



MORTON'S[®]

THE STEAKHOUSE

PRIVATE DINING

SILVER MENU

HORS D'OEUVRES

(Preselect Two - Served Butler Style)

- Miniature Crab Cakes 120 cal
- Prosciutto Wrapped Mozzarella 70 cal
- Ahi Tuna Crisps* 20 cal
- Roma Tomato, Fresh Mozzarella & Basil on Crostini 30 cal
- Tenderloin Blue Cheese Crostini* 130 cal

SALADS

(Preselect One)

- Caesar Salad 380 cal
- Morton's Salad 240 cal
- Mixed Field Greens Salad 270 cal

ENTRÉES

(Preselect Choice of Three)

- 8 oz. Center-Cut Filet Mignon* 570 cal
- Prime Ribeye* 1210 cal
- Prime Pork Chop* 710 cal
- Broiled Salmon Fillet* 680 cal
- Chicken Christopher 1320 cal

ACCOMPANIMENTS

(Preselect Two)

- Sour Cream Mashed Potatoes 840 cal
- Bacon & Onion Macaroni & Cheese 1710 cal
- "Twice Baked" Au Gratin Potatoes 1020 cal
- Jumbo Asparagus 370 cal
- Sautéed Garlic Green Beans 130 cal
- Creamed Sweet Corn 1120 cal
- Creamed Spinach 510 cal
- Sautéed Broccoli Florets 410 cal

DESSERT

(Preselect Choice of Two)

- Cheesecake 650 cal
- Double Chocolate Mousse 600 cal
- Key Lime Pie 1040 cal
- Fresh Seasonal Berries 30-40 cal
(with Whipped Cream, adds 40 cal)

Coffee/Hot Tea Service 0 cal

\$90 per guest

ENTRÉE ENHANCEMENTS

Additional \$12 per guest

- 12 oz. Center-Cut Filet Mignon* 840 cal
- Chilean Sea Bass Fillet* 570 cal
- Jumbo Shrimp Alexander 1140 cal
- Jumbo Lump Crab Cakes 880 cal

Additional \$20 per guest

- Prime Bone-In Ribeye* 1360 cal
- Prime New York Strip* 1060 cal
- Rack of Lamb* 920 cal
- Lobster Tail Entrée 270 cal

Dessert Trio 1100 cal \$6 per guest

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

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 30 cal
- Prosciutto Wrapped Mozzarella 70 cal
- Broiled Sea Scallops* 60 cal
- Ahi Tuna Crisps* 20 cal
- Miniature Crab Cakes 120 cal
- Petite Lamb Chop* 120 cal
- Tenderloin Blue Cheese Crostini* 130 cal

SALADS

(Preselect Choice of Two)

- Caesar Salad 380 cal
- Morton's Salad 240 cal
- Mixed Field Greens Salad 270 cal

ENTRÉES

(Preselect Choice of Three)

- 12 oz. Center-Cut Filet Mignon* 840 cal
- Broiled Salmon Fillet* 680 cal
- Chicken Christopher 1320 cal
- Bone-In Veal Chop* 690 cal
- Chilean Sea Bass Fillet* 570 cal
- Jumbo Shrimp Alexander 1140 cal
- Prime Ribeye* 1210 cal
- Cajun Ribeye* 1310 cal

ACCOMPANIMENTS

(Preselect Two)

- Sour Cream Mashed Potatoes 840 cal
- Bacon & Onion Macaroni & Cheese 1710 cal
- "Twice Baked" Au Gratin Potatoes 1020 cal
- Jumbo Asparagus 370 cal
- Sautéed Garlic Green Beans 130 cal
- Creamed Sweet Corn 1120 cal
- Creamed Spinach 510 cal
- Sautéed Broccoli Florets 410 cal
- Seasonal Selections

DESSERT

(Preselect Choice of Two)

- Cheesecake 650 cal
- Double Chocolate Mousse 600 cal
- Key Lime Pie 1040 cal
- Fresh Seasonal Berries 30-40 cal
(with Whipped Cream, adds 40 cal)
- Crème Brulée 480 cal

Coffee/Hot Tea Service 0 cal

\$102 per guest

ENTRÉE ENHANCEMENTS

Additional \$12 per guest

- Rack of Lamb* 920 cal
- Jumbo Lump Crab Cakes 880 cal

Additional \$20 per guest

- Prime Bone-In Ribeye* 1360 cal
- Prime New York Strip* 1060 cal
- Lobster Tail Entrée 270 cal

