



PRIVATE BANQUET MENU

VIP DINNER PACKAGES

Each Meal Includes Choice Of: Coffee, Hot Tea, Iced Tea, Milk, or Soft Drink

THE MASTERPIECE

\$51 SERVES 4-6

A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke.



THE DORADO

\$39 PER PERSON

1ST COURSE -

Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

2ND COURSE - Guests choose of one of the following entrées:

Snapper Veracruz & Shrimp

Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

Nori Panko Crusted Ahi

Nori wrapped Ahi Tuna, encrusted in a light panko, served atop jasmine rice, stir-fried fresh vegetables, and a soy ginger sauce.

Petite NY & Shrimp

Petite NY Steak with a shrimp skewer, cheese potatoes, grilled asparagus.

THE YELLOWFIN

\$49 PER PERSON

1ST COURSE -

Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

2ND COURSE - Guests choose of one of the following entrées:

Salmon Oscar

Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

Pan Seared Fresh Halibut

Fresh Halibut, Parmesan crusted, roasted lemon butter sauce, cheese potatoes, garlic spinach and grilled asparagus.

New York Steak with Chimichurri

A hand cut 14 oz. 1855 Angus center cut New York steak, grilled to perfection served with cheese potatoes, and bacon Brussels sprouts.

3RD COURSE -

Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

THE MAKO

\$65 PER PERSON

1ST COURSE -

Seasonal Salad

Enjoy a mixture of the freshest flavors that the season has to offer.

2ND COURSE - Guests choose of one of the following entrées:

Bone-In Rib Eye Steak

An 1855 Angus Rib eye steak grilled to perfection, served with cheese potatoes, grilled asparagus, chimichurri sauce.

Oven Roasted Lobster

Rock lobster tail served with MB butter, cheese potatoes and asparagus.

Chilean Sea Bass

Flaky, melt-in-your-mouth Sea bass, grilled asparagus, and cheese potatoes.

3RD COURSE -

Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

THE MB GRILLE BANQUET EXPERIENCE!

VIP ROOM AUDIO/VISUAL

ALL INCLUSIVE A/V PACKAGE IS INCLUDED AT NO EXTRA COST

- Microphone w/ Projection Screen
- Mounted Monitors
- Additional Services (varies)

MISCELLANEOUS BANQUET INFO

- Minimum 15 guests for VIP Room.

RENTAL COST

NON-REFUNDABLE
\$100 for the VIP room

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