



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
\$37 Per Person (plus tax and gratuity)

SALADS

Please Select One

ROMAINE HEARTS

Caesar dressing, garlic-parmesan croutons

FIELD GREENS

mustard vinaigrette, tomato relish

ENTRÉE CHOICE

Please Select Two

OVEN-ROASTED CHICKEN CAESAR SALAD

oven dried tomatoes, garlic-parmesan croutons

GRILLED SALMON SALAD

vegetable quinoa, orange-pine nut relish

GRILLED BAVETTE STEAK FRITES

herb butter, house cut fries, wild arugula salad

HERB-CRUSTED CHICKEN BREAST

spiced green beans, roasted potatoes, chicken jus

CRISPY ARTICHOKE HEART

Baba Ghanoush, ratatouille

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

WARM GRANNY SMITH APPLE TART

vanilla bean ice cream

MONTRIO'S CLASSIC CRÈME BRÛLÉE

local raspberries



Gluten free



Vegetarian

SPECIAL EVENT

Dinner Menu 1

\$44 Per Person (plus tax and gratuity)

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)

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)

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)

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)

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)

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)

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)

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)

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

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