

## 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

**\$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

#### 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.

T5,T6/0514

## 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**

**\$103 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\*  
New York Strip Steak, Signature Cut\*  
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 three hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge

## 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

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**

---

**\$119 per Guest**

### Entree Enhancements

**Additional \$18 per guest**

Bone-in Ribeye Steak\*

Lobster Tail

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

T510514

## 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**

---

**\$148 per Guest**

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

*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.*

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

*T5,T6/0514*