



Thank you for selecting Delmonico Steakhouse.  
We appreciate your business!

Our group dining menu is designed as a four-course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites, and our staff is dedicated in providing a memorable evening for all guests.

In addition to the menu, we offer a choice of wine services. The most popular being the food & wine pairing or you may select wines by the bottle.

Located inside the Venetian – Las Vegas  
[www.theemerilgroup.com](http://www.theemerilgroup.com)

Contact:  
**Elizabeth Aponte | Kristina Kline**  
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**Office: 702.216.6499**

**Add your Logo to your Pre-Set Menu**  
(Please provide png or jpg with your selections)

All menus and prices are subject to change at Chef's discretion. \*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

gf- Gluten Free, v- Vegetarian, vg- Vegan



## 4 COURSE PRESET DINNER MENU

**\$175 per guest**

*Host of the event must select one item from each course. Set menu must be established three weeks prior to scheduled dinner event.*

### Starters - Family Style Platters

#### **Chilled Alaskan King Crab Legs** gf

(Serves 2-3 Guests per order)

Drawn Butter, Herb Emulsion

MKT PRICE

#### **Seafood Tower** gf

(Serves 2-3 Guests per order)

Red King Crab Legs, Poached Shrimp, Lobster Tails & Oyster on the Half Shell with an Assortment of Sauces

MKT PRICE

#### **Emeril's New Orleans Barbecue Shrimp** gf

\$7 Per Piece

### Course One - Pre-Select 1

#### **Baby Greens and Teardrop Tomatoes** v

Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Red Onion

#### **Vine-Ripened Heirloom Tomato Salad** gf, v

Burrata Cheese, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar, Torn Local Basil

#### **Petite Iceberg Lettuce Wedges** gf

Wisconsin Buttermilk Blue Cheese Dressing, Apple Smoked Bacon and Red Onion

#### **Emeril's Caesar Salad**

Parmesan Herb Croutons

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## Course Two - Pre-Select 1



### **Traditional New Orleans Gumbo**

Shrimp & Andouille Sausage

### **Lobster Bisque** gf

Maine Lobster Garnish

### **Creole Boiled Gulf Shrimp Cocktail** gf

Tomato Horseradish Dipping Sauce

### **Heirloom Tomato Soup** gf, v

Whipped Ricotta, Fresh Basil



## Course Three - Pre-Select 1

Or Pre-Select 2 choices +\$10 per guest

**All Steak Selections are Creekstone Farms,  
All-Natural & Hand Cut.**

(Select One Cut of Steak)

### **Prime Boneless Ribeye\*** gf

Garlic Smashed Potatoes, Red Wine Mushroom Ragout

### **Filet Mignon\*** gf

### **Prime Boneless New York Strip\*** gf

### **Petite Filet of Beef\* & Maine Lobster Tail** gf

Served with Duo of House Sauces

*Not available as a "choice of"*

*+\$45 Per Guest*



### **100% Japanese Wagyu Filet or Wagyu Ribeye\*** gf

Garlic Smashed Potatoes, Red Wine Mushroom Ragout

*Not available as a "choice of"*

*+MKT Per Guest*

### **100% Japanese Wagyu Filet of Beef\* & Lobster Tail** gf

*Not available as a "choice of"*

*+MKT Per Guest*

WAGYU orders need a 2 week notice prior to scheduled event  
with payment confirmation & CANNOT be CANCELED

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### Course Three - Options Continued

#### **Grilled Marinated Chicken Breast** gf

Fingerling Potatoes, Whole Garlic, Wild Mushrooms, Natural Reduction

#### **Pan Roasted Salmon or Seasonal Fish\*** gf

Sautéed Seasonal Vegetables, Lemon Butter Sauce

#### **Sea Bass** gf

Sautéed Seasonal Vegetables, Lemon Butter Sauce

+\$25 Price Per Guest if Selected

### Accompaniments - Served Family Style

+\$18 per side (To share with 2-3 guests)

2 SELECTIONS MAX

**Broccoli** v

**Asparagus** v

**Creamed Spinach** v

**Sautéed Garlic Mushrooms** v

**Country Smashed Potatoes** v

**Fingerling Potatoes, Whole Garlic, Fresh Herbs** vg

### Course Four - Pre-Select 1

#### **Emeril's Banana Cream Pie** v

Whipped Cream, Chocolate Shavings, Caramel Sauce

#### **Chocolate Torte** gf, v

Caramel Sauce and Fresh Whipped Cream

#### **Cheesecake** v

Seasonal Fruit Preserve

#### **Peanut Butter Mousse Pie** v

Graham Cracker Crust, Caramel Sauce, Salted Peanuts

#### **Family Style Dessert Option**

Chef Selected Dessert Trio

+\$6 Per Guest

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