



## *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](mailto: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**  
\$25 Per Person (plus tax and gratuity)

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**ENTRÉE CHOICE**

Please Select Two

**FUSILLI PASTA**

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

**OVEN-ROASTED CHICKEN CAESAR SALAD**

oven dried tomatoes, garlic-parmesan croutons

**GRILLED SALMON SALAD** 

vegetable quinoa, orange–pine nut relish

**GRILLED ALBACORE TUNA NICOISE SALAD**

garlic toast

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, ratatouille, arugula salad

**OVEN-ROASTED CHICKEN BREAST SANDWICH**

brie, red onions, watercress served with french fries

**GRILLED LOIN OF PORK** 

apple-pear-currant compote, roasted garlic whipped  
potatoes, seasonal vegetables

Iced sport tea or coffee included

SPECIAL EVENT

## Lunch Menu 2

\$35 Per Person (plus tax and gratuity)

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### SALADS

Please Select One

#### ROMAINE HEARTS

Caesar dressing, garlic-parmesan croutons

#### FIELD GREENS

mustard vinaigrette, tomato relish

### ENTRÉE CHOICE

Please Select Two

#### GRILLED MAHI MAHI

toasted almond-green onion risotto with sweet  
pepper vinaigrette, baby arugula

#### FUSILLI PASTA

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

#### HERB-CRUSTED CHICKEN BREAST

garlic whipped potatoes, French beans,  
tomatoes, mushrooms

#### CRISPY ARTICHOKE HEART


Baba Ghanoush, ratatouille, arugula salad

#### GRILLED LOIN OF PORK

apple-pear-currant compote, roasted garlic  
whipped potatoes, garlic spinach

### DESSERTS

Please Select One

CHEF'S CHOICE FRESH FRUIT SORBET   
fruit compote

#### VALRHONA CHOCOLATE CAKE

vanilla bean ice cream, raspberry coulis

#### WARM GRANNY SMITH APPLE TART

vanilla bean ice cream

#### MONTRIO'S CLASSIC CRÈME BRÛLÉE

local raspberries

Iced sport tea or coffee included

 Gluten free  Vegetarian

SPECIAL EVENT

## Dinner Menu 1

\$44 Per Person (plus tax and gratuity)

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### SALAD COURSE

Please Select One

**ROMAINE HEARTS**

Caesar dressing, garlic parmesan croutons

**ORGANIC LOCAL GREENS**

mustard vinaigrette, tomatoes

**BABY SPINACH**

lemon vinaigrette, thyme caramel,  
smashed garlic croutons

### ENTRÉE COURSE

Please Select Two

**HERB-CRUSTED CHICKEN BREAST**

spiced green beans, roasted fingerling potatoes,  
dark chicken jus

**GARLIC-ROSEMARY MARINATED NATURAL PORK LOIN**

whipped potatoes, sautéed spinach,  
apple-pear compote

**GRILLED FLORIDA SHRIMP**

potato confit, crispy capers, wild arugula,  
lemon garlic butter

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, ratatouille, arugula salad

**PENNE RIGATE**

dried and fresh local tomatoes, rich chicken  
broth, Grana Podano cheese

**48 HR SMOKED PORK BELLY**

crispy mac n' cheese, baked tomato, arugula salad

### DESSERT COURSE

Please Select One

**CRÈME BRULEE**

local raspberries

**WARM GRANNY SMITH APPLE TART**

vanilla bean ice cream

**PASSION FRUIT ICE CREAM**

crispy meringue

SPECIAL EVENT

## Dinner Menu 2

\$54 Per Person (plus tax and gratuity)

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### APPETIZERS

Please Select Two

**CRISPY CALAMARI**

chili-cirus basil aioli

**WHITE ANCHOVY ON A THICK-CUT POTATO CHIP**

lemon aioli

**MUSHROOM CROSTINI**

double smoked bacon, arugula

**TOMATO BASIL BRUSCHETTA**

mozzarella

**GRILLED CHICKEN SKEWER**

fresh herb, lemon aioli

**WOOD-FIRED PIZZA: VEGGIES**

roasted eggplant, peppers, olives,  
red onion, feta cheese

**WOOD FIRED PIZZA: BACON**

pesto, braised leeks, smoked bacon,  
tomatoes, swiss cheese

### SALAD COURSE

Please Select One

**ROMAINE HEARTS**

Caesar dressing, garlic parmesan croutons

**ORGANIC LOCAL GREENS**

mustard vinaigrette, tomatoes

**ROMAINE LETTUCE**

beer blue cheese dressing, bacon lardons,  
tomatoes, smashed croutons

**ORGANIC BABY KALE**

lemon fennel vinaigrette, pistachios,  
thyme caramel, smashed croutons

SPECIAL EVENT

## Dinner Menu 2

\$54 Per Person (plus tax and gratuity)

