

Silver Menu

Hors d'oeuvres

(Preselect Two - Served Butler Style)

Miniature Crab Cakes, *Mustard Mayonnaise Sauce*
Black Truffle Deviled Eggs
Ahi Tuna Crisps*
Roma Tomato, Fresh Mozzarella & Basil on Crostini
Tenderloin Crostini, *Blue Cheese**

Salads

(Preselect One)

Caesar Salad, *Classic Dressing*
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*
Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*
Bibb Lettuce Salad, *Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette*

Entrées

(Preselect Choice of Three)

8 oz. Filet Mignon*
Double-Cut Prime Pork Chop*
Broiled Salmon Fillet, *Beurre Blanc Sauce**
Chicken Christopher, *Garlic Beurre Blanc Sauce*

Accompaniments

(Select One Potato and One Vegetable)

Mashed Potatoes
Baked Potato
"Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus, *Hollandaise Sauce*
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

Dessert

(Preselect Choice of Two)

Cheesecake
Double Chocolate Mousse

Key Lime Pie
Fresh Seasonal Berries, *Whipped Cream*

Coffee / Hot Tea Service

\$89 per Guest

Entree Enhancements

Additional \$10 per guest

12 oz. Filet Mignon*
Prime Ribeye Steak*
Chilean Sea Bass Fillet, *A La Nage**
Jumbo Shrimp Alexander*
Jumbo Lump Crab Cakes, *Mustard Mayonnaise Sauce*

Additional \$18 per guest

Bone-In Ribeye Steak*
Prime New York Strip Steak, *Signature Cut**
Domestic Double Rib Lamb Chops*
Lobster Tail Entrée

Dessert Trio @ \$6 per guest

Mini Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, *Whipped Cream*

*Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.
Prices are subject to change.*

**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Price reflects an average of two hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge.*

Gold Menu

Hors d'oeuvres

(Preselect Three - served butler style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Black Truffle Deviled Eggs
Broiled Sea Scallops, *Apricot Chutney**
Ahi Tuna Crisps*
Miniature Crab Cakes, *Mustard Mayonnaise Sauce*
Petite Lamb Chops*

Salads

(Preselect Choice of Two)

Caesar Salad, *Classic Dressing*
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*
Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*
Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*
Bibb Lettuce Salad, *Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette*

Entrées

(Preselect Choice of Three)

12 oz. Filet Mignon*
Bone-In Veal Chop*, *Black Truffle Butter*
Broiled Salmon Fillet*
Beurre Blanc Sauce

Chicken Christopher
Garlic Beurre Blanc Sauce
Chilean Sea Bass Fillet, A La Nage*
Jumbo Shrimp Alexander*

Accompaniments

(Preselect One Potato and One Vegetable)

Sour Cream Mashed Potatoes
Baked Potato
"Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus, *Hollandaise Sauce*
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

Desserts

(Preselect Choice of Two)

Cheesecake
Double Chocolate Mousse

Key Lime Pie
Fresh Seasonal Berries, *Whipped Cream*

Coffee / Hot Tea Service

\$101 per Guest

Entree Enhancements

Additional \$10 per guest

Prime Ribeye Steak*
Domestic Double Rib Lamb Chops*
Jumbo Lump Crab Cakes

Additional \$18 per guest

Bone-In Ribeye Steak*
Prime New York Strip Steak, Signature Cut*
Lobster Tail Entrée

Dessert Trio @ \$6 per guest

Mini Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, *Whipped Cream*

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**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Price reflects an average of three hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge*

Platinum Menu

Hors d'oeuvres

(Preselect Three - served butler style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Black Truffle Deviled Eggs
Broiled Sea Scallops, *Apricot Chutney**
Ahi Tuna Crisps*
Miniature Crab Cakes, *Mustard Mayonnaise Sauce*

Starter

(Preselect One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

Salads

(Preselect One)

Caesar Salad, Classic Dressing
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*
Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*
Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*
Bibb Lettuce Salad, *Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette*

Entrées

(Preselect Choice of Three)

12 oz. Filet Mignon*
Prime New York Strip Steak, Signature Cut*
Prime Ribeye Steak*
Bone-In Veal Chop, Black Truffle Butter*
Broiled Salmon Fillet, Beurre Blanc Sauce*
Chicken Christopher, Garlic Beurre Blanc Sauce
Chilean Sea Bass Fillet, A La Nage*
Jumbo Shrimp Alexander*

Accompaniments

(Preselect One Potato and One Vegetable)

Sour Cream Mashed Potatoes
Baked Potato
"Twice Baked" Au Gratin Potatoes
Steamed Fresh Asparagus, *Hollandaise Sauce*
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

Dessert

Dessert Trio

Mini Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, *Whipped Cream*

Coffee / Hot Tea Service

\$118 per Guest

Entree Enhancements

Additional \$18 per guest

Bone-in Ribeye Steak*
Lobster Tail Entrée

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**Price reflects an average of four hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge.*

Diamond Menu

Hors d'oeuvres

(Select Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Black Truffle Deviled Eggs
Petite Lamb Chops*
Jumbo Shrimp Cocktail*
Tenderloin Crostini, *Blue Cheese**
Broiled Sea Scallops, *Apricot Chutney**
Ahi Tuna Crisps*
Miniature Crab Cakes, *Mustard Mayonnaise Sauce*

First Course

(Select One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

Second Course

(Select One)

Caesar Salad, *Classic Dressing*
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*
Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*
Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*
Bibb Lettuce Salad, *Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette*

Filet & Lobster

8 oz. Filet Mignon & Lobster Tail, *Cold Water*

Accompaniments

(Choice of One Vegetable and One Potato)

Sour Cream Mashed Potatoes
Baked Potato
"Twice Baked" Au Gratin Potatoes
Steamed Fresh Asparagus, *Hollandaise Sauce*
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

Dessert

Dessert Trio

Mini Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, *Sabayon Sauce*

Coffee / Hot Tea Service

\$146 per Guest

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***San Pellegrino and Aqua Panna are available for an additional charge.*