



Hors D'oeuvres

Chef's Choice Hors D'oeuvres for One Half Hour

\$12 per person

Chef's Choice Hors D'oeuvres for One Hour

\$24 per person

Assorted Vegetable Crudité

6-10 People

\$28

10-15 People

\$60

Chef's Sampler Meat and Cheese Board

10-15 people

\$75

Petite Plateau

gulf shrimp, fresh-shucked oysters,
topneck clams, colossal king crab legs

2-4 People

\$85

Grand Plateau

maine lobster, gulf shrimp, fresh-shucked oysters,
topneck clams, colossal king crab legs

2-4 People

\$175



\$115 per guest.

Tax, gratuity, and beverages not included.

First Course

Petit Plateau (one per table)

gulf shrimp, fresh-shucked oysters, top neck clams, colossal king crab legs

Second Course

Choice of Three

Caesar Salad

baby gem lettuce, brioche croutons, parmigiano-reggiano

Chop "House" Salad

baby greens, candied pecans, blue cheese,
roasted cauliflower, malt vinaigrette

She-Crab Soup

Lump crab, sherry, chives

Louie Salad

shrimp, crab, avocado, cucumber, egg,
bibb lettuce, creamy louie dressing

Third Course

Choice of Three // Can also be done as stationed hors d'oeuvres

Chef Emeril's New Orleans Style Barbequed Shrimp

castle valley mill goat cheese grits, shaved beet, micro celery

Poached Jumbo Shrimp Cocktail

citrus aioli, brandied cocktail sauce, lemon

Crispy Point Judith Calamari

bean sprouts, maple honey oat clusters, radish,
banana powder, lime sweet thai chili sauce

Butternut Squash Risotto

butternut squash puree, local wild mushrooms, parmesan, tarragon

Jumbo Lump Crab Cake

compressed pineapple, chipotle aioli, basil oil

Fourth Course

Choice of Four

Gulf Shrimp & Alaskan King Crab Pasta

leeks, cherry tomato, tarragon sherry cream

Magret Farms Duck Duo

castle Valley Mill's rye & spelt berry risotto, local mushrooms,
duck leg scrapple, blackberry bourbon jam

Chicken & Waffles

crispy fried Cornish hen, sweet potato & house bacon waffle,
maple bourbon syrup, orange honey butter

16oz Prime New York Strip

butter whipped potatoes, asparagus, maître d' butter

Grilled Jail Island Salmon

white bean puree, escarole, butternut squash, tomato butter

Rainbow Trout

israeli cous cous, artichokes, Kalamata olives, harissa,
preserved lemons, blistered tomatoes

12oz. Hartley Farms Filet Mignon

butter whipped potatoes, asparagus, maitre d' butter

Yellowfin Tuna

cauliflower, chickpea, Yukon gold potato, tomato,
cilantro pesto, coconut kaffir lime broth

Fifth Course

Choice of Three

Third Course

Emeril's Banana Cream Pie

caramel sauce, whipped cream, chocolate

Pumpkin Crème Brulee

vanilla whipped cream, pumpkin seed tuile

Pear Crisp

oatmeal streusel, sautéed pears,
bourbon spiced caramel, buttermilk ice cream

PBJ and C

chocolate peanut butter mousse,
chocolate peanut butter crisps, blackberry jelly

Apple Doughnuts

apple butter, cider reduction, cinnamon ice cream



First Course

Caesar Salad

baby gem lettuce, brioche croutons, parmigiano-reggiano

Chop "House" Salad

baby greens, candied pecans, blue cheese, roasted cauliflower, malt vinaigrette

She-Crab Soup

lump crab, sherry, chives

Butternut Squash Risotto

Butternut squash puree, local wild mushrooms, parmesan, tarragon

Second Course

Chicken & Waffles

crispy fried Cornish hen, sweet potato & house bacon waffle,
maple bourbon syrup, orange honey butter

Grilled Jail Island Salmon

white bean puree, escarole, butternut squash, tomato butter

Rainbow Trout

israeli cous cous, artichokes, Kalamata olives, harissa, preserved lemons, blistered tomatoes

Eight Ounce Hartley Farms Filet Mignon

butter whipped potatoes, asparagus, maître d' butter

Third Course

Emeril's Banana Cream Pie

caramel sauce, whipped cream, chocolate

Pumpkin Crème Brulee

vanilla whipped cream, pumpkin seed tuile

Cheesecake in a Glass

lime curd, graham cracker crumb, chantilly cream



First Course

Caesar Salad

baby gem lettuce, brioche croutons, parmigiano-reggiano

Chop "House" Salad

baby greens, candied pecans, blue cheese, roasted cauliflower, malt vinaigrette

Traditional French Onion Soup

Second Course

Chef Emeril's New Orleans Style Barbequed Shrimp

castle valley mill goat cheese grits, shaved beet, micro celery

Poached Jumbo Shrimp Cocktail

Citrus aioli, brandied cocktail sauce, lemon

Butternut Squash Risotto

butternut squash puree, local wild mushrooms, parmesan, tarragon

Third Course

Gulf Shrimp & Alaskan King Crab Pasta

leeks, cherry tomato, tarragon sherry cream

Magret Farms Duck Duo

Castle Valley Mill's rye & spelt berry risotto, local mushrooms,
duck leg scrapple, blackberry bourbon jam

Chicken & Waffles

crispy fried Cornish hen, sweet potato & house bacon waffle,
maple bourbon syrup, orange honey butter

Grilled Jail Island Salmon

white bean puree, escarole, butternut squash, tomato butter

Eight Ounce Hartley Farms Filet Mignon

truffle fries, asparagus, maitre d' butter

Rainbow Trout

Israeli cous cous, artichokes, Kalamata olives, harissa, preserved lemons, blistered tomatoes

Fourth Course

Emeril's Banana Cream Pie

caramel sauce, whipped cream, chocolate

PBJ and C

chocolate peanut butter mousse,
chocolate peanut butter crisps, blackberry jelly

Apple Doughnuts

apple butter, cider reduction, cinnamon ice cream