



MORTON'S®
THE STEAKHOUSE

PRIVATE DINING

Diamond Menu

HORS D'OEUVRES

(Preselect Three—Served Butler Style)

- | | |
|--|---|
| Bacon Jam & Goat Cheese Crostini 70 cal | Miniature Crab Cakes 160 cal |
| Wagyu Meatballs 150 cal | Seared Ahi Tuna* 30 cal |
| Petite Lamb Chops* 200 cal | Wagyu 'Pigs In A Blanket' 40 cal |
| Roasted Tomato & Mozzarella Skewers 100 cal | Deviled Eggs (Choice of: Smoked Salmon & Caviar,
Bacon Jam, or Black Truffle & Chive) |
| Jumbo Shrimp Cocktail 80 cal | 100-180 cal |
| Tenderloin Steak Au Poivre Crostini* 60 cal | |
- OR - CHILLED OCEAN PLATTERS*** (For the Table)
- Oysters On The ½ Shell, Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Crab Cocktail, Ahi Tuna, Horseradish Cocktail Sauce, Whole Grain Mustard Aioli, Mignonette 400 cal
- Enhance Your Experience with an Additional Hors d'Oeuvres Selection +\$5 -

STARTER

(Preselect Choice of Two)

- | | |
|---|---------------------------------------|
| French Onion Soup Gratinée 340 cal | Classic Caesar 390 cal |
| Lobster Bisque 420 cal | Steakhouse Wedge Salad 390 cal |
| Seasonal Mixed Greens 280 cal | |

ENTRÉES

(Choice Of)

- | | |
|--|--|
| 12 oz. Center-Cut Filet Mignon* 840 cal | Pan-Seared Chilean Sea Bass Fillet* 420 cal |
| 16 oz. Prime New York Strip* 1060 cal | Chicken Christopher 1320 cal |
| 14 oz. Dry-Aged Ribeye* 1060 cal | Maine Lobster Ravioli 1040 cal |
- Vegan Option Available Upon Request -

ACCOMPANIMENTS

(Preselect Three – Served Family-Style)

- | | |
|--|---|
| Sour Cream Mashed Potatoes 840 cal | Creamed Spinach 510 cal |
| Smoked Gouda & Bacon Au Gratin Potatoes 860 cal | Sautéed Garlic Green Beans 130 cal |
| Lobster Macaroni Shells & Cheese 1360 cal | Grilled Jumbo Asparagus 160 cal |
- Upgrade to Black Truffle or 'Loaded' Sour Cream Potatoes 1190-1250 cal +\$4 -

DESSERT SAMPLER

- Salted Caramel Cheesecake, Espresso Pot de Crème, Key Lime Tartlets,**
Chocolate Covered Strawberries 1300 cal
Coffee/Hot Tea Service (Included) 0 cal

\$159 PER GUEST

ENTRÉE ENHANCEMENTS

- Chef's Select Butter Trio** (For the Table) 970 cal +\$12
'Oscar Style'- Crab 580 cal +\$14 or **Lobster** 600 cal +\$17
Petite Cold-Water Lobster Tail 400 cal +\$20
 - Inquire about Availability and Pricing -
36 oz. Tomahawk* 2370 cal
28 oz. Bone-In "Empire Cut" NY Strip* 1850 cal
36 oz. Dry-Aged Porterhouse* 2170 cal
 - Additional \$10 per guest -
Gift Box of House-Made Truffles 240 cal

Allergen-sensitive options available upon request.

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



Menu

Platinum

HORS D'OEUVRES

(Preselect Three—Served Butler Style)

Roasted Tomato Mozzarella Skewer 100 cal	Tenderloin Steak Au Poivre Crostini* 60 cal
Bacon Jam & Goat Cheese Crostini 70 cal	Wagyu 'Pigs in a Blanket' 40 cal
Petite Lamb Chops* 200 cal	Seared Ahi Tuna* 30 cal
Jumbo Shrimp Cocktail 80 cal	Miniature Crab Cakes 160 cal

STARTER

(Preselect One)

Cup of French Onion Soup Gratinée 340 cal
Cup of Lobster Bisque 420 cal

SALADS

(Preselect Choice of Two)

Classic Caesar 390 cal
Steakhouse Wedge Salad 390 cal
Mixed Field Greens Salad 280 cal

ENTRÉES

(Preselect Choice of Three)

12 oz. Center-Cut Filet Mignon* 840 cal	16 oz. Prime Ribeye* 1210 cal
Pan-Seared Chilean Sea Bass Fillet* 550 cal	14 oz. Dry-Aged Ribeye* 1060 cal
Chicken Christopher 1320 cal	16 oz. Prime New York Strip* 1060 cal

- Add a Petite Cold-Water Lobster Tail 400 cal to Any Entree +\$25 -

ACCOMPANIMENTS

(Preselect Two)

Sour Cream Mashed Potatoes 840 cal	Creamed Spinach 510 cal
Smoked Gouda & Bacon	Sautéed Garlic Green Beans 130 cal
Au Gratin Potatoes 860 cal	Steamed Jumbo Asparagus 370 cal

