



PRIVATE DINING MENUS

*Where extraordinary flavors meet unforgettable dining*

MASTRO'S®  
STEAKHOUSE



# Signature

## SEAFOOD TOWER

*An a la carte selection of chilled shellfish presented on a bed of crushed ice.*

Choose from the following selections:

### ICED SEAFOOD SELECTIONS

- Shrimp Cocktail
- Lobster Cocktail
- Snow Crab Claws
- Oysters on the Half Shell
- Chilled Red King Crab Legs

### CAVIAR

Crown Your Tower with Chef Selections of Caviar.

*Seafood Towers can replace appetizer selection on any banquet menu at an additional cost, starting at \$65 per person*

*Prices do not include Banquet Fee, applicable sales tax, or a discretionary gratuity for your service staff.*



# Signature

## SUSHI TOWER

*An a la carte selection of specialty sushi items presented on Mastro's Signature Sushi Tower.*

*Sushi developed exclusively for Mastro's by Chef Angel Carbajal of Nick-San Cabo San Lucas.*

Choose from the following selections:

### SUSHI SELECTIONS

Crispy Garlic Bigeye Tuna Sashimi  
Hamachi with Ponzu & Kaffir Lime  
Spiny Lobster Roll  
Bigeye Tuna Tostada  
A5 Wagyu Beef Roll  
Maguro Lime Roll  
Veggie Roll

*Prices do not include Banquet Fee, applicable sales tax, or a discretionary gratuity for your service staff.*



# Reception Style OFFERINGS

## TRAY PASSED OR STATIONARY HORS D' OEUVRE

*Priced at 3 per order*

- Tomato Mozzarella Boccacino 9
- Bigeye Tuna 15
- Seared NY Steak with Gorgonzola 15
- Mini Crab Cakes with Spicy Remoulade 17
- Asparagus Tempura with Soy Ginger 9
- Roasted Tomato Bruschetta 9
- Shrimp Cocktail 23
- Grilled Steak Satay with Peppercorn Sauce 15
- Grilled Chicken Yakitori with Scallions 10
- Seared Chicken with Prosciutto &  
Fontina Cheese 10
- Truffle Mushroom Duxelle Pastry 10
- Honey Herbed Goat Cheese in Phyllo 9
- Open Faced Lobster Salad 20
- Shrimp Dumplings 15
- Steak Tataki 15
- Neuske's Maple Glazed Bacon Steak 15
- Specialty Sushi Assortment 35

## STATIONARY

### APPETIZERS

*Priced Per Person*

- Vegetable Crudité 12
- Fruit 15
- Snacks 15
- Charcuterie Station 25
- Cheese Station 25
- Seafood Tower 65

### ENTRÉES

*Priced Per Person*

- Organic Lemon Pepper Chicken 20
- Blackened Salmon 25

### CARVING STATION

*Priced Per Person*

- Prime Rib 45
- Beef Tenderloin 49
- Bigeye Tuna 37

### SIDES & SALAD STATION

*Priced Per Person*

- White Cheddar Mac N Cheese 10
- Garlic Mashed Potatoes 8
- Creamed Corn 8
- Creamed Spinach 8
- Lobster Mashed Potatoes 15
- Sautéed Asparagus 8
- Sautéed Broccoli 8
- Rosemary Garlic Wild Mushrooms 10
- Caesar Salad 8
- Mixed Green Salad 8
- Garlic Truffle Cauliflower 10

## DESSERTS

*Priced Per Person*

- Assorted Miniature Desserts 15

*Minimum of five orders per item. Please allow a minimum of three days' notice for these items.  
Please add applicable sales tax, gratuity and 5% service charge. Prices are subject to change without notice.*

# *Butler Passed* HORS D'OEUVRES

## **Grilled Chicken**

*Yakitori with Scallions* 10

## **Shrimp Dumplings**

*Dumplings stuffed with shrimp and scallions, steamed and served with Chili ponzu sauce* 15