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### ENTRÉE COURSE

Please Select Two

**HALF MARY'S NATURAL RANGE CHICKEN**

spiced green beans, roasted fingerling potatoes,  
dark chicken jus

**GRILLED WILD SALMON**

potato confit, maple tarragon carrots,  
wild arugula, tarragon butter

**GRILLED FLORIDA SHRIMP**

potato confit, lemon garlic butter, crispy capers,  
wild arugula

**USDA PRIME SIRLOIN**

French beans, smoked bacon, whipped potatoes,  
red wine reduction

**GRILLED NATURAL PORK CHOP**

crispy polenta, grilled pineapple, Point Reyes  
blue cheese, parsley salad

**CAPELLINI**

chicken, dried tomatoes, Grana Podano cheese

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, ratatouille, argula salad

**DUCK BREAST**

pasilla pepper cornbread, baby broccoli, cherry  
reduction

### DESSERT COURSE

Please Select One

**CRÈME BRULEE**

local raspberries

**WARM GRANNY SMITH APPLE TART**

vanilla bean ice cream

**FLOURLESS CHOCOLATE CAKE**

amaretto crème anglaise,  
vanilla raspberry swirl ice cream

**CARAMEL-APPLE CHEESECAKE**

hazelnut cream, warm salted caramel

SPECIAL EVENT

## Dinner Menu 3

\$64 Per Person (plus tax and gratuity)

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### APPETIZERS

Please Select Two

**CRISPY CALAMARI**

chili-cirus basil aioli

**SMOKED SALMON FLATBREAD**

chive crème fraiche

**BACON WRAPPED WHITE SHRIMP**

rosemary, lemon

**TOMATO BASIL BRUSCHETTA**

mozzarella

**DUNGENESS CRAB FRITTERS**

spicy remoulade

**CORNED BEEF AND MOZZARELLA SPRING ROLL**

hot mustard

**WOOD-FIRED PIZZA**

mixed mushrooms, goat cheese,  
green onion, truffle oil

**GRILLED PITA**

creamy feta-tahini, olive-pepper relish

### SALAD COURSE

Please Select One

**ROMAINE HEARTS**

Caesar dressing, garlic parmesan croutons

**ORGANIC LOCAL GREENS**

mustard vinaigrette, tomatoes

**LITTLE GEM LETTUCE**

beer blue cheese, bacon lardons, tomatoes,  
smashed croutons

**ORGANIC BABY KALE**

lemon fennel vinaigrette, pistachios,  
thyme caramel, smashed croutons



SPECIAL EVENT

## Dinner Menu 3

\$64 Per Person (plus tax and gratuity)

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### ENTRÉE COURSE

Please Select Two

**HALF MARY'S NATURAL RANGE CHICKEN**

spiced green beans, roasted fingerling potatoes,  
dark chicken jus

**GRILLED WILD SALMON**

potato confit, maple tarragon carrots,  
wild arugula, tarragon butter

**PAN SEARED 'DRY' SCALLOPS**

quinoa, cauliflower 'rice', mint, cucumber,  
coconut Thai chili broth

**BEER BRAISED BONELESS BEEF SHORT RIB**

creamy corn pudding, French beans, pearl  
onions, house dried tomatoes

**GRILLED ANGUS NEW YORK STEAK**

garlic whipped potatoes, roasted pearl onions,  
mushrooms, spinach

**GRILLED NATURAL PORK CHOP**

mushroom-leek risotto, crispy Brussels sprouts,  
truffle red wine reduction

**DUCK BREAST**

pasilla pepper cornbread, baby broccoli, cherry  
reduction

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, ratatouille, arugula salad

