

Gold Menu

Hors d'oeuvres

(Select up to 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

(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

Entrées

(Select Three)

- 12 oz. Filet Mignon***
- Bone-In Veal Chop*, Black Truffle Butter**
- Honey-Chili Glazed Salmon Fillet***
Vegetable Relish

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

Accompaniments

(Select 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

(Select Two)

- Cheesecake
- Double Chocolate Mousse

- Key Lime Pie
- Fresh Seasonal Berries, Sabayon Sauce

Coffee / Hot Tea Service

Please contact the Sales and Marketing Manager
at your preferred Morton's location for more information
on pricing and additional menu options.