## **Seared Chicken**

*With Prosciutto & Fontina Cheese* 10

## **Steak Tataki**

*New York Strip steak seared and sliced, mango relish and Yuzu ponzu sauce* 15

## **Grilled Steak Satay**

*With Peppercorn Sauce* 15

## **Seared NY Steak with Gorgonzola**

*Prime NY Strip, Creamy Gorgonzola Cheese and a Merlot Reduction on a Toast Point* 15

## **Open Faced Lobster Salad**

*New England style lobster salad on miniature brioche toast* 20

## **Mini Crab Cakes**

*With Spicy Remoulade* 17

## **Bigeye Tuna Tartare**

*Avocado Salsa and Crispy Wontons* 15

## **Shrimp Cocktail** 23

## **Neuske's Maple Glazed Steak Bacon** 15

## **VEGETARIAN**

## **Tomato Mozzarella Boccacino**

*Fresh Mozzarella, Tomato and Basil* 9

## **Roasted Tomato Bruschetta**

*Sweet Roasted Tomatoes, Oregano and Basil* 9

## **Asparagus Tempura**

*With Soy Ginger* 9

## **Truffle Mushroom Duxelle Pastry**

*Topped with Grana, Pecorino & Micro Greens* 10

## **Honey Herbed Goat Cheese**

*Whipped Herbed Goat Cheese in Phyllo* 9

**Butler Passed Hors d'oeuvres are priced at three (3) pieces per order. Minimum of five (5) orders per item.**

**All Butler Passed Hors d'oeuvres require a three day notice.**

*Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.*

# THE *Diamond* MENU

## UPON ARRIVAL FOR THE TABLE

*Please select 3 appetizers*

Seared Bigeye Tuna      Steak Sashimi  
Shrimp Cocktail      Fried Calamari  
Asparagus Tempura

*Seafood Towers may replace appetizer selection at an additional cost starting at \$65 per person*

*Shrimp | Oysters | Snow Crab Claws | King Crab Legs  
Lobster Cocktail*

## CHOICE OF SALAD

Caesar Salad      Mixed Greens  
Chopped Iceberg Wedge      Chopped Salad

## CHOICE OF ENTRÉE

Filet 6oz  
New York Strip 16oz  
Organic Lemon Pepper Chicken  
Double Cut Pork Chop  
Bigeye Tuna Sashimi Style  
Norwegian Cold Water Salmon Fillet  
Vegetarian Ravioli

*Add 1oz House Made Butter*

*Black Truffle, Bone Marrow, Lemon Calabrese \$16*

## FOR THE TABLE

*Please select 3 shared sides*

Broccoli  
*Sautéed or Steamed*  
Asparagus  
*Sautéed or Steamed*  
Spinach  
*Steamed, Sautéed or Creamed*  
Corn  
*Creamed or Sautéed*  
Sautéed Rosemary Garlic Wild Mushrooms  
White Cheddar Mac & Cheese  
Garlic Mashed Potatoes

## CHOICE OF DESSERT

Mastro's Signature Warm Butter Cake  
*personal size*  
Cheesecake  
Chocolate Sin Cake

## COFFEE SERVICE

Caffeinated, Decaffeinated, or Hot Tea

**\$130 PER PERSON**

*Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.*

# THE *Emerald* MENU

## UPON ARRIVAL FOR THE TABLE

### Mastro's Signature Iced Seafood Tower

*Chef's selection of chilled shellfish presented on a tower of crushed ice  
Shrimp | Oysters | Snow Crab Claws | King Crab Legs  
Lobster Cocktail*

## CHOICE OF SALAD OR BISQUE

Caesar Salad                      Mixed Greens  
Chopped Iceberg Wedge      Chopped Salad  
Lobster Bisque

## CHOICE OF ENTRÉE

Filet 8oz  
Bone In Ribeye 22oz  
New York Strip 16oz  
Bigeye Tuna Sashimi Style  
Rack of Lamb  
Double Cut Pork Chop  
Organic Lemon Pepper Chicken  
Norwegian Cold Water Salmon  
Vegetarian Ravioli

