



PRIVATE BANQUET LUNCH MENU

SIMI VALLEY



VIP LUNCH All entrees include our fresh from the oven Sourdough Bread and a choice of Coffee, Hot Tea, Iced Tea, Milk, or Soft Drink.

DORADO \$19 (Your choice of one of the following)

Shrimp and Scallops

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

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.

WAHOO \$21 (Your choice of one of the following)

Seafood Salad

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

Shrimp Feast

Three coconut Shrimp, three golden Shrimp, and a dozen grilled Shrimp skewer. 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.

SWORDFISH \$26 (Your choice of 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.

Tempura Shrimp Roll & Caesar Salad Combo

Tempura breaded Shrimp sushi roll paired with a classic Caesar salad.

THE MASTERPIECE \$49 Serves 4-6 Guests

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



THE MB GRILLE BANQUET EXPERIENCE!

LOCATION

Along with a new upgraded Dock-to-Dish menu, we have extended the Bar area, added 16 Draft Beer handles, modernized our hand-crafted Cocktails, and enclosed an area for Private Dining.

COST

Non-refundable
\$100 for the VIP room
\$150 for the larger enclosed patio

VIP ROOM & PATIO AUDIO/VISUAL

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

- Microphone w/ Projection Screen
- Mounted Monitors
- Additional Services (varies)
- Patio VIP Audio/Visual (inquire with management)

MISC. BANQUET INFO

- Minimum 15 guests for VIP Room.
 - For exclusive patio VIP seating there will be a 50 guest minimum.
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SIMI VALLEY

1161 SIMI TOWN CENTER WAY
(118 and First Street)

SIMI VALLEY, CA 93065
(805) 210-7640



PRIVATE DINNER BANQUET MENU

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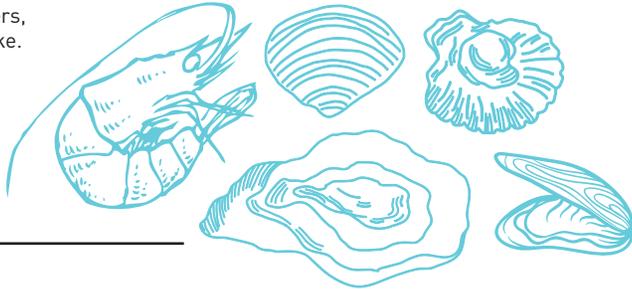


VIP BANQUET DINNER OFFERINGS

Included With Every Meal 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.



DORADO - \$38 PER PERSON

1ST COURSE - Caesar Salad

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

2ND COURSE - Your choice 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.

Salmon Oscar

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

Petite NY & Shrimp

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

YELLOWFIN - \$48 PER PERSON

1ST COURSE - Caesar Salad

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

2ND COURSE - Your choice of one of the following entrées:

Cedar Plank Salmon with Bacon Wrapped Prawns

Hickory spiced Salmon accompanied with cheese potatoes, grilled asparagus and a maple glaze.

Pan Seared Fresh Halibut

Fresh Alaska 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.

WAHOO - \$65 PER PERSON

1ST COURSE - Seasonal Salad

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

2ND COURSE - Your choice 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.