



**MONTEREY**

PRIME AMERICAN GRILL

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**PRIVATE EVENTS**

MENUS & PACKAGES





# HORS D'OEUVRES





# MONTEREY

PRIME AMERICAN GRILL

## PASSED HORS D'OEUVRES

\$20 PER PERSON FOR 1 HOUR

\$30 PER PERSON FOR 2 HOUR

CHOOSE 3

### ANGRY CASHEW SHRIMP

Sriracha Cashew Crumble, Scallion, Sesame

### TUNA POKE ON WONTON CRISP

### MINI CRABCAKES

Three Pepper Remoulade

### FRENCH ONION SOUP BOULE

### LOBSTER BISQUE SOUP BOULE

### BACON-WRAPPED SCALLOPS

### 12 HOUR BRAISED SHORT RIB SHOOTERS

Truffled Potato, Red Wine Demi Glaze

### CRISPY TOFU KATSU

Sweet Soy Ginger

### MINI WAGYU MEATBALLS

### DEVILED EGGS

## STATIONARY HORS D'OEUVRES

### LOCAL CHEESE AND ARTISANAL CRAFTED CHARCUTERIE

\$10 PER PERSON FOR 1 HOUR // \$15 PER PERSON FOR 2 HOURS

### MEDITERRANEAN DISPLAY

Hummus, Babaganoush, Spinach & Artichoke Dip, Feta,  
Olives, Pickles, Warm Pita

\$8 PER PERSON FOR 1 HOUR; \$12 PER PERSON FOR 2 HOURS

### SLIDER STATION

Wagyu Burger, Salmon Burger, Mini Crabcake

\$12 PER PERSON FOR 1 HOUR; \$18 PER PERSON FOR 2 HOURS

## RAW BAR

25 PERSON MINIMUM

\$30 PER PERSON FOR 1 HOUR

\$45 PER PERSON FOR 2 HOUR

CHOOSE 3

### TUNA POKE

Mango, Chili-Lime, Nori

### HALF-DOZEN EAST & WEST COAST OYSTERS

Seasonal Mignonette, Tabasco

### CHILLED JUMBO SHRIMP

Cocktail Sauce, Fresh Horseradish

### COLOSSAL CRABMEAT COCKTAIL

Champagne Mustard Sauce, Three Pepper Remoulade

### CHILLED LOBSTER

Green Goddess Aioli



# LUNCH PACKAGE

\$65 PER PERSON





# MONTEREY

PRIME AMERICAN GRILL

\$65 PER PERSON

BEVERAGE MENU AVAILABLE  
UPON REQUEST.

## FIRST COURSE

CHOICE OF

### LOBSTER BISQUE

Brandy, Crème Fraiche, Chive

### CLASSIC CAESAR SALAD

Grana Padano, Parmesan Crisp,  
House-Made Caesar Dressing

### MONTEREY SALAD

Butter Lettuce, Frisée, Roasted Grape,  
Candied Walnut, Manchego, Olive Oil  
Zabaglione, Lemon & Balsamic

## ENTRÉE

CHOICE OF 3

### VEGAN CRISPY TOFU KATSU

Organic Vegetable Fried Rice, Savoy Cabbage  
& Carrot Slaw, Pickled Mushroom, Chili Crisp,  
Sweet Tamari

### WAGYU BURGER

Bone Marrow Butter, Cave-Aged Cheddar,  
Crispy Vidalia Onion, Primal Sauce, Brioche

### SALMON BLT

Arugula, Green Goddess Sauce, Smoked Bacon,  
Pickled Onion, Potato Roll

### SHORT RIB CHEESE STEAK

Caramelized Onions, Gruyere, Sesame Crusted Roll,  
Whipped Horseradish Cream

### LOBSTER PAPPARDELLE

Local-Made Pasta, Tomato Cream Vodka Sauce,  
Calabrese Pepper, Burrata, Parmesan Crisp

### CRISPY PICKLE CHICKEN

Primal Sauce, House-Made Pickle,  
Lettuce & Tomato, Hudson Bakery Ciabatta

## DESSERT

CHOICE OF

### THREE LAYER CHOCOLATE ECLIPSE CAKE

Chocolate Ganache

### NEW YORK CHEESECAKE

Crushed Seasonal Berry

SODA, COFFEE, TEA INCLUDED. CAPPUCCINO AND ESPRESSO AVAILABLE FOR ADDITIONAL CHARGE.



# DINNER PACKAGES





# CYPRESS PACKAGE

\$80 PER PERSON

BEVERAGE MENU AVAILABLE  
UPON REQUEST.