*Add a Lobster Tail to any Entrée for \$38 per order*

*Add 1oz House Made Butter  
Black Truffle, Bone Marrow, Lemon Calabrese \$16*

## FOR THE TABLE

*Please select 4 shared sides*

Broccoli  
*Sautéed or Steamed*

Asparagus  
*Sautéed or Steamed*

Spinach  
*Steamed, Sautéed or Creamed*

Corn  
*Creamed or Sautéed*

Sautéed Rosemary Garlic Wild Mushrooms

Garlic Mashed Potatoes

Roasted Brussels Sprouts

White Cheddar Mac & Cheese

French Fries

## CHOICE OF DESSERT

*Please select 3*

Mastro's Signature Warm Butter Cake  
*personal size*

Cheesecake

Chocolate Sin Cake

Fresh Berries

## COFFEE SERVICE

Caffeinated, Decaffeinated, or Hot Tea

## \$150 PER PERSON

*Prices do not include banquet fee, applicable sales tax or  
discretionary gratuity for your service staff.*

# THE *Signature* MENU

## UPON ARRIVAL APPETIZERS FOR THE TABLE

### Mastro's Signature Iced Seafood Tower

*Chef's selection of chilled shellfish presented on a tower of crushed ice*

*Shrimp | Oysters | King Crab Legs | Snow Crab Claws*

*Lobster Cocktail | Broiler Claws*

### Mini Crab Cake

### Nueske's Steak Bacon

### Roasted Tomato Bruschetta

## CHOICE OF SALAD OR BISQUE

Caesar Salad

Mixed Greens

Chopped Iceberg Wedge

Chopped Salad

Lobster Bisque

## CHOICE OF ENTRÉE

Filet 8oz

Bone-In Filet 14oz

New York Strip 16oz

Bone-In Ribeye 22oz

Rack of Lamb

Chilean Seabass

Organic Lemon Pepper Chicken

Bigeye Tuna Sashimi Style

Norwegian Cold Water Salmon Fillet

Vegetarian Ravioli

*Add a Lobster Tail to any Entrée for \$38 per order*

*Add 1oz House Made Butter*

*Black Truffle, Bone Marrow, Lemon Calabrese \$16*

## FOR THE TABLE

*Please select 5 shared sides*

Broccoli

*Sautéed or Steamed*

Asparagus

*Sautéed or Steamed*

Spinach

*Steamed, Sautéed or Creamed*

Corn

*Creamed or Sautéed*

Sautéed Rosemary Garlic Wild Mushrooms

Garlic Mashed Potatoes

Roasted Brussels Sprouts

White Cheddar Mac & Cheese

Lobster Mac & Cheese

Black Truffle Mushroom Gnocchi

## CHOICE OF DESSERT

*Please select 3*

Mastro's Signature Warm Butter Cake

*personal size*

Cheesecake

Chocolate Sin Cake

Fresh Berries

## COFFEE SERVICE

Caffeinated, Decaffeinated, or Hot Tea

**\$170 PER PERSON**

*Prices do not include banquet fee, applicable sales tax or  
discretionary gratuity for your service staff.*

# THE *Platinum* MENU

## UPON ARRIVAL APPETIZERS FOR THE TABLE

### Mastro's Signature Iced Seafood Tower

*Chef's selection of chilled shellfish presented on a tower of crushed ice  
Shrimp | Snow Crab Claws | King Crab Legs | Lobster Cocktail  
Broiler Claws | Crab Cocktail | Caviar Topped Oysters*