- Upgrade to Black Truffle or 'Loaded' Sour Cream Mashed Potatoes 1190-1250 cal +\$4 -

- Upgrade to Lobster Macaroni Shells & Cheese 1360 cal +\$20 -

DESSERT SAMPLER

Mini Cheesecake, Espresso Pot de Crème, Key Lime Tartlets, Fresh Seasonal Berries 1330 cal

Coffee/Hot Tea Service (Included) 0 cal

\$129 PER GUEST

ENTRÉE ENHANCEMENTS

Chef's Select Butter Trio (For the Table) 970 cal +\$12

20 oz. Prime Bone-In Ribeye* 1240 cal +\$20

- Additional \$10 per guest -

Gift Box of House-Made Truffles 240 cal

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Gold Menu

HORS D'OEUVRES

(Preselect Three—Served Butler Style)

- Roasted Tomato & Mozzarella Skewers** 100 cal
- Bacon Jam & Goat Cheese Crostini** 70 cal
- Wagyu 'Pigs in a Blanket'** 40 cal
- Seared Ahi Tuna*** 30 cal
- Miniature Crab Cakes** 160 cal
- Tenderloin Steak Au Poivre Crostini*** 60 cal

SALADS

(Preselect Choice of Two)

- Caesar Salad** 390 cal
- Mixed Field Greens Salad** 280 cal
- Steakhouse Wedge Salad** 390 cal

ENTRÉES

(Preselect Choice of Three)

- 8 oz. Center-Cut Filet Mignon*** 570 cal
- Grilled Ora King Salmon Fillet*** 620 cal
- Chicken Christopher** 1320 cal
- Prime Pork Chop*** 710 cal
- 16 oz. Prime New York Strip*** 1060 cal
- Jumbo Lump Crab Cakes** 870 cal

- Add a Petite Cold-Water Lobster Tail 400 cal to Any Entrée +\$25 -

ACCOMPANIMENTS

(Preselect Two)

- Sour Cream Mashed Potatoes** 840 cal
- Smoked Gouda & Bacon Au Gratin Potatoes** 860 cal
- Creamed Spinach** 510 cal
- Steamed Jumbo Asparagus** 370 cal
- Sautéed Garlic Green Beans** 130 cal

- Upgrade to Black Truffle or 'Loaded' Sour Cream Mashed Potatoes 1190-1250 cal +\$4 -

DESSERT

- Dessert Trio** 1060 cal
- Mini Cheesecake, Espresso Pot de Crème, Fresh Seasonal Berries
- Coffee/Hot Tea Service** (Included) 0 cal

ENTRÉE ENHANCEMENTS

- Chef's Select Butter Trio (For the Table)** 970 cal +\$12
- 12 oz. Center-Cut Filet Mignon*** 840 cal +\$20
- 16 oz. Prime Ribeye*** 1210 cal +\$20
- 14 oz. Dry-Aged Ribeye*** 1060 cal +\$20

- Additional \$10 per guest -

- Gift Box of House-Made Truffles** 240 cal

\$109 PER GUEST

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Silver Menu

HORS D'OEUVRES

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Bacon Jam & Goat Cheese Crostini 70 cal
Seared Ahi Tuna* 30 cal
Roasted Tomato & Mozzarella Skewers 100 cal
Tenderloin Steak Au Poivre Crostini* 60 cal

SALADS

(Preselect One)

Caesar Salad 390 cal
Mixed Field Greens Salad 280 cal

ENTRÉES

(Preselect Choice of Three)

8 oz. Center-Cut Filet Mignon* 570 cal
16 oz. Prime New York Strip* 1060 cal
Prime Pork Chop* 710 cal
Grilled Ora King Salmon Fillet* 620 cal
Chicken Christopher 1320 cal
Jumbo Lump Crab Cakes 870 cal

- Add a Petite Cold-Water Lobster Tail 400 cal to Any Entrée +\$25 -

ACCOMPANIMENTS

(Preselect Two)

Sour Cream Mashed Potatoes 840 cal
Bacon & Onion Macaroni Shells & Cheese 1410 cal
Smoked Gouda & Bacon Au Gratin Potatoes 860 cal
Steamed Jumbo Asparagus 370 cal
Sautéed Garlic Green Beans 130 cal
Creamed Spinach 510 cal

DESSERT

Dessert Trio 1060 cal
Mini Cheesecake, Espresso Pot de Crème, Fresh Seasonal Berries

Coffee/Hot Tea Service (Included) 0 cal

STEAK ENHANCEMENTS

Chef's Select Butter Trio (For the Table) 970 cal +\$12
16 oz. Prime Ribeye* 1210 cal +\$20
16 oz. Prime Cajun Ribeye* 1310 cal +\$20
12 oz. Center-Cut Filet Mignon* 840 cal +\$20

- Additional \$10 per guest -
Gift Box of House-Made Truffles 240 cal

\$99 PER GUEST

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