### DESSERT COURSE

Please Select One

**CRÈME BRULEE**

local raspberries

**WARM GRANNY SMITH APPLE TART**

vanilla bean ice cream

**MONTRIO WHITE CHOCOLATE BREAD PUDDING**

passion fruit ice cream

**MOLTEN CHOCOLATE CAKE**

toasted coconut, caramelized banana,  
coconut ice cream

**CARAMEL-APPLE CHEESECAKE**

hazelnut cream, warm salted caramel

SPECIAL EVENT

## Dinner Menu 4

\$81 Per Person (plus tax and gratuity)

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### APPETIZERS

Please Select Three from Master List

#### FIRST COURSE

Please Select One

**BUTTER POACHED FLORIDA WHITE SHRIMP**

sweet pepper confit, shellfish reduction, garlic hollandaise

**ARTICHOKE SOURDOUGH BISQUE**

truffle foam, crispy sage

**PAN-ROASTED DIVER SCALLOP**

truffle corn, potato hash

**HOUSEMADE LAMB MERGUEZ SAUSAGE**

Puy lentils, tomato gastrique, wild arugula

**48 HR BAKER'S BACON**

bacon-almond butter,  
Granny Smith apples, honey

**BABY ARTICHOKE RISOTTO**

arugula, pinenuts, feta cheese

#### SALAD COURSE

Please Select One

**LITTLE GEM LETTUCE**

Caesar dressing, smashed croutons,  
citrus cured white anchovies

**BUTTER LETTUCE**

balsamic, bacon,  
Point Reyes blue cheese, tomatoes

**ORGANIC BEET SALAD**

Granny Smith apples,  
walnuts, feta cheese

SPECIAL EVENT

## Dinner Menu 4

\$81 Per Person (plus tax and gratuity)

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### ENTRÉE COURSE

Please Select Two

**HERB CRUSTED ALASKAN HALIBUT**

carrot-quinoa, cucumber, raisins, mint,  
Thai red curry coconut broth

**GRILLED WILD SALMON**

potato confit, maple tarragon carrots,  
wild arugula, tarragon butter

**HALF MARY'S NATURAL RANGE CHICKEN**

spiced green beans, roasted fingerling potatoes,  
dark chicken jus

**SEASONAL RAVIOLI**

please ask event coordinator

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, retatouille, arugula salad

**BEER BRAISED BONELESS BEEF SHORT RIB**

creamy corn pudding, French beans, pearl  
onions, house dried tomatoes

**GRILLED BONELESS LAMB LOIN**

carved over roasted eggplant pepper relish,  
French beans, olive lamb jus

**PAVE OF NEW YORK STEAK**

carved over potato-leek puree, roasted baby  
carrots, veal reduction

**BACON-WRAPPED PORK TENDERLOIN**

block of bacon, parsnip puree,  
roasted beets

### DESSERT COURSE

Please Select One

**CRÈME BRULEE**

local raspberries

**CHOCOLATE MALT CAKE**

chocolate Guinness ice cream

**WHITE CHOCOLATE BRICCHE BREAD PUDDING**

passion fruit ice cream

**MOLTEN CHOCOLATE CAKE**

toasted coconut, caramelized banana,  
coconut ice cream

**PASSION FRUIT CHEESECAKE**

mango-citrus compote and orange sorbet

SPECIAL EVENT  
**Dinner Menu 5**  
\$120 Per Person (plus tax and gratuity)

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**APPETIZERS**

Please Select Three from Master List

**FIRST COURSE**

Please Select One

**ROAST QUAIL BREAST**

sunchoke-walnut puree, roast cherries, prosciutto,  
frisee, cider walnut vinaigrette

**BEEF SHORT RIB RAVIOLI**

crispy sweetbreads, shallots, fresh peas, veal jus

**MUSCOVEY DUCK**

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

**ROASTED BUTTERNUT SQUASH BISQUE**

ginger cream, hazelnut brittle,  
Monterey Bay sea salt

**KOBE BEEF**

sliced over green pea mascarpone risotto,  
truffle infused veal glaze

**SECOND COURSE**

Please Select One

**COMPRESSED WATERMELON**

tomatoes, crispy pork rinds, wild arugula,  
sour beer vinaigrette

**PAN ROASTED DIVER SCALLOP**

cauliflower rice-quinoa, caper-raisin vinaigrette

**MONTEREY BAY RED ABALONE**

truffle green bean and potato salad, lemon butter  
(harvested live day of event) +\$10 pp

**BURRATA**

roasted butternut squash, wild arugula,  
hazelnuts, sherry vinaigrette

**SEARED RARE SZECHUAN PEPPER-DUSTED AHI TUNA**

avacado panna cotta, pickled radish,  
cherry tomatoes, jalepeno lime vinaigrette

