

## Dinner Event Starters

Starters are served stationary on platters for self-service.

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#### OYSTERS ON THE HALF SHELL

Apple cider mignonette, cocktail sauce, lemon (GF) 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 |

#### **OYSTERS ROCKEFELLER**

Spinach, Parmigiano, shallot, garlic, panko, green onion, Pernod 12 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.

Prices and menu items are subject to change.



# 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 quests |

#### 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 quests |

#### 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)

Broiled, miso glaze, turmeric vegetable rice, sweet ginger soy, grilled bok choy (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)



### 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.

#### CHOCOLATE COVERED PRETZEL CHEESECAKE

Sarris chocolate covered pretzels, salty caramel, milk chocolate cream

#### **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 HAZELNUT CRUNCH**

Hazelnut mousse, milk chocolate, caramelized hazelnut, chocolate fudge brownie, whipped cream (GF)

OR

#### MINIATURE DESSERT PLATTERS

Includes an assortment of seasonally inspired mini desserts

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