



PRIVATE BANQUET MENU

VIP LUNCH PACKAGES

Each Package Includes: Fresh from the oven Sourdough Bread and a 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 SNAPPER \$21 PER PERSON

(Guests choose one of the following)

Seafood Salad

Prawns, Crabmeat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices.

Creole Jambalaya

Shrimp, Chicken, Andouille Sausage, Cajun sauce. Served over white rice.

Mahi-Mahi

Mesquite grilled Mahi-Mahi. Served with rice pilaf and chef's vegetables.

THE WAHOO \$23 PER PERSON (Guests choose one of the following)

Harvest Of The Sea

Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella.

Shrimp and Scallops

Two favorites team up for a real treat, skewered with Bacon. Served with cheese potatoes and chef's vegetables.

Atlantic Catch

Fresh Atlantic Salmon fillet and a dozen grilled Shrimp skewer. Served with cheese potatoes and chef's vegetables.

Fettucini Alfredo

A special blend of cheeses, rich & creamy.

Add Chicken 4, Shrimp 5, Crab 9

THE SWORDFISH \$27 PER PERSON (Guests choose one of the following)

Atlantic Salmon

Mesquite grilled Salmon fillet. Served with cheese potatoes and chef's vegetables.

Petite New York Steak and Shrimp Skewer

Mesquite grilled New York steak and a Shrimp skewer. Served with cheese potatoes and chef's vegetables.

Grilled Swordfish

Fresh Swordfish, blackened, served with cheese potatoes and chef's seasonal vegetables.

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

SCAN THE QR CODE TO
CHECK US
OUT ONLINE!
WWW.MARKETBROILER.COM



SIMI VALLEY

1161 SIMI TOWN CENTER WAY
(118 and First Street)

SIMI VALLEY, CA 93065

(805) 210-7640



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.

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