## FIRST COURSE

CHOICE OF

### LOBSTER BISQUE

Brandy, Crème Fraiche, Chive

### MONTEREY SALAD

Butter Lettuce, Frisée, Roasted Grape,  
Candied Walnut, Manchego, Olive Oil  
Zabaglione, Lemon & Balsamic

## ENTRÉE

CHOICE OF 3

### 6 OZ. CENTER CUT FILET

Served With Mashed Potatoes and Haricot Verts

### TWELVE HOUR SLOW-BRAISED SHORT RIB

Whipped Goat Cheese Potato, Asparagus,  
Red Wine Shallot Demi, Crispy Onion

### JOYCE FARMS ROASTED HALF-CHICKEN

Bliss Potato, Eggplant Purée, Olive Misto,  
Preserved Lemon, Rosemary

### PAN-ROASTED SALMON

Maple Bourbon Glaze, Sweet Potato Purée,  
Sautéed Spinach, Spiced Pecan Butter Crumble

### VEGAN CRISPY TOFU KATSU

Organic Vegetable Fried Rice, Savoy Cabbage & Carrot Slaw,  
Pickled Mushroom, Chili Crisp, Sweet Tamari

## DESSERT

CHOICE OF

### THREE LAYER CHOCOLATE ECLIPSE CAKE

Chocolate Ganache

### NEW YORK CHEESECAKE

Crushed Seasonal Berry

SODA, COFFEE, TEA INCLUDED. CAPPUCCINO AND ESPRESSO AVAILABLE FOR ADDITIONAL CHARGE.



# MONTEREY PACKAGE

\$100 PER PERSON

BEVERAGE MENU AVAILABLE  
UPON REQUEST.

## FIRST COURSE

CHOICE OF

### LOBSTER BISQUE

Brandy, Crème Fraiche, Chive

### CLASSIC CAESAR SALAD

Grana Padano, Parmesan Crisp,  
House-Made Caesar Dressing

### MONTEREY SALAD

Butter Lettuce, Frisée, Roasted Grape,  
Candied Walnut, Manchego, Olive Oil  
Zabaglione, Lemon & Balsamic

## ENTRÉE

CHOICE OF 3

### 12 OZ. CENTER CUT FILET

Served With Mashed Potatoes and Haricot Verts

### 16 OZ. DRY-AGED NY STRIP

Served With Mashed Potatoes and Haricot Verts

### SEARED U10 NEW BEDFORD SCALLOPS

Crispy Spiced Potato, Pistachio Gremolata, Romesco Sauce

### JUMBO LUMP CRAB CAKES

House-Cut Fries, Champagne Mustard Sauce,  
Three Pepper Remoulade, Pickled Vegetables

### VEGAN CRISPY TOFU KATSU

Organic Vegetable Fried Rice, Savoy Cabbage & Carrot Slaw,  
Pickled Mushroom, Chili Crisp, Sweet Tamari

## DESSERT

CHOICE OF

### THREE LAYER CHOCOLATE ECLIPSE CAKE

Chocolate Ganache

### NEW YORK CHEESECAKE

Crushed Seasonal Berry

### CHOCOLATE BOURBON BREAD PUDDING

Maple Walnut Gelato, Candied Bacon

SODA, COFFEE, TEA INCLUDED. CAPPUCCINO AND ESPRESSO AVAILABLE FOR ADDITIONAL CHARGE.





BEVERAGE MENU AVAILABLE  
UPON REQUEST.

## PRIME GRILL PACKAGE

\$125 PER PERSON

### FIRST COURSE

CHOICE OF 3

#### LOBSTER BISQUE

Brandy, Crème Fraiche, Chive

#### CLASSIC CAESAR SALAD

Grana Padano, Parmesan Crisp,  
House-Made Caesar Dressing

#### MONTEREY SALAD

Butter Lettuce, Frisée, Roasted Grape,  
Candied Walnut, Manchego, Olive Oil  
Zabaglione, Lemon & Balsamic

#### ANGRY CASHEW SHRIMP

Sriracha Cashew Crumble, Scallion, Sesame

#### CHILLED JUMBO SHRIMP

Cocktail Sauce, Fresh Horseradish

### ENTRÉE

CHOICE OF 3

#### 12 OZ. CENTER CUT FILET

Served With Mashed Potatoes and Haricot Verts

#### 20 OZ. BONE-IN RIBEYE

Served With Mashed Potatoes and Haricot Verts

#### 12 OZ. DOUBLE-CUT COLORADO LAMB CHOPS

Served With Mashed Potatoes and Haricot Verts

#### TUNA AU POIVRE

Cast Iron-Seared Tuna, Szechuan Pepper Crust,  
Brown Butter Haricot Vert,  
Cognac Cream, Yukon Mashed Potatoes, Scallion

#### MISO CHILEAN SEA BASS

Maitake Crisp, Savoy Cabbage, Soba Noodle,  
Pickled Pepper, Miso Dashi, Micro Greens

#### VEGAN CRISPY TOFU KATSU

Organic Vegetable Fried Rice, Savoy Cabbage & Carrot Slaw,  
Pickled Mushroom, Chili Crisp, Sweet Tamari

### DESSERT

CHOICE OF

#### THREE LAYER CHOCOLATE ECLIPSE CAKE

Chocolate Ganache

#### FLAMING KEY LIME PIE

Grand Marnier, Meringue

#### TAHITIAN VANILLA CRÈME BRÛLÉE

SODA, COFFEE, TEA INCLUDED. CAPPUCCINO AND ESPRESSO AVAILABLE FOR ADDITIONAL CHARGE.



