



# boardroom menu enhancements

Morton's lavish appetizers and hors d'oeuvres are the perfect lead to your next event or celebration.

## *~Hors d'oeuvres Selections~*

(Begin your event with a reception featuring passed hors d'oeuvres.)

### *~Cold~*

Colossal Shrimp Cocktail  
\$4.75 each

Smoked Salmon Pinwheels\*  
\$3.00 each

Assorted Domestic Cheeses and Fresh Fruit  
\$4.75 per person

Fresh Oysters on the Half Shell\*  
\$3.00 each

Lump Crabmeat Canapés  
\$3.00 each

Seasonal Vegetable Crudite served with Blue Cheese Dip  
\$3.50 per person

Tuna Tartare Canapés\*  
\$3.00 each

### *~Hot~*

Mushroom Caps with Deviled Crab  
\$3.00 each

Broiled Sea Scallops with Apricot Chutney  
\$5.00 each

Miniature Crab Cake  
\$4.25 each

Colossal Shrimp Alexander  
\$5.75 each

Petite Filet Mignon on Soft Roll\*  
\$3.75 each

Chicken Goujonettes  
\$3.75 per person

Petite Lamb Chop\*  
\$4.75 each

Roma Tomato, Fresh Mozzarella & Basil on Crostini  
\$2.75 each

Sliced Tenderloin on Crostini with Whipped Horseradish\*  
\$3.50 each

*Prices do not include applicable sales tax and 20% service charge.  
Prices subject to change.*



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## ~Appetizers~

(Enhance your menu by selecting a plated appetizer for your first course.)

Jumbo Lump Crabmeat, *Mustard Mayonnaise Sauce* \$15

Colossal Shrimp Cocktail \$19

Broiled Sea Scallops Wrapped in Bacon, *Apricot Chutney* \$15

Colossal Shrimp Alexander, *Sauce Beurre Blanc* \$18

Jumbo Lump Crab Cake, *Mustard Mayonnaise Sauce* \$15

Maine Lobster Cocktail, *Mustard Mayonnaise & Cocktail Sauces* \$21

Smoked Pacific Salmon, *Toast Points\** \$14

Tuna Tartare, *Diced Tomato and Avocado, Thai Cream and Balsamic Glaze\** \$16

Lobster Bisque \$14

## ~Additional Hors d'oeuvres Selections~

(Displayed hors d'oeuvres)

Smoked Pacific Salmon served with Toast Points

\$145/side

Whole Tenderloin of Beef served with Finger Rolls

\$250

## ~Dessert Sampler~

Key Lime Tarts

New York Cheesecake

Fresh Seasonal Berries

Chocolate Velvet Cake

\$10.50 per person / 20 person minimum

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*\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# boardroom dinner menu

For the ultimate event, Morton's presents the finest foods in a distinctive ambiance that signify Boardroom dining at its best.  
Menu price includes salad, entrée, vegetable, potato or rice pilaf, dessert and coffee/hot tea service.

## ~ Salads ~

(select one)

Caesar Salad, *Classic Dressing*  
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*  
Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*

## ~ Entrées ~

(may select up to three entrées)

**Double Cut Filet Mignon \$74**  
*our leanest and most tender cut of beef, sauce béarnaise served on the side*

**Ribeye Steak \$69**  
*a richly marbled cut of beef*

**Cajun Ribeye Steak \$70**  
*marinated up to sixty hours in our Cajun seasonings*

**Domestic Rib Lamb Chops \$68**  
*three to an order, simply broiled*

**New York Strip Steak \$77**  
*the most flavorful cut of beef*

**Broiled Salmon Fillet \$59**  
*served with a white wine butter sauce*

**Sesame Encrusted Yellowfin Tuna \$64**  
*served with a spicy soy ginger sauce*

**Colossal Shrimp Alexander \$68**  
*five large shrimp lightly dusted with seasoned bread crumbs,  
baked and served with rice and a white wine butter sauce*

**Jumbo Lump Crab Cakes \$68**  
*three fresh jumbo lump crab cakes baked and served with mustard mayonnaise*

**Chicken Christopher \$57**  
*three boneless chicken breasts lightly breaded, sautéed and served with a garlic white wine butter sauce*



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## ~ *Accompaniments* ~

(select one vegetable)

Steamed Fresh Broccoli, *Sauce Hollandaise*

Sautéed Garlic Green Beans

Sautéed Fresh Spinach and Mushrooms

\* Steamed Jumbo Asparagus, *Sauce Hollandaise*

\* Grilled Jumbo Asparagus, *Balsamic Glaze*

(\* additional \$3 per serving)

(select a potato or rice)

Rice Pilaf

Herbed New Potatoes

Baked Idaho® Potato

Mashed Potatoes

Garlic Mashed Potatoes

## ~ *Desserts* ~

(select one)

Fresh Seasonal Berries, *Sabayon Sauce*

New York Cheesecake

Chocolate Velvet Cake

Key Lime Pie

Raspberry Sorbet

Coffee / Hot Tea Service

## ~ *Dessert Sampler* ~

Key Lime Tarts, New York Cheesecake,  
Fresh Seasonal Berries, Chocolate Velvet Cake

(additional \$6 per person)

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

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