

Silver Menu

Hors d'oeuvres

(Select up to 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

(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*
Bibb Lettuce Salad, *Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette*

Entrées

(Select 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

(Select Two)

Cheesecake
Double Chocolate Mousse

Key Lime Pie
Fresh Seasonal Berries, *Sabayon Sauce*

Coffee / Hot Tea Service

\$80 per Guest

Entree Enhancements

Additional \$9 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 \$16 per guest

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

Dessert Trio @ \$6 per guest

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

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

(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
Broiled Salmon Fillet*
Beurre Blanc Sauce

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

\$90 per Guest

Entree Enhancements

Additional \$9 per guest

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

Additional \$16 per guest

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

Dessert Trio @ \$6 per guest

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

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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

Diamond Menu

Hors d'oeuvres

(Select up to Three - served butler style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Black Truffle Deviled Eggs
Petite Lamp 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

\$142 per Guest

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

T1, T2/0114

Platinum 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*

Starter

(Select One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

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*
Prime New York Strip Steak*
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

(Select One Potato and One Vegetable)

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

Dessert

Dessert Trio

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

Coffee / Hot Tea Service

\$105 per Guest

Entree Enhancements

Additional \$16 per guest

Bone-in Ribeye Steak*
Lobster Tail

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