## BEVERAGE PACKAGES



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## SILVER

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\$35 PER PERSON FOR 3 HOURS

### BOTTLED BEERS

CORONA; GUINNESS; HEINEKEN; MAGNERS CIDER; MICHELOB ULTRA;  
MILLER LITE; SAM ADAMS SEASONAL

### DRAFT BEERS

FIRESTONE WALKER IPA; HOEGAARDEN; MAINE SEASONAL;  
SPELLBOUND IPA; STELLA ARTOIS

### SPARKLING WINES

CASA FARIVE CUVÉE PROSECCO

### RED WINES

CABERNET SAUVIGNON; PINOT NOIR; CHATEAU SOUVERAIN

### WHITE WINES

CHARDONNAY; SAUVIGNON BLANC; CHATEAU SOUVERAIN

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## GOLD

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\$45 PER PERSON FOR 3 HOURS

### BOTTLED BEERS

CORONA; GUINNESS; HEINEKEN; MAGNERS CIDER;  
MICHELOB ULTRA; MILLER LITE; SAM ADAMS SEASONAL

### DRAFT BEERS

FIRESTONE WALKER IPA; HOEGAARDEN; MAINE SEASONAL;  
SPELLBOUND IPA; STELLA ARTOIS

### SPARKLING WINES

CASA FARIVE CUVÉE PROSECCO

### ROSE WINE

STUDIO

### RED WINES

J. LOHR CABERNET SAUVIGNON; SCHUG PINOT NOIR;  
CATENA PADRILLOS MALBEC

### WHITE WINES

CLOS DU BOIS CHARDONNAY; WAIRAU RIVER SAUVIGNON BLANC;  
URBAN RIESLING

### SPIRITS

NEW AMSTERDAM VODKA; NEW AMSTERDAM GIN; BACARDI RUM; JOSE  
CUERVO GOLD TEQUILA; EVAN WILLIAMS BOURBON; OLD OVERHOLT RYE

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## PLATINUM

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\$55 PER PERSON FOR 3 HOURS

### BOTTLED BEERS

CORONA; GUINNESS; HEINEKEN; MAGNERS CIDER;  
MICHELOB ULTRA; MILLER LITE; SAM ADAMS SEASONAL

### DRAFT BEERS

FIRESTONE WALKER IPA; HOEGAARDEN; MAINE SEASONAL;  
SPELLBOUND IPA; STELLA ARTOIS

### SPARKLING WINES

CASA FARIVE CUVÉE PROSECCO

### ROSE WINE

STUDIO

### RED WINES

CULT CABERNET SAUVIGNON; ROBERT HALL MERLOT;  
STOLLER PINOT NOIR; CATENA PADRILLOS MALBEC

### WHITE WINES

FERRARI CARANO CHARDONNAY; HANNA SAUVIGNON BLANC;  
KRIS PINOT GRIGIO; URBAN RIESLING

### SPIRITS

**VODKA:** KETEL ONE; GREY GOOSE; STATESIDE; TITO'S  
**GIN:** BOMBAY SAPPHIRE; BLUECOAT; PLYMOUTH; TANQUERAY  
**RUM:** APPLETON; BACARDI; CAPTAIN MORGAN; MALIBU  
**TEQUILA:** CASAMIGOS BLANCO; JOSE CUERVO GOLD; MILAGRO SILVER  
**WHISKEY:** BASIL HAYDEN; BULLEIT BOURBON & RYE; JAMESON; JOHNNIE  
WALKER BLACK; MAKER'S MARK; REDEMPTION RYE



# SPACES

THREE DISTINCT OUTDOOR PATIOS ALSO AVAILABLE FOR PRIVATE EVENTS IN SEASON





# PLANNING

## YOUR EVENT

### MENUS

Prices do not include sales tax or gratuity & service charge. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 14 days prior to your event date.

Our chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

### BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

### GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

### DEPOSIT & PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Monterey Prime American Grill. Final payment is due at the conclusion of your event.

### AVAILABLE DINING ROOMS

CHEF'S ROOM: 8 GUESTS

CHAIRMAN'S ROOM: 10 GUESTS

RAISED DINING ROOM: 40 GUESTS

BOARDROOM: 50 GUESTS

BAR AREA & LOUNGE AREA: 75 GUESTS



# MEET OUR TEAM

Our guests can expect the highest level of hospitality from our knowledgeable and passionate team.

Our team is rooted in providing genuine hospitality and an exceptional experience. From the award winning recipes artfully executed by Executive Chef Andrew Pearce, Sous Chef Sally Ibrahim, and their team to the exceptional service, extensive wine list, and signature cocktails delivered by our front of house team led by Operating Partner Shaun O'Mara, the Monterey Grill will deliver an unparalleled experience every time you dine.



**DAVE MAGROGAN**  
CEO & FOUNDER



**SHAUN O'MARA**  
OPERATING PARTNER



**ANDREW PEARCE**  
EXECUTIVE CHEF



**JON FRIEDMAN**  
VP OF RESTAURANT OPERATIONS



**DAVID SCHORN**  
REGIONAL CHEF



**SALLY IBRAHIM**  
EXECUTIVE SOUS CHEF



**MONTEREY**  
PRIME AMERICAN GRILL