**INTERMEZZO**

Please Select One

**CUCUMBER GIN SORBET**

juniper tuile

**STRAWBERRY JALEPENO LIME SORBET**

frozen Grey Goose Citron

**MINT COMPRESSED HONEYDEW**

lime granite

SPECIAL EVENT

## Dinner Menu 5

\$120 Per Person (plus tax and gratuity)

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### ENTRÉE COURSE

Please Select Two

**HERB-CRUSTED ALASKAN HALIBUT**

braised lentils, chorizo, tomato gastrique

**GRILLED WILD SALMON**

potato confit, maple tarragon carrots,  
wild arugula, tarragon butter

**AHI TUNA**

fennel citrus quinoa, frisee with chives,  
carrot-ginger nage

**SEASONAL RAVIOLI**

please ask event coordinator

**CRISPY ARTICHOKE HEART**

Baba Ghanoush, ratatouille, arugula salad

**HALF MARY'S NATURAL RANGE CHICKEN**

spiced green beans, roasted fingerling  
potatoes, dark chicken jus

**VENISON**

wrapped in a juniper mousse, savoy cabbage,  
braised salsify, port reduction

**BEER BRAISED BONELESS BEEF SHORT RIB**

mascarpone corn pudding, pearl onions,  
house dried tomatoes

**WOOD OVEN-ROASTED DOMESTIC LAMB RACK**

cannellini beans, roasted fennel, tomatoes,  
crispy Brussels sprout leaves, lamb glaze

**GRILLED FILET MIGNON AND LOBSTER MORNAY**

béarnaise, braised potato, sautéed garlic spinach,  
veal reduction

### DESSERT COURSE

Please Select One

**CRÈME BRULEE**

local raspberries

**TRIPLE CHOCOLATE TOWER**

hazelnut crunch, white chocolate cocoa nib  
ice cream, salted caramel sauce

**CHOCOLATE MALT CAKE**

chocolate Guinness ice cream

**MONTRIO WHITE CHOCOLATE BREAD PUDDING**

passion fruit ice cream

**MOLTEN CHOCOLATE CAKE**

toasted coconut, caramelized banana,  
coconut ice cream

**PASSION FRUIT CHEESECAKE**

mango-citrus compote, orange sorbet

SPECIAL EVENT  
Appetizers - Master List

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**HOT**

**CRISPY WATSONVILLE ARTICHOKE HEARTS**  
lemon aioli \$2.5

**SHOT OF ARTICHOKE SOURDOUGH BISQUE**  
truffle foam \$3

**CRISPY CALAMARI**  
chile-citrus basil aioli \$2.25

**OATMEAL CRUSTED BRIE**  
red currant citrus dip \$2.25

**DUNGENESS CRAB FRITTERS**  
spicy remoulade \$3

**CRISPY COCONUT CHICKEN**  
chipotle-pineapple marmalade \$2.5

**CRISPY POLENTA**  
tomato pesto \$2.25

**BACON-WRAPPED FLORIDA PRAWNS**  
rosemary and lemon \$3.5

**CRISPY CORNMEAL CRUSTED OYSTERS**  
chorizo, lemon aioli \$4

**MUSHROOM CROSTINI**  
double smoked bacon and arugula \$2.25

**BABY ARTICHOKE RISOTTO FRITTERS**  
tomato pesto \$2.5

**CRISPY JALEPENO MAC'N'CHEESE BALLS** \$2.5

**CORNED BEEF AND MOZZARELLA SPRING ROLL**  
hot mustard \$2.75

**SPINACH-GOAT CHEESE TARTLET**  
toasted pine nuts \$3

**COLD**

**LARGE POACHED FLORIDA WHITE SHRIMP**  
cocktail sauce \$3.5

**OYSTERS FROM THE PACIFIC COASTLINE** \$3

**WHITE ANCHOVY ON A THICK-CUT POTATO CHIP**  
lemon aioli \$2.75

**SMOKED SALMON FLATEBREAD**  
chive crème fraiche \$3.75

**SMOKED SALMON POTATO SALAD SPOON** \$3.25

**ROASTED BEET, BASIL AND MOZZARELLA SKEWER**

**\$2.5 TOMATO BASIL BRUSCHETTA**  
mozzarella \$2.25

**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

