANO

Zucchini, cherry tomatoes, broccoli, carrots, yellow squash, garlic, extra virgin olive oil (Vegan)

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FISH GROTTO

Dinner Event Desserts

On the evening of your event, your guests will make their selection from individual dessert options or enjoy a previously ordered selection of miniature desserts.

CREAMSICLE CHEESECAKE

Gingersnap crumb, orange vanilla cream, blood orange gelèe, whipped meringue

PISTACHIO TIRAMISU

Espresso-soaked lady fingers, Mascarpone cream, espresso-infused pistachio sauce, cocoa powder, freeze-dried raspberries

ANGEL FOOD GRILLED CHEESE SANDWICH

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

CEREAL MILK CRÈME BRÛLÉE

Cereal infused custard, white chocolate cereal clusters, whipped cream

CHOCOLATE CHERRY CORDIAL

Cherry mousse, flourless chocolate cake, sour cherry gel, dark chocolate ganache, chocolate curls

OR

MINIATURE DESSERT PLATTERS

Includes an assortment of seasonally inspired mini desserts

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