

Montrio Banquet Menus

DINNER MENU 5

\$110 Per Person (plus tax and gratuity)

APPETIZERS

PLEASE SELECT THREE FROM MASTER LIST

FIRST COURSE

PLEASE SELECT ONE

Roast Quail Breast with sunchoke-walnut puree, roast cherries, proscuitto, frisée and cider walnut vinaigrette

Beef Short Rib Ravioli with crispy sweetbreads, shallots and fresh peas in a veal jus

Muscovy Duck two ways- breast and rilette, pistachio butter, apple gastrique and duck glaze

Roasted Butternut Squash Bisque with ginger cream, hazelnut brittle and Monterey Bay sea salt

Kobe Beef sliced over green pea mascarpone risotto with truffle infused veal glaze

SECOND COURSE

PLEASE SELECT ONE

Compressed Watermelon with tomatoes, crispy pork rinds, wild arugula and sour beer vinaigrette

Pan Roasted Diver Scallop with cauliflower rice-quinoa and caper-raisin vinaigrette

Monterey Bay Red Abalone with truffle green bean and potato salad with lemon butter (harvested live day of event) +\$7.50 pp

Burrata with roasted butternut squash, wild arugula, hazelnuts and sherry vinaigrette

Seared Rare Szechuan Pepper Dusted Ahi Tuna with avocado panna cota, pickled radish, cherry tomatoes and jalapeno lime vinaigrette

INTERMEZZO

PLEASE SELECT ONE

Cucumber Gin Sorbet with juniper tuile

Strawberry Jalapeno Lime Sorbet with frozen Grey Goose Citron

Mint Compressed Honeydew with lime granite

ENTRÉE COURSE

PLEASE SELECT TWO

Herb Crusted Alaskan Halibut with braised lentils, chorizo and tomato gastrique

Grilled Wild Salmon with potato confit, maple tarragon carrots, wild arugula and tarragon butter

Ahi Tuna with fennel citrus quinoa, frisée with chives and carrot-ginger nage

Porcini Mushroom Ravioli with seasonal wild mushrooms, wild arugula, truffle mushroom nage and shaved Parmesan

Rosemary Roasted Portobella Mushroom over crispy polenta, vegetable ragout and mushroom nage

Half Mary's Natural Range Chicken with spiced green beans, roasted fingerling potatoes and dark chicken jus

Venison wrapped in a juniper mousse with savory cabbage, braised salsify and celery and port reduction

Beer Braised Boneless Beef Short Rib with mascarpone corn pudding, pearl onions and house dried tomatoes

Wood Oven Roasted Domestic Lamb Rack with cannellini beans, roasted fennel, tomatoes, crispy Brussels sprout leaves and lamb glaze

Grilled Filet Mignon and Lobster Mornay with béarnaise, braised potato, sautéed garlic spinach and veal reduction

DESSERT COURSE

PLEASE SELECT ONE

Crème Brulee with local raspberries

Triple Chocolate Tower with hazelnut crunch, white chocolate cocoa nib ice cream and salted caramel sauce

Chocolate Malt Cake with chocolate Guinness ice cream

Montrio White Chocolate Bread Pudding with passion fruit ice cream

Molten Chocolate Cake with toasted coconut, caramelized banana and coconut ice cream

