



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 \$105 per guest
Three Courses \$85 per guest (remove course 2)

Host of the event must select from each course as noted below.
Set menu must be established three weeks prior to scheduled dinner event.

Family Style Platters

Chilled Seafood Tower*
(Serves 2-4 guests)

Half Dozen Oysters & Creole Boiled Shrimp, Maine
Lobster Tail & Half Pound Alaskan King Crab Legs
\$150 per tower

Trio Platter
(Choose 3 Items)

Calamari with Citrus Glaze and Pickled Peppers
Hummus and Grilled Flatbread
Tuna Poke* on Sweet Potato Chips,
Cured King Salmon Deviled Eggs
+\$15 per guest

Course 1 – (Choose 1)

*\$10 per additional choice will apply if
more than one item is selected*

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 – (Choose 1)

*\$10 per additional choice will apply if
more than one item is selected*

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*

Fresh Herb Ravigote, Pickled Sweet Pepper Salad

Homemade Spaghetti

Heirloom Tomato, Pistachio Basil Pesto



Course 3 (Maximum of Two Choices)

Chilean Sea Bass*

Roasted Cauliflower, Romesco Sauce

Cedar Plank Grilled Salmon* GF

Trinity, Warm Remoulade, Emeril's Homemade
Worcestershire Sauce

Fried Young Chicken GF

Apple Smoked Bacon & Brussels Sprouts, Preserved
Lemon Salsa Verde

Grilled Kurobuta Pork Chop

Tender Pea Shoots & Chicharrón, Adobo Jus

Prime Flat Iron Steak*

Maitre d'Butter, Roasted Garlic, Emeril's Homemade
Worcestershire Sauce

Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée and Romesco

~Add Ons~

Butter Poached Lobster Tail (\$35)

Grilled Gulf Shrimp (\$5 each)

Sides - Served Family Style (Maximum of 2 Choices)

+ \$15 per side (1 side feeds 4 guests)

Country Style Potato Creamers

Carolina Gold Jambalaya

Garlic Fried Carolina Gold Rice

Parmesan & Fresh Herb Roasted Potatoes

Purple Sweet Potatoes

Grilled Baby Vegetables

Charred Broccolini

Trumpet Royale Mushrooms

Mac N Cheese

Grilled Asparagus

Course 4 – Dessert (Choose 1)

Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce and
Fresh Whipped Cream

Caramelized Pineapple Cheesecake

Passion Fruit Coulis, Fresh Whipped Cream

Pecan Praline Bread & Butter Bread Pudding

Myer's Rum Anglaise & Candied Pecans

New Orleans Pecan Pie

Caramel Sauce & Vanilla Bean Ice Cream

Dark Chocolate Mousse

Double Chocolate Brownie, Raspberry Coulis and
Orange Powder

Trio of Seasonal Sorbets

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

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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. All menus & Prices are subject to change at Chef's discretion.