### Mini Crab Cake

### Nueske's Steak Bacon

### Roasted Tomato Bruschetta

## CHOICE OF SALAD OR SOUP

Caesar Salad

Mixed Greens

Chopped Iceberg Wedge

Chopped Salad

Lobster Bisque

French Onion Soup

## CHOICE OF ENTRÉE

Filet 8oz

Bone-In Filet 14oz

Bone-In Ribeye 22oz

New York Strip 16oz

Jumbo Lobster Tail

Rack of Lamb

Chilean Seabass

Organic Lemon Pepper Chicken

Herbed Branzino

Filet 6 oz and Twin Lobster Tail

Norwegian Cold Water Salmon Fillet

Vegetarian Ravioli

*Add 1oz House Made Butter*

*Black Truffle, Bone Marrow, Lemon Calabrese \$16*

## FOR THE TABLE

*Please select 5 shared sides*

Broccoli

*Sautéed or Steamed*

Asparagus

*Sautéed or Steamed*

Spinach

*Steamed, Sautéed or Creamed*

Corn

*Creamed or Sautéed*

Sautéed Rosemary Garlic Wild Mushrooms

Garlic Mashed Potatoes

White Cheddar Mac & Cheese

Lobster Mac & Cheese

Roasted Brussels Sprouts

King Crab or Truffle Mushroom Gnocchi

## CHOICE OF DESSERT

*Please select 4*

Mastro's Signature Warm Butter Cake  
*personal size*

Cheesecake

Chocolate Sin Cake

Key Lime Pie

Fresh Seasonal Berries

Ice Cream

*Vanilla Bean or Chocolate*

Sorbet Trio

*Mango, Raspberry, and Limoncello*

## COFFEE SERVICE

Caffeinated, Decaffeinated, or Hot Tea

**\$200 PER PERSON**

*Prices do not include banquet fee, applicable sales tax or  
discretionary gratuity for your service staff.*

# Beverage SELECTIONS

## WINE

Mastro's offers an extensive, diverse & award-winning wine list that is sure to please even the most discerning tastes. The Mastro's team is available to guide you through the wine selection process.

Please contact our Director of Events to obtain a copy of the current wine list. Please note that due to the nature of Mastro's wine list, vintages, prices & selections are subject to change at any time.

Please make wine selections a minimum of four (4) weeks prior to your event to ensure availability.



## COCKTAILS

Mastro's proudly features super premium liquors & spirits. Smoking dry ice martinis, house infused vodkas & the finest after dinner drinks complete Mastro's impressive bar.

Cocktails are priced on consumption.

## NON-ALCOHOLIC BEVERAGES

Bottled water service & non-alcoholic beverages are available for all events.

Beverages are priced on consumption.



*Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.*

# Private

## DINING ROOMS



With our luxurious private and semi-private dining rooms, each restaurant offers a variety of dining options to accommodate both seated parties and cocktail receptions.

For a truly spectacular occasion, all our locations are available for exclusive private buyout. Whichever option you choose, an Event Director at your selected Mastro's Steakhouse provides a uniquely memorable experience.



### DIRECTOR OF EVENTS

Kate Kilroy

Email: [Kathryn.Kilroy@Ldry.com](mailto:Kathryn.Kilroy@Ldry.com)

Direct Line: 872.345.1785

Mastro's Steakhouse Chicago

520 N. Dearborn Street

Chicago, IL 60654

Reservations: 312.521.5100

Website: [Mastros.com](http://Mastros.com)