Passion Fruit Cheesecake with mango-citrus compote and orange sorbet

APPETIZERS MASTER LIST

HOT

Crispy Watsonville Artichoke Hearts with lemon aioli \$2

Shot of Artichoke Sourdough Bisque with truffle foam \$2.5

Crispy Calamari with chile-citrus basil aioli \$2

Oatmeal Crusted Brie with red currant citrus dip \$2

Dungeness Crab Fritters with spicy remoulade \$3

Crispy Coconut Chicken with chipotle-pineapple marmalade \$2.5

Crispy Polenta with tomato pesto \$2

Bacon Wrapped Florida Prawns with rosemary and lemon \$3.5

Rosemary Skewered Lamb Tenderloin with lamb glaze \$3.5

Mushroom Crostini with double smoked bacon and arugula \$2

Baby Artichoke Risotto Fritters with tomato pesto \$2

Crispy Jalapeno Mac N' Cheese Balls \$2.5

Corned Beef and Mozzarella Spring Roll with hot mustard \$2.5

Grilled Chicken Skewer with pineapple-citrus glaze \$2.5

COLD

Large Poached Florida White Shrimp with cocktail sauce \$3

Oysters from the Pacific Coastline with various sauces

White Anchovy on a thick-cut potato chip with lemon aioli \$2.5

Smoked Salmon Flatebread with chive crème fraiche \$3.5

Smoked Salmon Potato Salad Spoon \$3

Roasted Beet, Basil and Mozzarella Skewer 2.5

Tomato Basil Bruschetta with mozzarella \$2

WOOD FIRED PIZZAS

Roasted Eggplant, peppers, olives, red onion and feta cheese \$2.5

Mixed mushrooms, creamy garlic, goat cheese, green onion and truffle oil \$2.5

Tomato, basil and mozzarella \$2.5

Pesto braised leeks, smoked bacon, house dried tomatoes and swiss cheese \$2.5

Chipotle shrimp, green onion, pasilla chile, feta cheese, mornay sauce \$3

DINNER MENU 4

\$75 Per Person (plus tax and gratuity)

APPETIZERS

PLEASE SELECT THREE FROM MASTER LIST

FIRST COURSE

PLEASE SELECT ONE

Butter Poached Florida White Shrimp over sweet pepper confit with shellfish reduction and garlic hollandaise

Artichoke Sourdough Bisque with truffle foam and crispy sage

Pan Roasted Diver Scallop with truffle corn and potato hash

Chicken Sausage with apples, cabbage, candied walnuts and chicken jus

Braised Baker's Bacon with bacon peanut butter, Granny Smith apples and honey

Butternut Squash Ravioli with roasted pistachios, asparagus and almond emulsion

SALAD COURSE

PLEASE SELECT ONE

Little Gem Lettuce with Caesar dressing, smashed croutons and citrus cured white anchovies

Butter Lettuce with balsamic, bacon, Point Reyes blue cheese and tomatoes

Organic Beet Salad with Granny Smith apples, walnuts and feta cheese

ENTRÉE COURSE

PLEASE SELECT TWO

Herb Crusted Alaskan Halibut with carrot-quinoa, cucumber, raisins, mint and Thai red curry coconut broth

Grilled Wild Salmon with potato confit, maple tarragon carrots, wild arugula and tarragon butter

Half Mary's Natural Range Chicken with spiced green beans, roasted fingerling potatoes and dark chicken jus

Porcini Mushroom Ravioli with seasonal wild mushrooms, wild arugula, truffle mushroom nage and shaved Parmesan

Rosemary Roasted Portobella Mushroom over crispy polenta, vegetable ragout and mushroom nage

Beer Braised Boneless Beef Short Rib with creamy corn pudding, French beans, pearl onions and house dried tomatoes

Grilled Boneless Lamb Loin carved over roasted eggplant pepper relish, French beans and olive lamb jus

Pave of New York Steak carved over potato-leek puree, roasted parsnips, crispy salsify and oyster-veal reduction

Wood Oven Roasted Bacon Wrapped Pork Tenderloin with a block of bacon, parsnip puree and roasted beets

DESSERT COURSE

PLEASE SELECT ONE

Crème Brulee with local raspberries

Chocolate Malt Cake with chocolate Guinness ice cream

Montrio White Chocolate Bread Pudding with passion fruit ice cream

Molten Chocolate Cake with toasted coconut, caramelized banana and coconut ice cream

Passion Fruit Cheesecake with mango-citrus compote and orange sorbet

Montrio Banquet Menus - continued

DINNER MENU 3

\$59 Per Person plus tax and gratuity

APPETIZERS

PLEASE SELECT TWO

Crispy Calamari with chili-cirus basil aioli

Smoked Salmon Flatbread with chive crème fraiche

Bacon Wrapped White Shrimp with rosemary and lemon

Tomato Basil Bruschetta with mozzarella

Dungeness Crab Fritters with spicy remoulade

Corned Beef and Mozzarella Spring Roll with hot mustard

Wood Fired Pizza with mixed mushrooms, goat cheese, green onion and truffle oil

SALAD COURSE

PLEASE SELECT ONE

Romaine Hearts with Caesar dressing and garlic parmesan croutons

Organic Local Greens with mustard vinaigrette and tomatoes

Organic Baby Kale with lemon fennel vinaigrette, pistachios, thyme caramel and smashed croutons

ENTRÉE COURSE

PLEASE SELECT TWO

Half Mary's Natural Range Chicken with spiced green beans, roasted fingerling potatoes and dark chicken jus

