



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

Contact:
Elizabeth Aponte
privateparty.lv10@emerillagasse.com
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

\$250 per tower

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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