

A photograph of a restaurant's private dining room. The room features several round tables with white tablecloths, each set with glassware and plates. The chairs are dark with a light-colored striped pattern on the backrest. A large, circular chandelier with many crystal droplets hangs from the ceiling. The walls are dark and feature framed artwork of cow heads. The lighting is warm and focused on the tables.

MORTON'S[®]

THE STEAKHOUSE

PRIVATE DINING

SILVER MENU

HORS D'OEUVRES

(Preselect Two - Served Butler Style)

Miniature Crab Cakes
Prosciutto Wrapped Mozzarella
Ahi Tuna Crisps*
Roma Tomato, Fresh Mozzarella & Basil on Crostini
Tenderloin Crostini*

SALADS

(Preselect One)

Caesar Salad
Morton's Salad
Mixed Field Greens Salad
Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

8 oz. Filet Mignon*
Center-Cut Prime Ribeye*
Double-Cut Prime Pork Chop*
Broiled Salmon Fillet*
Chicken Christopher

ACCOMPANIMENTS

(Select Two)

Mashed Potatoes
Bacon & Onion Macaroni & Cheese
"Twice Baked" Au Gratin Potatoes
Steamed Fresh Asparagus
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach
Sautéed Fresh Broccoli

DESSERT

(Preselect Choice of Two)

Cheesecake
Double Chocolate Mousse
Key Lime Pie
Fresh Seasonal Berries

Coffee/Hot Tea Service

\$89 per guest

ENTRÉE ENHANCEMENTS

Additional \$10 per guest

12 oz. Filet Mignon*
Chilean Sea Bass*
Jumbo Shrimp Alexander*
Jumbo Lump Crab Cakes

Additional \$18 per guest

Bone-In Ribeye Steak*
Prime New York Strip Steak, Signature Cut*
Rack of Lamb*
Lobster Tail Entrée

Dessert Trio @ \$6 per guest

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries



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.

GOLD MENU

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Prosciutto Wrapped Mozzarella
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes
Petite Lamb Chops*

SALADS

(Preselect Choice of Two)

Caesar Salad
Morton's Salad
Mixed Field Greens Salad
Sliced Beefsteak Tomato
Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

12 oz. Filet Mignon*
Bone-In Veal Chop*
Broiled Salmon Fillet*
Chicken Christopher

Chilean Sea Bass*
Jumbo Shrimp Alexander*
Center-Cut Prime Ribeye*
Cajun Ribeye Steak*

ACCOMPANIMENTS

(Select Two)

Sour Cream Mashed Potatoes
Bacon & Onion Macaroni & Cheese
"Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

DESSERT

(Preselect Choice of Two)

Cheesecake
Double Chocolate Mousse

Key Lime Pie
Fresh Seasonal Berries

Coffee/Hot Tea Service

\$101 per guest

ENTRÉE ENHANCEMENTS

Additional \$10 per guest
Rack of Lamb*
Jumbo Lump Crab Cakes

Additional \$18 per guest
Bone-In Ribeye Steak*
Prime New York Strip Steak, Signature Cut*
Lobster Tail Entrée

Dessert Trio @ \$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
Prosciutto Wrapped Mozzarella
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes
Jumbo Shrimp Cocktail

STARTERS

(Preselect One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

SALADS

(Preselect Choice of Two)

Caesar Salad
Morton's Salad
Mixed Field Greens Salad
Sliced Beefsteak Tomato
Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

12 oz. Filet Mignon*
Bone-In Veal Chop*
Broiled Salmon Fillet*
Chicken Christopher
Chilean Sea Bass*

Jumbo Shrimp Alexander*
Center-Cut Prime Ribeye*
Cajun Ribeye Steak*
Prime New York Strip Steak, Signature Cut*

ACCOMPANIMENTS

(Select Two)

Sour Cream Mashed Potatoes
Bacon & Onion Macaroni & Cheese
"Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

DESSERT TRIO

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

Coffee/Hot Tea Service

\$118 per guest

ENTRÉE ENHANCEMENTS

Additional \$18 per guest

Bone-in Ribeye Steak*
Lobster Tail Entrée

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DIAMOND MENU

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Prosciutto Wrapped Mozzarella
Petite Lamb Chops*
Jumbo Shrimp Cocktail*
Tenderloin Crostini*
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes

FIRST COURSE

(Preselect One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

SECOND COURSE

(Preselect Choice of Two)

Caesar Salad
Morton's Salad
Mixed Field Greens Salad
Sliced Beefsteak Tomato
Bibb Lettuce Salad

FILET & LOBSTER

8 oz. Filet Mignon & Lobster Tail, *Cold Water*

ACCOMPANIMENTS

(Choice of Two)

Sour Cream Mashed Potatoes
Bacon & Onion Macaroni & Cheese
"Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus
Sautéed Garlic Green Beans
Creamed Corn or Creamed Spinach

DESSERT TRIO

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

Coffee/Hot Tea Service

\$148 per guest

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