Grilled Wild Salmon with potato confit, maple tarragon carrots, wild arugula and tarragon butter

Pan Seared 'Dry' Scallops over quinoa, cauliflower rice, mint and a cucumber and coconut Thai chili broth

Beer Braised Boneless Beef Short Rib with creamy corn pudding, French beans, pearl onions and house dried tomatoes

Grilled Angus New York Steak with garlic whipped potatoes, roasted pearl onions, mushrooms and spinach

Grilled Natural Pork Chop with braised leek brioche bread pudding and a grilled pineapple and parsley salad

Rosemary Roasted Portobella Mushroom over crispy polenta, vegetable ragout and mushroom nage

DESSERT COURSE

PLEASE SELECT ONE

Crème Brulee with local raspberries

Warm Granny Smith Apple Tart with vanilla bean ice cream

Montrio White Chocolate Bread Pudding with passion fruit ice cream

Molten Chocolate Cake with toasted coconut, caramelized banana and coconut ice cream

Caramel-Apple Cheesecake with hazelnut ice cream and warm salted caramel

DINNER MENU 2

\$49 Per Person plus tax and gratuity

APPETIZERS

PLEASE SELECT TWO

Crispy Calamari with chili-cirus basil aioli

White Anchovy on a thick-cut potato chip with lemon aioli

Mushroom Crostini with double smoked bacon and arugula

Tomato Basil Bruschetta with mozzarella

Grilled Chicken Skewer with pineapple-citrus glaze

Wood Fired Pizza with roasted eggplant, peppers, olives, red onion and feta cheese

Wood Fired Pizza with pesto, braised leeks, smoked bacon, tomatoes and swiss cheese

SALAD COURSE

PLEASE SELECT ONE

Romaine Hearts with Caesar dressing and garlic parmesan croutons

Organic Local Greens with mustard vinaigrette and tomatoes

Organic Baby Kale with lemon fennel vinaigrette, pistachios, thyme caramel and smashed croutons

ENTRÉE COURSE

PLEASE SELECT TWO

Half Mary's Natural Range Chicken with spiced green beans, roasted fingerling potatoes and dark chicken jus

Grilled Wild Salmon with potato confit, maple tarragon carrots, wild arugula and tarragon butter

Grilled Florida Shrimp over olive-basil risotto with baked tomato vinaigrette and an arugula-feta cheese salad

Pesto Rubbed Prime Sirloin over wilted baby kale with cherry tomatoes and bacon, whipped potatoes and red wine reduction

Grilled Natural Pork Chop with spiced potato gratin, garlic spinach and apple-pear compote

Penne Rigate with roasted chicken, dried and fresh local tomatoes in a rich chicken broth topped with Grano Podano cheese

Rosemary Roasted Portobella Mushroom over crispy polenta, vegetable ragout and mushroom nage

DESSERT COURSE

PLEASE SELECT ONE

Crème Brulee with local raspberries

Warm Granny Smith Apple Tart with vanilla bean ice cream

Flourless Chocolate Cake with amaretto crème anglaise and vanilla raspberry swirl ice cream

Caramel-Apple Cheesecake with hazelnut ice cream and warm salted caramel

DINNER MENU 1

\$39 Per Person (plus tax and gratuity)

SALAD COURSE

PLEASE SELECT ONE

Romaine Hearts with Caesar dressing and garlic parmesan croutons

Organic Local Greens with mustard vinaigrette and tomatoes

Baby Spinach with lemon vinaigrette, thyme caramel and smashed garlic croutons

ENTRÉE COURSE

PLEASE SELECT TWO

Herb-Crusted Chicken Breast with spiced green beans, roasted fingerling potatoes and a dark chicken jus

Garlic-Rosemary Marinated Natural Pork Loin with whipped potatoes, sautéed spinach and apple-pear compote

Grilled Florida Shrimp with potato confit, crispy capers, wild arugula and lemon garlic butter

Rosemary Roasted Portobella Mushroom with crispy polenta, vegetable ragout and mushroom nage

Penne Rigate with dried and fresh local tomatoes, rich chicken broth and Grano Podano cheese

DESSERT COURSE

PLEASE SELECT ONE

Crème Brulee with local raspberries

Warm Granny Smith Apple Tart with vanilla bean ice cream

Handmade Oatmeal Ice Cream with warm caramel sauce