### ENTERTAINMENT

Live Music and Dancing Nightly Starting at 6:00pm



*To view our private dining rooms  
please scan QR code*

# Locations

## SCOTTSDALE, AZ

*Mastro's Steakhouse*  
480.585.9500

## SCOTTSDALE, AZ

*Mastro's Ocean Club*  
480.443.8555

## SCOTTSDALE, AZ

*Mastro's City Hall*  
480.941.4700

## BEVERLY HILLS, CA

*Mastro's Steakhouse*  
310.888.8782

## THOUSAND OAKS, CA

*Mastro's Steakhouse*  
805.418.1811

## COSTA MESA, CA

*Mastro's Steakhouse*  
714.546.7405

## NEWPORT BEACH, CA

*Mastro's Ocean Club*  
949.376.6990

## PALM DESERT, CA

*Mastro's Steakhouse*  
760.836.9351

## FT. LAUDERDALE, FL

*Mastro's Ocean Club*  
786.246.3292

## LOS ANGELES, CA

*Mastro's Ocean Club*  
213.204.6842

## MIAMI, FL

*Mastro's Ocean Club*  
786.917.2031

## MALIBU, CA

*Mastro's Ocean Club*  
310.454.4357

## LAS VEGAS, NV

*Mastro's Ocean Club*  
702.798.7115

## CHICAGO, IL

*Mastro's Steakhouse*  
312.521.5100

## WASHINGTON, D.C.

*Mastro's Steakhouse*  
202.347.1500

## NEW YORK, NY

*Mastro's Steakhouse*  
212.459.1222

## BOSTON, MA

*Mastro's Ocean Club*  
617.530.1925

## HOUSTON, TX

*Mastro's Steakhouse*  
713.993.2500

## SAN FRANCISCO, CA

*Mastro's Steakhouse*  
415.363.9539

## THE WOODLANDS, TX

*Mastro's Ocean Club*  
346.298.3958

## SANTA CLARA, CA

*Mastro's Steakhouse*  
408.538.4183

## COLUMBUS, OH

*Mastro's Steakhouse*  
380.234.1090

## IRVINE, CA

*Mastro's Ocean Club*  
949.341.0376

## SAN DIEGO, CA

*Mastro's Ocean Club*  
619.272.5060

## LAKE TAHOE, NV

*Mastro's Steakhouse*  
775.589.7680

# SERVICES, TERMS & GENERAL INFORMATION

## ACCOMMODATIONS

To inquire about or view our private and semi-private dining spaces, please contact our Director of Events.

## BEVERAGE SERVICE

All beverages are sold on a per drink basis. Cash and hosted bar arrangements are available. Mastro's award winning wine list is also available for your consideration. In order to ensure availability, wine selections are requested four (4) weeks prior to your event date.

## GUARANTEED GUEST COUNT

A final guaranteed guest count is required seventy-two (72) hours prior to your function. Charges will be based on 100% of the final guaranteed guest count. If no final guest count is received, we will consider the number indicated at the original booking date as your final guaranteed count.

## GRATUITY, SERVICE CHARGE & SALES TAX

20% Suggested Gratuity, 4% Banquet Fee, Applicable Sales Tax.

## PRICES

Prices are subject to change. However, prices are guaranteed on all confirmed functions booked thirty (30) days prior to the date of the price change.

## MENU SELECTIONS

Our menus have been created for your convenience. Our Director of Events will be happy to plan a customized menu with you to meet your specific needs. We will also make every effort to accommodate your special dietary requests (i.e. vegetarian, diabetic, or food allergies). Menu prices are subject to change. However, pricing will be guaranteed for any event with a signed contract. Menu selections are required two (2) weeks prior to your function.

## DEPOSITS & FINAL PAYMENT

A credit card is required to reserve space. A deposit will be required for restaurant buyout or other major event. During the Holiday season, 50% deposit is required. Payment may be made using a major credit card, corporate check or cash. Full and final payment is required at the conclusion of each event. Payment by check may require advance payment; please contact our Director of Events for details.

## SPECIAL SERVICES

Our experienced staff is available to assist you with menu planning and other arrangements to ensure a successful event. We may also assist you with cakes for special occasions, floral arrangements, ice carvings, decorations, theme parties and your audio/visual needs.

## THE ULTIMATE PRIVATE DINING ROOM

### *Restaurant Buyout*

For the ultimate event, Mastro's can be yours for the day. Please contact the Director of Events for specific information & buyout quotes.

# Catering

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M A D E E A S Y

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We offer a diverse menu from gourmet dishes to elegant hors d'oeuvres designed to delight your guests and elevate your gatherings. Our seamless service ensures that every detail is handled with care, so you can focus on enjoying time with your guests!



GIVE THE GIFT OF

# *Mastro's*



Make shopping simple and treat someone to a dining experience they will cherish, because great memories are the best gifts of all!