



Your event at MONTRIO BISTRO...

Great food is a given at Montrio Bistro, Monterey's favorite eatery. We're also the ideal spot for hosting private parties, rehearsal dinners and business events. Our central location in the heart Monterey means we're an easy stroll from all the action.

One of the finest historic buildings in town, Montrio is pure urban charm, inside and out. Situated in a beautifully restored brick firehouse, our atmosphere is warm, festive and inviting.

We offer a variety of menus at different price points, inventive crafted cocktails and an extensive wine list to complement your menu selections. We use the freshest organic produce, prime meats, sustainable seafood and all our desserts are house-made.

From intimate sit-down dinners to large group events and cocktail parties, our dedicated events team will work with you to ensure your event is a real success!

Contact our Events Team at
(831) 648.8881 or banquet@montrio.com

MONTRIO BISTRO EVENT SPACE

in a nutshell:

5500 TOTAL SQ. FEET

TWO FLOORS:

MAIN LEVEL DINING *bar/lounge + main dining room*

BISTRO-STYLE PATIO *with European café feel*

UPSTAIRS - *two private dining rooms + bar/lounge*

- *WiFi & full A/V - media capabilities*
- *Range of menu options and custom packages available*
- *Custom decor/themed options*

JAZZ ROOM | *Group Size: 18* — At the top of Montrio's winding staircase, this bright and airy room offers privacy and atmosphere. A boardroom-style table makes this room just right for meetings or more intimate gatherings.

PARKER ROOM | *Group Size: 90* — A private, versatile dining room overlooking downtown Monterey from large pane windows. This beautiful, light-filled room features its own elegant bar/lounge area that's ideal for food stations or cooking demonstrations and can be combined with our Jazz Room to accommodate groups up to 120.

MAIN DINING ROOM | *Group Size: 120* — Our main dining room is located on the street level with a sophisticated lounge/bar area. Accented by warm and inviting artwork, the main floor offers an open kitchen, wood burning grill, brick oven and a sidewalk patio — complete with heaters and seating for 18.



SPECIAL EVENT
LUNCH MENU 1
\$19 Per Person (plus tax and gratuity)

ENTRÉE CHOICE

Please Select Two

FUSILLI PASTA

*with grilled skirt steak, mushrooms, peas, oven dried tomatoes and
roasted garlic–blue cheese cream*

OVEN-ROASTED CHICKEN CAESAR SALAD

with oven dried tomatoes, and garlic-parmesan croutons

GRILLED SALMON SALAD 

with vegetable quinoa and an orange–pine nut relish

GRILLED ALBACORE TUNA NICOISE SALAD

with garlic toast

OVEN-ROASTED PORTABELLA MUSHROOM 

served over polenta with a ragout of vegetables

OVEN-ROASTED CHICKEN BREAST SANDWICH

with brie, red onions, and watercress served with french fries

GRILLED LOIN OF PORK 

*with an apple–pear–currant compote, roasted garlic whipped potatoes
and seasonal vegetables*

Iced sport tea or coffee included

SPECIAL EVENT
LUNCH MENU 2
\$29 Per Person (plus tax and gratuity)

SALADS

Please Select One

ROMAINE HEARTS

with caesar dressing and garlic-parmesan croutons

FIELD GREENS 

with a mustard vinaigrette and tomato relish

ENTRÉE CHOICE

Please Select Two

GRILLED MAHI MAHI

served over a toasted almond-green onion risotto with sweet pepper vinaigrette and baby arugula

FUSILLI PASTA

with grilled skirt steak, mushrooms, peas, oven-dried tomatoes and roasted garlic-blue cheese cream

HERB-CRUSTED CHICKEN BREAST

over roasted garlic whipped potatoes with french beans, tomatoes, and mushrooms

OVEN-ROASTED PORTABELLA 

served over polenta with a ragout of vegetables

GRILLED LOIN OF PORK 

with an apple-pear-currant compote with roasted garlic whipped potatoes and garlic spinach

DESSERTS

Please Select One

CHEF'S CHOICE FRESH FRUIT SORBET 

with fruit compote

VALRHONA CHOCOLATE CAKE

with vanilla bean ice cream and raspberry coulis

WARM GRANNY SMITH APPLE TART

with vanilla bean ice cream

MONTRIO'S CLASSIC CRÈME BRÛLÉE

with local raspberries

Iced sport tea or coffee included



Gluten free



Vegetarian

SPECIAL EVENT
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 Grana Podano cheese*

DESSERT COURSE

Please Select One

CRÈME BRULÉE

with local raspberries

WARM GRANNY SMITH APPLE TART

with vanilla bean ice cream

HANDMADE OATMEAL ICE CREAM

with warm caramel sauce

SPECIAL EVENT
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: VEGGIES

*with roasted eggplant, peppers, olives,
red onion and feta cheese*

WOOD FIRED PIZZA: BACON

*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*

SPECIAL EVENT
DINNER MENU 2
\$49 Per Person (plus tax and gratuity)

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 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 cream
and warm salted caramel*

SPECIAL EVENT
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 fraîche

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*

SPECIAL EVENT
DINNER MENU 3
\$59 Per Person (plus tax and gratuity)

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 cream and warm salted caramel

SPECIAL EVENT
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*

SPECIAL EVENT
DINNER MENU 4
\$75 Per Person (plus tax and gratuity)

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 BRULÉE

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

SPECIAL EVENT
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, prosciutto,
frissee and cider walnut vinaigrette*

BEEF SHORT RIB RAVIOLI

with crispy sweetbreads, shallots and fresh peas in a veal jus

MUSCOVEY 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 avacado panna cota, pickled radish,
cherry tomatoes and jalapeno lime vinaigrette*

INTERMEZZO

Please Select One

CUCUMBER GIN SORBET

with juniper tuile

STRAWBERRY JALEPENO LIME SORBET

with frozen Grey Goose Citron

MINT COMPRESSED HONEYDEW

with lime granite

SPECIAL EVENT
DINNER MENU 5
\$110 Per Person (plus tax and gratuity)

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, frisee 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 savoy 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

SPECIAL EVENT
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 JALEPENO 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 \$3

WHITE ANCHOVY ON A THICK-CUT POTATO CHIP

with lemon aioli \$2.5

SMOKED SALMON FLATEBREAD

with chive crème fraîche \$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