



# PRIVATE BANQUET MENU

## VIP DINNER PACKAGES

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

### THE MASTERPIECE

\$49 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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