

Delmonico Steakhouse

(Host selects one item from each course to build a SET menu)

Choice of Party Menu

Base cost: **\$100.00** per person

Price increases per item as listed

You being the host will select one item out of each course. From there we will draft a presentation menu and contract for finalization.

- COURSE 1 – (Choose 1)

Baby Greens and Teardrop Tomatoes

Creole Spiced Croutons, Sherry Vinaigrette and Shaved Manchego Cheese

Heirloom Tomatoes and Fresh Mozzarella

Served with Balsamic Vinaigrette and Basil

Iceberg Lettuce Wedges

Homemade Apple Smoked Bacon, Blue Cheese Crumbles and Shaved Red Onion

Emeril's Caesar Salad

Creole Spiced Croutons

- COURSE 2 – (Choose 1)

Emeril's New Orleans Barbecue Shrimp

Served with a Petite Rosemary Biscuit

Traditional New Orleans Gumbo

Chicken & Andouille Sausage

Lobster Bisque

Garnished with Lobster Meat and Creole Croutons

Creole Boiled Gulf Shrimp Cocktail

Tomato Horseradish Dipping Sauce

Jumbo Lump Crab Cake

With Confit Fennel, Tomato, Fresh Herb Salad and Herb Emulsion

- COURSE 3 - (Choose 1)

Grilled Marinated Organic Chicken Breast

With Roasted Fingerling Potatoes and Whole Garlic, Wild Mushrooms and Natural Reduction

Seasonal Fish (Salmon, Swordfish, Mahi-Mahi, Halibut)

Sautéed Seasonal Vegetables and Lemon Butter Sauce

Grilled Dry Aged Ribeye Steak

Garlic Smashed Potatoes and Wild Mushroom Ragout

(Surf and Turf)

Petite Filet of Beef and Maine Lobster Tail (+\$15per person)

Served with Duo of House Sauces

All of Our Beef Selections are Charbroiled USDA Prime Aged Hand Cut

Filet Mignon

Bone In New York Strip

Optional Family Style Sides +\$10 per side (1 side feeds 4 guests)

- Sides -

Broccoli

Asparagus

New Orleans Creamed Spinach

Sautéed Garlic Mushrooms

Roasted Fingerling Potatoes and Whole Garlic with Fresh Herbs

Country Smashed Potatoes

- COURSE 4- (Choose 1)

(Dessert)

Huckleberry Brioche Bread Pudding

Glazed Mountain Huckleberries

Emeril's Banana Cream Pie

Whipped Cream, Chocolate Shavings and Caramel Sauce

Chocolate Torte

With Caramel Sauce and Fresh Whipped Cream

Hawaiian Vintage Chocolate Cheesecake

Toasted Marshmallow and House Made Graham Cracker Streusel

Peanut Butter Mousse Pie

Graham Cracker Crust, Caramel Sauce and Salted Peanuts