



Thank you for selecting
Emeril's New Orleans Fish House.
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 to providing a memorable evening for all of your guests.

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





Four Course \$80 per guest
Three Courses \$70 per guest (*remove course 2*)

Host of the event must select a maximum of two items from each course with the exception of the dessert course which must be one selection. Set menu must be established four weeks prior to scheduled dinner event.

Family Style Platters

Chilled Seafood Platter

Lobster Tail, Crab Legs, Shrimp & Oysters with
Cocktail and Mignonette Sauces
+\$30 per guest

Trio Platter

(Choose 3 Items)

Calamari with Citrus Glaze and Pickled Peppers
Hummus and Grilled Flatbread
Tuna Poke on Rice Cakes
Deviled Potatoes
+\$15 per guest

Course 1 – (Maximum of Two Choices)

Organic Baby Greens Salad

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella
Cheese and Balsamic Vinaigrette

Red & Gold Beet Salad

Citrus Vinaigrette, Shaved Fennel,
Goat Cheese Mousse and
Cayenne Candied Walnuts and Baby Arugula

Kale & Hummus

Broccolini, Baby Carrots, Radish, Cucumber,
Toasted Quinoa and Red Wine Vinaigrette

Baby Sweet Gem Wedge

Buttermilk Ranch Dressing, Crispy Bacon,
Red Radish, Heirloom Cherry Tomato and
California Blue Cheese

Course 2 – (Maximum of Two Choices)

Emeril's Barbecued Shrimp

Served with a Rosemary Biscuit & Chives

Gumbo

Shrimp, Okra & Andouille Sausage
Long Grain Rice

Fall River Clam Chowder

Hickory Smoked Bacon, Surf Clams, Potatoes and
Fresh Chives

Jumbo Lump Crab Cake*

Sweet Corn, Ancho Chile, Cotija and Cilantro

Spinach & Mushroom Ravioli

Taleggio Mornay Sauce and Fresh Herbs



Course 3 (Maximum of Two Choices)

Pecan Crusted Redfish

Creamy Anson Mills Heirloom Grits, Garden Vegetables and Creole Meuniere Sauce

Creole Seared Atlantic Salmon*

Black Eyed Pea Succotach, Creole Mustard Beurre Blanc

Shelton Farms Chicken Breast

Crispy Potato Cake, Smoked Mushroom Soubise, Green & Bean Frisée Salad

Pork Tenderloin*

Bourbon Molasses Sweet Potato Puree, Southern Cooked Greens, Red Eye Reduction

Grilled Filet of Beef *

Roasted Garlic Creamers, Charred Broccoli and Emeril's Worcestershire Sauce

Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée and Romesco

~Add Ons~

Butter Poached Half Lobster Tail (\$18)

Grilled Gulf Shrimp (\$3 each)

Sides - Served Family Style (Maximum of 2 Choices)

+ \$10 per side (1 side feeds 4 guests)

Country Style Potato Creamers

Garlic Fried Carolina Gold Rice

Parmesan & Fresh Herb Roasted Potatoes

Bourbon Brown Sugar Yams

Grilled Baby Vegetables

Haricot Vert & Spicy Onion Crust

Sautéed Mushrooms

Course 4 – Dessert (Choose 1)

Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce and Fresh Whipped Cream

Meyer Lemon Cheesecake

Fresh Seasonal Berries and Coconut Crumbles

New Orleans Pecan Pie

Caramel Sauce & Vanilla Bean Ice Cream

Guinness Chocolate Cake

Raspberry Coulis, Whipped Cream

Trio of Seasonal Sorbets

Located inside the MGM - Las Vegas
Please visit www.emerils.com

Contact: Elizabeth Conn or Re'Vay Black
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Office: 702.216.6499
Personalized Printed Menus Available

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*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.