Dessert Trio 1100 cal \$6 per guest

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

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PLATINUM MENU

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

- Roma Tomato, Fresh Mozzarella & Basil on a Crostini 30 cal
- Prosciutto Wrapped Mozzarella 70 cal
- Broiled Sea Scallops* 60 cal
- Ahi Tuna Crisps* 20 cal
- Miniature Crab Cakes 120 cal
- Jumbo Shrimp Cocktail 70 cal
- Tenderloin Blue Cheese Crostini* 130 cal
- Petite Lamb Chop* 120 cal

STARTERS

(Preselect One)

- Cup of Baked Five Onion Soup 340 cal
- Cup of Lobster Bisque 240 cal

SALADS

(Preselect Choice of Two)

- Caesar Salad 380 cal
- Morton's Salad 240 cal
- Mixed Field Greens Salad 270 cal

ENTRÉES

(Preselect Choice of Three)

- 12 oz. Center-Cut Filet Mignon* 840 cal
- Broiled Salmon Fillet* 680 cal
- Chicken Christopher 1320 cal
- Chilean Sea Bass Fillet* 570 cal
- Jumbo Shrimp Alexander 1140 cal
- Prime Ribeye* 1210 cal
- Cajun Ribeye* 1310 cal
- Prime New York Strip* 1060 cal

ACCOMPANIMENTS

(Preselect Two)

- Sour Cream Mashed Potatoes 840 cal
- Bacon & Onion Macaroni & Cheese 1710 cal
- "Twice Baked" Au Gratin Potatoes 1020 cal
- Sautéed Broccoli Florets 410 cal
- Sautéed Garlic Green Beans 130 cal
- Creamed Sweet Corn 1120 cal
- Jumbo Asparagus 370 cal
- Creamed Spinach 510 cal
- Seasonal Selections

DESSERT

- Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries 1100 cal

Coffee/Hot Tea Service 0 cal

\$115 per guest

ENTRÉE ENHANCEMENTS

Additional \$20 per guest

- Prime Bone-In Ribeye* 1360 cal
- Lobster Tail Entrée 270 cal

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DIAMOND MENU

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

- Roma Tomato, Fresh Mozzarella & Basil on a Crostini 30 cal
- Prosciutto Wrapped Mozzarella 70 cal
- Petite Lamb Chops* 120 cal
- Jumbo Shrimp Cocktail 70 cal
- Tenderloin Blue Cheese Crostini* 130 cal
- Broiled Sea Scallops* 60 cal
- Ahi Tuna Crisps* 20 cal
- Miniature Crab Cakes 120 cal

STARTER

(Preselect One)

- Cup of Baked Five Onion Soup 340 cal
- Cup of Lobster Bisque 240 cal

SALADS

(Preselect Choice of Two)

- Caesar Salad 380 cal
- Morton's Salad 240 cal
- Mixed Field Greens Salad 270 cal

ENTRÉES

(Preselect Choice of Three)

- 8 oz. Center-Cut Filet Mignon* & Lobster Tail, *Cold Water* 1620 cal
- Broiled Salmon Fillet* & Lobster Tail, *Cold Water* 1730 cal
- Chicken Christopher & Lobster Tail, *Cold Water* 2370 cal

ACCOMPANIMENTS

(Preselect Two)

- Sour Cream Mashed Potatoes 840 cal
- Bacon & Onion Macaroni & Cheese 1710 cal
- "Twice Baked" Au Gratin Potatoes 1020 cal
- Creamed Spinach 510 cal
- Sautéed Garlic Green Beans 130 cal
- Creamed Sweet Corn 1120 cal
- Jumbo Asparagus 370 cal
- Seasonal Selections

DESSERT

- Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries 1100 cal

Coffee/Hot Tea Service 0 cal

\$145 per guest

ENTRÉE ENHANCEMENTS

Additional \$10 per guest

- Prime Ribeye Steak* 1210 cal
- 12 oz. Center-Cut Filet Mignon* 840 cal
- Chilean Sea Bass Fillet* 570 cal
- Prime Cajun Ribeye* 1310 cal

Additional \$17 per guest

- Prime Bone-In Ribeye* 1360 cal
- Prime Porterhouse* 1620 cal
- Prime New York Strip* 1060 cal

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